

HAUS SPECIALS & CLASSICS

TO START

KOREAN FRIED CHICKEN WINGS 15.9

Crispy chicken wings tossed in a gochujang sweet chili sauce, served with fresh cucumber, bean shoots, and coriander. Finished with a peanut and shallot crumble, Kewpie mayo, and sesame seeds.

CHEF'S SELECTION

CHICKEN CLUB SANDWICH WITH SIX-SEEDED STONE BREAD 24.5

150g grilled chicken, Hahndorf double smoked bacon, Swiss cheese, avocado, tomato, lettuce & Haus made thousand island dressing on toasted 6 seeded Vienna bread, served with Haus fries & aioli

BRAISED PORK RAGU[ALT GF] 27.9

Slow-braised pork cooked with thyme, rosemary, bay leaf, tomato, wine, onion, carrot, celery, and fennel seeds, served with pappardelle pasta or creamy potato mash, finished with Parmesan cheese.

LAMB & ROSEMARY POT PIE 28.9

Slow braised lamb with onion & carrot in a rosemary & red wine sauce, served on mashed potato, topped with a crispy puff pastry lid

GERMAN BEEF ROULADEN 32.9

200g beef roulade filled with double smoked bacon, onions, mustard, dill pickles, and mozzarella cheese, slowly simmered in a rich gravy, served with creamy mashed potato, braised red cabbage, German mustard.

HAUS MUNICH RIBS [GF] 49.9

600g slow cooked BBQ pork ribs served with slaw, Haus fries & aioli [contains sesame seeds]

HAUS MUNICH SHARED TOWER [SERVES 3] 99.5

Choose any 3 dishes from the following:

Smoked Pork Hock
Trio of Wurst (Bockwurst, Bratwurst & Cheese Kransky)
Vienna Pork Schnitzel
German Beef Rouladen
Smoked Kassler Pork Chop
Served with creamy mashed potato, red cabbage, sauerkraut, Haus glaze, and German mustards
Add - Pretzel 7.9
Add - Haus Spätzle 17.0

HAUS CLASSICS

HAUS 350G CHICKEN SCHNITZEL [GFO] 29.5

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

HAUS 300G VIENNA PORK SCHNITZEL 30.5

Free range pork tenderloin, coarse crumbed, served with Haus fries and leafy salad

HAUS 350G PRIME MSA BEEF SCHNITZEL 31.5

Coarse crumbed, served with Haus fries & leafy salad

SAUCES & TOPPINGS

Add - creamy mushroom sauce, Haus glaze or green peppercorn sauce [All GF] 3.9
Add - Parmigiana topping [GF] 6.0
Add - BBQ Bacon topping 6.9
(Hahndorf double smoked bacon, smokey BBQ sauce & grilled mozzarella cheese)

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

12.5% SURCHARGE APPLY ON SUNDAY & PUBLIC HOLIDAYS

ROAST OF THE DAY

ROAST LAMB SHOULDER [GF] 27.9

Slow-cooked South Australian lamb shoulder, served with roasted seasonal vegetables, creamy potato mash, chimichurri and Haus gravy

Chef's Pairing: Bremerton 'Tamblyn' 13.5 | 20
Cabernet, Shiraz, Merlot, Malbec

CRISPY ROAST PORK [GF] 30.5

Crispy roasted free-range pork served with creamy potato mash, roasted maple pumpkin, green beans, and a side of Haus glaze & Apple sauce

Chef's Pairing: Mt Bera Pinot Noir 15 | 23.5

BUTCHERS CUT OF THE DAY

300G PORTERHOUSE STEAK 45.5

200-day grain fed porterhouse steak cooked to your liking. Served with Haus fries, Café de Paris butter and choice of salad or green vegetables

Add sauce - Choice of mushroom sauce, green peppercorn, Haus glaze, Hollandaise or red wine jus 3.9

Chef's Pairing: Hentley Farm Villain & Vixen Shiraz 15 | 23.5

300G SCOTCH FILLET 50.5

100-day grain fed scotch fillet steak cooked to your liking. Served with Haus fries, Café de Paris butter and choice of salad or green vegetables

Add sauce - Choice of mushroom sauce, green peppercorn, Haus glaze, Hollandaise or red wine jus 3.9

ADD SURF N TURF TO STEAK [GF, A] 15.5

Char-grilled king prawns (4) and hollandaise sauce

GERMAN HAUS SPECIALTIES

GERMAN TASTING EXPERIENCE 23.9

Choose one artisan Adelaide Hills sausage:

Bratwurst, Bockwurst, Weisswurst, Cheese Kransky or Deluxe Vienna Sausage. Served with German mustards, sauerkraut, a pretzel & Haus glaze

Add - Extra sausage 6.0

DUO OF WURST [GF] 28.5

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

GERMAN BRATWURST BANGERS AND MASH 28.5

Two bratwurst sausages served on creamy potato mash with peas and caramelized onion gravy

DOUBLE SMOKED PORK HOCK & SAUSAGE PLATE 41.9

Wood smoked pork hock, Barossa Vienna sausage served with sauerkraut, creamy potato mash, Haus caramelised onion gravy & German mustards

Add - German Pretzel 7.9
Chef's Pairing: Früh Kölsch 11.9 | 18.9

GERMAN GOURMET SAUSAGE PLATTER 46.5

Weisswurst, bockwurst, cheese Kransky, bratwurst & deluxe Vienna sausage. Served with creamy potato mash, sauerkraut, Haus glaze & German mustards

Add - Pretzel 7.9

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

[A] = AUSTRALIAN SEAFOOD | [I] = IMPORTED SEAFOOD

[GFO] = GLUTEN FREE OPTION (ADDITIONAL CHARGES MAY APPLY)

BEVERAGES

TASTING PADDLES

All tasting paddles come with tasting notes

GERMAN CRAFT BEER 20.5

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

SOUTH AUSTRALIAN CRAFT BEER 20.5

Lobo Orchard Apple Cider
Mismatch Brewing Session Ale
Uraidla Brewery Seasonal Pale Ale
Lobethal Choc Oat Stout

SCHNAPPS TASTING PADDLE 25

A selection of three traditional schnapps

SOUTH AUSTRALIAN GIN PADDLE 24.9

Includes Fever-Tree tonic, garnishes
Ambleside No.8 Botanical Gin, SA
23rd Street Violet Gin, SA
Never Never Ginache Gin, SA

WHISKEY TASTING PADDLE 28

Served with ice, 'A Rock and A Hard Place' Still Water
Glenmorangie 10yr, Highlands
Benriach 12yr Single Malt, Speyside
Glenkinchie 12yr Single Malt, Lowlands

Seasonal Speciality

MONT BLANC 9.0

Double espresso, ice, vanilla syrup,
chantilly cream, orange zest, nutmeg

BOUNTY HOT CHOCOLATE CUP 6.9 MUG 7.9

Made with warm coconut milk
& toasted coconut

HOT GERMAN GLÜHWEIN 13.9

Mulled red wine spiced with cinnamon, cloves, star
anise, honey, fresh apple & orange, served hot

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	
11.9	18.9	34.9	50.9	82.9	

CRAFT TAP BEER & CIDER

	285ml	425ml	500ml	1L	1.5L	2.5L
Lobo Orchard Apple Cider 5%	8.1	11	12.9	24.9	36	60
Haus Easy Ale 3.5%	8.1	10	12.3	21.5	31	51.7
Mismatch Session Ale 4.0%	8.1	10.5	12.9	23.9	36	60
Hahn Super Dry 4.6%	8.1	11.5	13.9	28	43	66.9
Uraidla Brewery Seasonal Pale Ale 5%	8.8	13.9	16.9	32.6	51.2	84.3
Lobethal Choc Oat Stout 5.8%	8.1	11.5	13.9	25.5	37	61

GIN & TONIC

All served with Fever Tree Tonic & Garnish

Lobo Classic Orchard Gin, SA	16.5
Bombay Sapphire Gin, London	17.5
23rd Street Violet Gin, SA	18.9
Adelaide Hills Distillery 78° Gin, SA	18.9
Ambleside Blossom Gin, SA	18.9
Ambleside No.8 Botanical Gin, SA	18.9
Hendrick's Gin, Scotland	18.9
Hidden Trove Acre 96 Lychee Gin, SA	18.9
Kangaroo Island Spirits Wild Gin, SA	18.9
Never Never Ginache Gin, SA	18.9
Roku Gin, Japan	18.9

COCKTAILS (SOME CLASSIC COCKTAILS ALSO AVAILABLE)

APEROL SPRITZ 17.5

Aperol, prosecco, fresh orange & soda

APFEL PIE MARTINI 19.9

Fireball, Vodka, Apple Juice & Cinnamon Syrup

HILLS WINTER FEAST 19.9

White Rum, Malibu, Passionfruit, Lemon,
Pineapple & Rosemary

GIN GIN BERRY 19.9

Gin, Berry Jam, Lemon Juice, Cranberry Juice,
Simple Syrup & Wonder Foam

LYCHEE LOCO 20.5

Lychee Gin, Malibu, Coconut Syrup, Coconut
Cream, Cranberry Juice & Wonder Foam

HAUS SPICY MARGARITA 22.5

Tequila, Triple Sec, Simple Syrup, Lime, Jalapeno & Tajin
Optional - Make it Fiery Hot!

HAUS OF BLACKFOREST 22.5

Vodka, Chambord, Dark Chocolate Liqueur, Chantilly
Cream, Maraschino Cherry & Grated Chocolate

MOCKTAILS

VIRGIN MOJITO 12

Fresh mint, simple syrup, lime wedges, soda & lemonade

HILLS SUNRISE 12.9

Lyre's Cane Spirit, Raspberry, Orange Juice, Lime & Mint

PIN-NO-COLADA 13.9

Pineapple Juice, Coconut Cream, Coconut Syrup
& Maraschino Cherry

PASSION TINGLE 13.9

Passionfruit Syrup, Pineapple Juice, Lime, Mint & Soda

NAKED GERMAN 13.9

Lime, Mint, Simple Syrup & Ginger Beer

BERRY NOJITO 13.9

Berry Syrup, Lime, Mint & Lemonade

VERY BERRY DELICIOUS 14.0

Lyre's Italian Spirit, Cranberry, Berry Jam,
Orange Juice, Peach Syrup, Soda Water, Thyme
& Dehydrated Strawberry

SPICY PEACH SEÑORITA 14.0

Lyre's Agave Spirit, Peach Syrup, Mint, Lime, Tajin Spice,
Jalapeno & Tabasco

Optional - Make it Fiery Hot!

Add - A shot of house gin or vodka 10.0

Haus

RESTAURANT

Tag us @thehaushahndorf

OPEN 7 DAYS A WEEK

8AM TILL LATE

12.5% SURCHARGE APPLIES ON
SUNDAYS & PUBLIC HOLIDAYS