

# HAUS SPECIALS & CLASSICS

## TO START

|  |             |
|--|-------------|
| <b>HANDCRAFTED GERMAN PRETZEL [V]</b>            | <b>7.5</b>  |
| Served with butter                               |             |
| <b>GARLIC &amp; HERB FOCCACIA [V] (SERVES 2)</b> | <b>11.9</b> |
| Italian Foccacia with garlic & herb butter       |             |
| Add - Grilled Cheese                             | 3.9         |

## CHEF'S SELECTION

|   |             |
|---|-------------|
| <b>CHICKEN CLUB SANDWICH</b>  | <b>23.9</b> |
| 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: Atlas Watervale Riesling  | 11.9   19   |
| <b>THE HAUS RUEBEN PRETZEL BAGUETTE</b>   | <b>26.9</b> |
| 150G sliced corned beef, sauerkraut, melted Swiss cheese, Haus made Russian dressing on a hand stretched German Pretzel baguette served with Haus fries                               |             |
| <b>SMOKED BBQ WAGYU BRISKET "BURGER" PIZZA</b>  | <b>27.5</b> |
| 12-hour apple wood smoked Wagyu brisket, caramelised Spanish onion, Haus smoky BBQ sauce base, mozzarella cheese, fresh rocket, diced gherkin, Russian dressing & grated parmesan     |             |
| Chef's Pairing: Weltenburger Kloster Barock Dunkel  | 11.5   18.5 |
| <b>SMOKY PORK HOCK &amp; SAUSAGE PLATE</b>  | <b>39.9</b> |
| Wood smoked pork hock, Barossa Vienna sausage served with sauerkraut, creamy potato mash, Haus caramelised onion gravy and German mustard   |             |
| Add - German Pretzel  | 7.5         |
| Chef's Pairing: Früh Kölsch   | 11.5   18.5 |
| <b>HAUS MUNICH RIBS [GF]</b>  | <b>49.9</b> |
| 600g slow cooked BBQ pork ribs served with slaw, Haus fries & aioli. <i>Contains sesame seeds</i>   |             |
| Chef's Pairing: Landbier Zwick'l Keller Bier  | 11.5   18.5 |

## HAUS CLASSICS

|   |             |
|---|-------------|
| <b>HAUS 350G CHICKEN SCHNITZEL [GFO]</b>  | <b>28.9</b> |
| Crumbed chicken with sage & onion served with Haus fries and leafy salad  |             |
| Add - Gluten free chicken schnitzel [GF]  | 5.5         |
| <b>FISH &amp; CHIPS (2 PC) [GFO]</b>  | <b>29.5</b> |
| Choose from either German beer battered, crumbed or grilled Blue Grenadier fillets served with Haus fries, leafy salad, fresh lemon & aioli |             |
| <b>HAUS 300G VIENNA PORK SCHNITZEL</b>  | <b>29.9</b> |
| Free range pork tenderloin crumbed, served with Haus fries and leafy salad  |             |
| <b>HAUS 350G PRIME MSA BEEF SCHNITZEL</b>   | <b>30.9</b> |
| Crumbed, served with Haus fries & leafy salad   |             |
| <b>SAUCES &amp; TOPPINGS</b>  |             |
| Add - creamy mushroom sauce, Haus glaze or green peppercorn sauce [All GF]  | 3.5         |
| Add - Parmigiana topping [GF]   | 5.9         |
| 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

10% SURCHARGE APPLY ON SUNDAY & PUBLIC HOLIDAYS

## ROAST OF THE DAY

|   |             |
|---|-------------|
| <b>CRISPY ROAST PORK [GF]</b>   | <b>29.9</b> |
| 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  | 14.9   23   |

## FROM THE GRILL

|   |              |
|---|--------------|
| <b>300G PORTERHOUSE STEAK</b>   | <b>42.9</b>  |
| 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   | 3.5          |
| Chef's Pairing: Hentley Farm Villain & Vixen Shiraz   | 14.9   23    |
| <b>300G SCOTCH FILLET</b>   | <b>49.9</b>  |
| 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   | 3.5          |
| <b>THE HAUS 1.2KG SIGNATURE WAGYU BRISKET (SERVES 3-4) [GF]</b>   | <b>137.9</b> |
| Mable Score 8, Wagyu brisket, slow cooked for 12 hours, served with roasted baby carrots, charred broccolini, roasted potatoes, mint pesto, mustard, aioli and a maple & red wine jus |              |
| Chef's Pairing: Majella 'The Composer' Cabernet Sauvignon   | 13.9   22    |

