

HAUS SPECIALS & CLASSICS

Haus
RESTAURANT

TO START

HANDCRAFTED GERMAN PRETZEL [V]	7.5
Served with butter	
GARLIC & HERB FOCCACCIA [V] (SERVES 2)	11.9
Italian Foccacia with garlic & herb butter	

<i>Add - Grilled Cheese</i>	3.9
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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	
<i>Chef's Pairing: Atlas Watervale Riesling</i>	11.9 19

THE HAUS RUEBEN PRETZEL BAGUETTE	26.9
150g sliced corned beef, sauerkraut, melted Swiss cheese, Haus made Russian dressing on a hand stretched German Pretzel baguette served with Haus fries	

SMOKED BBQ WAGYU BRISKET "BURGER" PIZZA	27.5
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	
<i>Chef's Pairing: Weltenburger Kloster Barock Dunkel</i>	11.5 18.5

SMOKY PORK HOCK & SAUSAGE PLATE	39.9
Wood smoked pork hock, Barossa Vienna sausage served with sauerkraut, creamy potato mash, Haus caramelised onion gravy and German mustard	
<i>Add - German Pretzel</i>	7.5

<i>Chef's Pairing: Früh Kölsch</i>	11.5 18.5
HAUS MUNICH RIBS [GF]	49.9
600g slow cooked BBQ pork ribs served with slaw, Haus fries & aioli. Contains sesame seeds	

Chef's Pairing: Landbier Zwick'l Keller Bier

HAUS CLASSICS

HAUS 350G CHICKEN SCHNITZEL [GFO]	28.9
Crumbed chicken with sage & onion served with Haus fries and leafy salad	
<i>Add - Gluten free chicken schnitzel [GF]</i>	5.5

FISH & CHIPS (2 PC) [GFO]	29.5
Choose from either German beer battered, crumbed or grilled Blue Grenadier fillets served with Haus fries, leafy salad, fresh lemon & aioli	

HAUS 300G VIENNA PORK SCHNITZEL	29.9
Free range pork tenderloin crumbed, served with Haus fries and leafy salad	

HAUS 350G PRIME MSA BEEF SCHNITZEL	30.9
Crumbbed, served with Haus fries & leafy salad	

SAUCES & TOPPINGS	
<i>Add - creamy mushroom sauce, Haus glaze or green peppercorn sauce [All GF]</i>	3.5
<i>Add - Parmigiana topping [GF]</i>	5.9
<i>Add - BBQ Bacon topping (Hahndorf double smoked bacon, smokey BBQ sauce & grilled mozzarella cheese)</i>	6.9

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

CRISPY ROAST PORK [GF]	29.9
Crispy roasted free-range pork served with creamy potato mash, roasted maple pumpkin, green beans, and a side of Haus glaze & Apple sauce	
<i>Chef's Pairing: Mt Bera Pinot Noir</i>	14.9 23

FROM THE GRILL

300G PORTERHOUSE STEAK	42.9
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	
<i>Add sauce - Choice of mushroom sauce, green peppercorn, Haus glaze, Hollandaise or red wine jus</i>	3.5
<i>Chef's Pairing: Hentley Farm Villain & Vixen Shiraz</i>	14.9 23
300G SCOTCH FILLET	49.9

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	
<i>Add sauce - Choice of mushroom sauce, green peppercorn, Haus glaze, Hollandaise or red wine jus</i>	3.5
THE HAUS 1.2KG SIGNATURE	137.9
WAGYU BRISKET (SERVES 3-4) [GF]	

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	
<i>Chef's Pairing: Majella 'The Composer'</i>	13.9 22
<i>Cabernet Sauvignon</i>	
GERMAN HAUS SPECIALTIES	

GERMAN TASTING EXPERIENCE	22.9
<i>Choose one artisan Adelaide Hills sausage: Bratwurst, bockwurst, cheese kransky or deluxe Vienna sausage. Served with German mustards, sauerkraut, a pretzel & Haus glaze</i>	
<i>Add - Extra sausage</i>	6.0

HAUS DOUBLE HOT DOG	26.5
Mount Pleasant butcher Vienna sausages topped with Haus sweet mustard pickles, cheddar & sauerkraut, served in a brioche roll with Haus fries [contains sesame seeds]	

DUO OF WURST [GF]	26.9
Mount Pleasant butcher bratwurst & cheese kransky served with creamy potato mash, sauerkraut, Haus glaze & mustard	

GERMAN BRATWURST BANGERS AND MASH	26.9
Two bratwurst sausages served on creamy potato mash with peas and caramelized onion gravy	

GERMAN GOURMET SAUSAGE PLATTER	45.9
Weisswurst, bockwurst, cheese Kransky, bratwurst & deluxe Vienna sausage. Served with creamy potato mash, sauerkraut, Haus glaze & mustards	
<i>Add - Pretzel</i>	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

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

19.9

SOUTH AUSTRALIAN CRAFT BEER

- Lobo Orchard Apple Cider
- Mismatch Brewing Session Ale
- Uraidla Brewery Seasonal Pale Ale
- Ranga Tang Ginger Beer

19.9

SCHNAPPS TASTING PADDLE

A selection of three traditional schnapps

23.9

SOUTH AUSTRALIAN GIN PADDLE

Includes Fever-Tree tonic, garnishes

24.5

- Ambleside No.8 Botanical Gin, SA
- 23rd Street Violet Gin, SA
- Never Never Ginache Gin, SA

WHISKEY TASTING PADDLE

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

26.9

Seasonal Specialty

MONT BLANC

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

8.9

HOT CHOCOLATE BOUNTY

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

CUP 6.7
MUG 7.7

ICED GERMAN GLÜHWEIN

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

13.5

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

Lobo Orchard Apple Cider 5%

285ml 425ml 500ml 1L 1.5L 2.5L

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

Fireball, Vodka, Apple Juice & Cinnamon Syrup

19.5

HILLS SUMMER FEAST

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

19.5

GIN GIN BERRY

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

19.5

HIBIS-KISS

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

20

LYCHEE LOCO

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

20

HAUS SPICY MARGARITA

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

22

HAUS OF BLACKFOREST

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

22

MOCKTAILS

HILLS SUNRISE

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

12.5

PIN-NO-COLADA

Pineapple Juice, Coconut Cream, Coconut Syrup & Maraschino Cherry

13.5

PASSION TINGLE

Passionfruit Syrup, Pineapple Juice, Lime, Mint & Soda

13.5

NAKED GERMAN

Lime, Mint, Simple Syrup & Ginger Beer

13.5

SOBER PALOMA

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

13.5

BERRY NOJITO

Berry Syrup, Lime, Mint & Lemonade

13.5

VERY BERRY DELICIOUS

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

13.9

SPICY PEACH SEÑORITA

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

13.9

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