

HAUS SPECIALS & CLASSICS

TO START

GARLIC & HERB BREAD [V] (SERVES 2) 10.9

Warm Turkish bread with garlic & herb butter
Add - Grilled Cheese 3.9

500G HICKORY SMOKED BBQ CHICKEN WINGS 12.9

Hickory smoked chicken wings coated in BBQ sauce [contains sesame seeds]
Add - Haus ranch dipping sauce 4.0
Add - Haus Blue cheese sauce 4.0
Chef's Pairing: 23' Gemtree Grenache 12.90 | 20
Tempranillo Rose

CAULIFLOWER SOUP [V, ALT GF] 15.9

Roasted cauliflower cooked with fresh sage, thyme, onion & garlic with a hint of cream, topped with shaved almonds. Served with grilled ciabatta bread

FRESH SA OYSTERS [GF] HALF DOZEN 26 DOZEN 47

Choose from the following flavors:
- Natural with fresh lemon - Kilpatrick
- Strawberry mignonette - Wasabi & yuzu dressing

CHEF'S SELECTION

CHICKEN CLUB SANDWICH 23.9

150g grilled chicken, Hahndorf double smoked bacon, Swiss cheese, Hills avocado, tomato, lettuce & Haus made thousand island dressing on toasted Vienna bread, served with Haus fries
Chef's Pairing: Wilson Riesling 13.5 | 21

HAUS WAGYU BRISKET BURGER 28.9

12 hour slow cooked, wood smoked Wagyu Brisket topped with Swiss cheese, Haus burger sauce, pickled gherkin & coleslaw served on brioche bun with Haus fries
Chef's Pairing: Uraidla Seasonal Pale Ale 8.5 | 12.5

DUCK BREAST 28.9

Pan seared duck breast served with beetroot puree, sauteed greens and balsamic glaze
Chef's Pairing: Robert Oatley Grenache 13.9 | 22

HAUS MUNICH RIBS [GF] 49.9

600g slow cooked BBQ pork ribs served with slaw, Haus fries & aioli
Chef's Pairing: Landbier Zwick'l Keller Bier 11 | 18

HAUS CLASSICS

FISH & CHIPS (2 PC) 29.5

German Beer battered Blue Grenadier fillets served with Haus fries, leafy salad & aioli

350G HAUS CHICKEN SCHNITZEL [GFO] 27.9

Lightly crumbed with sage & onion served with Haus fries and leafy salad
Add - Gluten free chicken schnitzel [GF] 5.5

300G HAUS VIENNA SCHNITZEL 28.9

K.I. free range pork tenderloin in a light herb crumb served with Haus fries and leafy salad

350G HAUS PRIME M.S.A. BEEF SCHNITZEL 29.9

Lightly crumbed, served with Haus fries & leafy salad
Add sauce - Mushroom, Haus glaze or peppercorn [GF] 2.9
Add - Parmigiana topping [GF] 5.5
Add - Hawaiian Topping 6.5

ROAST OF THE DAY

CRISPY ROAST PORK [GF] 29.9

Free range pork with creamy potato mash, roasted broccolini, served with Haus glaze & apple sauce
Chef's Pairing: The Lane Pinot Noir 14.9 | 23

BUTCHER'S CUT

36° SOUTH PORTERHOUSE STEAK [GF]

300G 39.9 | 500G 55.9 | 1KG 95.9

200-day grain fed porterhouse steak cooked to your liking, served with roasted chat potato, baby carrot, and broccoli with bearnaise sauce & chimichurri
Add - creamy mushroom sauce, Haus glaze, green peppercorn sauce, or red wine jus 2.9
Chef's Pairing: Hentley Farm Villain & Vixen Shiraz 13.9 | 22

200G WAGYU BRISKET 45.9

200g Marble Score 8 Wagyu brisket, slow cooked and wood smoked for 12 hours, served on creamy potato mash with broccolini & green beans with a red wine jus
Chef's Pairing: 21' Majella 'The Composer' Cabernet Sauvignon 13.5 | 21

GERMAN HAUS SPECIALTIES

GERMAN TASTING EXPERIENCE 22.9

Choose one artisan Adelaide Hills sausage: Bratwurst, bockwurst, cheese kransky or deluxe Vienna sausage. Served with German mustards, sauerkraut, a pretzel & Haus glaze
Add - Extra sausage 6.0

HAUS DOUBLE HOT DOG 25.9

Barossa Fine Foods Vienna sausages topped with Haus sweet mustard pickles, cheddar cheese & sauerkraut, served on a brioche roll with Haus fries

DUO OF WURST 26.9

Mount Pleasant butcher bratwurst & cheese kransky served with creamy potato mash, sauerkraut, Haus glaze & mustard

GERMAN BIERWURST BANGERS & MASH 26.9

Made Exclusively for The Haus
Two bierwurst (pork & beef) sausages in natural skin infused with dark ale, seared & served on creamy potato mash with peas and caramelised onion gravy

GERMAN GOURMET SAUSAGE PLATTER 45.9

Bierwurst, bockwurst, cheese kransky, bratwurst & deluxe Vienna sausage. All served with creamy potato mash, sauerkraut, Haus glaze & mustards
Add - Pretzel 6.9

DIETARY & ALLERGENS

Not all gluten free dishes are suitable for coeliacs. If you have special dietary requirements, please inform our staff when ordering. We prepare food in a commercial kitchen and cannot guarantee that food will be free from cross contamination.

[V] = VEGETARIAN | [DF] = DAIRY FREE | [VE] = VEGAN
[VEO] = VEGAN OPTION | [GF] = GLUTEN FREE
[GFO] = GLUTEN FREE OPTION (ADDITIONAL CHARGES MAY APPLY)

PLEASE ORDER AT THE COUNTER OR VIA THE QR CODE ON THE TABLE IF PAYING SEPARATELY OR SITTING OUTSIDE

10% SURCHARGE APPLY ON SUNDAY & PUBLIC HOLIDAYS

BEVERAGES

TASTING PADDLES

All tasting paddles come with tasting notes

GERMAN CRAFT BEER 19.9

Bayreuther Hell Lager
Röthaus Pilsner
Landbier Zwick'l Keller Bier
Weltenburger Kloster Barock Dunkel

SOUTH AUSTRALIAN CRAFT BEER 19.9

Lobo Orchard Apple Cider
Mismatch Brewing Session Ale
Uraidla Brewery Seasonal Pale Ale
Little Bang Brewing Co. Zingi Ginger Beer

SCHNAPPS TASTING PADDLE 23.9

A selection of three traditional schnapps

SOUTH AUSTRALIAN GIN PADDLE 24.5

Includes Fever-Tree tonic, garnishes
Ambleside Distillery no.8 Botanical Gin
Hidden Trove Acre 96 Lychee Sipping Gin
23rd Street Distillery Violet Gin

WHISKEY TASTING PADDLE 26.9

Served with ice, 'A Rock and A Hard Place' Still Water
Glenmorangie 10yr, Highlands
Benriach 12yr Single Malt, Speyside
The Aberlour 12yr Double Cask, Speyside

Seasonal Specialty

HOT GERMAN GLÜHWEIN 12.9

Hot mulled red wine spiced with cinnamon, cloves, star anise, honey, fresh apple & orange

WINTER WARMER

THE HAUS HOT CHOCOLATE BOUNTY CUP 6.7 | MUG 7.7

Milk Lab Coconut Milk blended with Haus made chocolate syrup, served hot with shredded toasted coconut

GERMAN TAP BEER

Früh Kölsch 4.8%					
Bayreuther Hell Lager 4.9%					
Landbier Zwick'l Keller Bier 5.3%					
Röthaus Pilsner 5.1%					
Maisel's Weisse Hefe 5.2%					
Weltenburger Kloster Barock Dunkel 4.7%					
300ml	500ml	1L	1.5L	2.5L	
11	18	33.9	49.9	81.9	

CRAFT TAP BEER & CIDER

	285ml	425ml	500ml	1L	1.5L	2.5L
Lobo Orchard Apple Cider 5%	7.9	10.9	12.5	24	35	58
Haus Easy Ale 3.5%	7.9	9.9	11.9	20.5	30	50
Mismatch Session Ale 4.0%	7.9	9.9	10.5	20.5	30	50
Hahn Super Dry 4.6%	7.9	10.9	12.5	24.9	36.9	57
Little Bang Brewing Stout 5.6%	8.5	13.5	16.5	31.5	49.5	81.5
Uraidla Brewery Seasonal Pale Ale 5%	8.5	12.5	15.9	29.9	44.9	72

GIN & TONIC

All served with Fever Tree Tonic & Garnish

Adelaide Hills Distillery 78° Gin, SA	18
Kangaroo Island Spirits Wild Gin, SA	18
Ambleside No.8 Botanical Gin, SA	18
Ambleside Blossom Gin, SA	18
23rd Street Violet Gin, SA	18
Hidden Trove Acre 96 Lychee Gin, SA	18
Bombay Sapphire Gin, London	18
Hendrick's, Scotland	18
Roku, Japan	18

COCKTAILS

APEROL SPRITZ 17

Aperol, prosecco, fresh orange & soda

APFEL PIE MARTINI 19

Fireball, vodka, apple juice & cinnamon syrup

HILLS WINTER FEAST 19

White rum, Malibu, passionfruit puree, lemon, pineapple juice & rosemary

GIN GIN BERRY 19

Gin, berry jam, lemon, simple syrup & wonderfoam

ESPRESSO MARTINI 20

Vodka, Kahlua, espresso & simple syrup

HAUS SPICY MARGARITA 22

Tequila, triple sec, simple syrup, lime, jalapeno & tajin

HAUS OF BLACKFOREST 22

Vodka, chambord, dark chocolate mozart liqueur, Chantilly cream, maraschino cherry and dark chocolate

Some classic cocktails also available

MOCKTAILS

HILLS SUNRISE 11.9

Lyre's cane spirit, orange juice & grenadine

CARAMEL APPLE TWIST 12.9

Caramel syrup, lemon, apple juice, dehydrated apple

NAKED GERMAN 12.9

Ginger beer, fresh lime, mint, soda

SPICED GINGER VIRGIN MOJITO 12.9

Haus ginger syrup, lime, fresh mint, soda

PASSION TINGLE 12.9

Passionfruit, pineapple, fresh lime, mint, soda

VERY BERRY DELICIOUS 12.9

Lyre's Italian spritz, berry jam, orange juice, peach syrup, cranberry, soda, fresh thyme

SPICY PEACH SEÑORITA 12.9

Lyres Non Alcoholic Tequila, peach, lime juice, tabasco, jalapeno, tajin salt

SOBER PALOMA 12.9

Lyres Non alcoholic tequila, grapefruit juice, lime juice, simple syrup, soda

Add - A shot of house gin or vodka 9.5

Haus

RESTAURANT

Tag us @thehaushahndorf

OPEN 7 DAYS A WEEK
8AM TILL LATE

10% SURCHARGE APPLIES ON
SUNDAYS & PUBLIC HOLIDAYS