## GERMAN HAUS SPECIALTIES

|   |             |
|---|-------------|
| <b>GERMAN TASTING EXPERIENCE</b>  | <b>22.9</b> |
| 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         |
| <b>HAUS DOUBLE HOT DOG</b>  | <b>26.5</b> |
| Mount Pleasant butcher Vienna sausages topped with Haus sweet mustard pickles, cheddar & sauerkraut, served in a brioche roll with Haus fries [contains sesame seeds]     |             |
| <b>DUO OF WURST [GF]</b>  | <b>26.9</b> |
| Mount Pleasant butcher bratwurst & cheese kransky served with creamy potato mash, sauerkraut, Haus glaze & mustard  |             |
| <b>GERMAN BRATWURST BANGERS AND MASH</b>  | <b>26.9</b> |
| Two bratwurst sausages served on creamy potato mash with peas and caramelized onion gravy   |             |
| <b>GERMAN GOURMET SAUSAGE PLATTER</b>   | <b>45.9</b> |
| Weisswurst, bockwurst, cheese Kransky, bratwurst & deluxe Vienna sausage. Served with creamy potato mash, sauerkraut, Haus glaze & mustards                               |             |
| Add - Pretzel   | 7.5         |

## 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)

# 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  
Ranga Tang 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 No.8 Botanical Gin, SA  
23rd Street Violet Gin, SA  
Never Never Ginache Gin, SA

### 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

### MONT BLANC 8.9

Iced Coffee Brew with a hint of Vanilla, Orange Zest and Nutmeg topped with Chantilly Cream

### 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

### ICED GERMAN GLÜHWEIN 13.5

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

### 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 |
|--|-------|-------|------|------|------|
|  | 11.5  | 18.5  | 34.5 | 50.5 | 82.5 |

### CRAFT TAP BEER & CIDER

|                                      | 285ml | 425ml | 500ml | 1L   | 1.5L | 2.5L |
|--------------------------------------|-------|-------|-------|------|------|------|
| Lobo Orchard Apple Cider 5%          | 8.1   | 11.2  | 12.9  | 24.9 | 36.2 | 60   |
| Haus Easy Ale 3.5%                   | 8.1   | 10.2  | 12.3  | 21.2 | 31   | 51.7 |
| Mismatch Session Ale 4.0%            | 8.1   | 10.2  | 10.9  | 21.2 | 31   | 51.7 |
| Hahn Super Dry 4.6%                  | 8.1   | 11.2  | 12.9  | 25.7 | 38.1 | 58.9 |
| Ranga Tang Ginger Beer 4.0%          | 8.8   | 13.9  | 16.5  | 32.5 | 49   | 81   |
| Uraidla Brewery Seasonal Pale Ale 5% | 8.8   | 13.9  | 16.9  | 32.6 | 51.2 | 84.3 |

## GIN & TONIC

All served with Fever Tree Tonic & Garnish

|                                       |      |
|---------------------------------------|------|
| Lobo Classic Orchard Gin, SA          | 16.0 |
| Bombay Sapphire Gin, London           | 17.0 |
| 23rd Street Violet Gin, SA            | 18.5 |
| Adelaide Hills Distillery 78° Gin, SA | 18.5 |
| Ambleside Blossom Gin, SA             | 18.5 |
| Ambleside No.8 Botanical Gin, SA      | 18.5 |
| Hendrick's Gin, Scotland              | 18.5 |
| Hidden Trove Acre 96 Lychee Gin, SA   | 18.5 |
| Kangaroo Island Spirits Wild Gin, SA  | 18.5 |
| Never Never Ginache Gin, SA           | 18.5 |
| Roku Gin, Japan                       | 18.5 |

## COCKTAILS (SOME CLASSIC COCKTAILS ALSO AVAILABLE)

### APFEL PIE MARTINI 19.5

Fireball, Vodka, Apple Juice & Cinnamon Syrup

### HILLS SUMMER FEAST 19.5

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

### GIN GIN BERRY 19.5

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

### HIBIS-KISS 20

Hibiscus gin, Triple Sec, Rose Marmalade, Cranberry Juice, Lemon Juice, Sugar Syrup, Wonder Foam

### LYCHEE LOCO 20

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

### HAUS SPICY MARGARITA 22

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

### HAUS OF BLACKFOREST 22

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

## MOCKTAILS

### HILLS SUNRISE 12.5

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

### PIN-NO-COLADA 13.5

Pineapple Juice, Coconut Cream, Coconut Syrup & Maraschino Cherry

### PASSION TINGLE 13.5

Passionfruit Syrup, Pineapple Juice, Lime, Mint & Soda

### NAKED GERMAN 13.5

Lime, Mint, Simple Syrup & Ginger Beer

### SOBER PALOMA 13.5

Lyre's Agave Spirit, Grapefruit Juice, Lime, Simple Syrup & Soda Water

### BERRY NOJITO 13.5

Berry Syrup, Lime, Mint & Lemonade

### VERY BERRY DELICIOUS 13.9

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

### SPICY PEACH SEÑORITA 13.9

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 9.9

*Haus*

RESTAURANT

Tag us @thehaushahndorf

OPEN 7 DAYS A WEEK

8AM TILL LATE

10% SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS