

HAUS SPECIALS & CLASSICS

TO START

GERMAN PRETZEL	6.9
Traditional German Bread served with butter	
GARLIC & HERB BREAD [V] (SERVES 2)	10.9
Warm Turkish bread with garlic & herb butter	
Add - Grilled Cheese	3.9
BAVARIAN POTATO DUMPLINGS	13.5
Two potato dumplings served with Haus gravy	

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 in toasted Vienna, served with Haus fries	
Chef's Pairing: Wilson Riesling	13.5 21
HAUS GARLIC PRAWN PIZZA	27.9
Garlic & fresh chilli prawns, semi sun-dried tomatoes, oregano and mozzarella on a tomato base with fresh coriander & a drizzle of olive oil	
Chef's Pairing: Paracombe Pinot Gris	12.9 20
BEEF SHORT RIB RENDANG CURRY	28.9
Rich Indonesian style coconut curry slow cooked with tender beef short rib, served with jasmine rice, spring onion and crispy fried shallot	
Chef's Pairing: Früh Kölsch	11 18
SEAFOOD PIE	29.9
Atlantic salmon, squid, prawns, green lip mussels, clams and smoked salmon in creamy mornay sauce & a crisp butter puff pastry lid	
Chef's Pairing: The Lane Chardonnay	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

300G 36° SOUTH PORTERHOUSE STEAK [GF]	39.9
200 day grain fed porterhouse steak cooked to your liking, served with Haus fries, leafy salad and Bearnaise sauce	
Chef's Pairing: 'The Composer' Cab Sav	
	13.9 22
450GM T-BONE STEAK [GF]	45.9
Grain fed Black Angus T-bone steak cooked to your liking, served with Haus fries, vine-trussed cherry tomatoes & chimichurri sauce	
Chef's Pairing: 'Villain & Vixen' Shiraz	
	13.9 22

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
Add - Bavarian potato dumpling	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	
GERMAN GLÜHWEIN	12.9
Hot mulled red wine spiced with cinnamon, cloves, star anise, honey, fresh apple & orange	

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 Ginger Beer 3.5%	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	
23rd Street Violet Gin, SA	18
Adelaide Hills Distillery 78° Gin, SA	18
Ambleside No.8 Botanical Gin, SA	18
Ambleside Blossom Gin, SA	18
Bombay Sapphire Gin, London	18
Hendrick's, Scotland	18
Kangaroo Island Spirits Wild Gin, SA	18
Little Juniper Signature Gin, SA	18
Roku, Japan	18
Hidden Trove Acre 96 Lychee Gin, SA	18
Ginny Pig Distillery Botanic Gin, SA	21.9

COCKTAILS	
APEROL SPRITZ	17
Aperol, prosecco, fresh orange & soda	
APFEL PIE MARTINI	19
Fireball, vodka, apple juice & cinnamon syrup	
HILLS SUMMER FEAST	19
White rum, Malibu, passionfruit puree, lemon, pineapple juice & rosemary	
GIN GIN BERRY	19
Gin, berry jam, lemon, simple syrup, soda	
ESPRESSO MARTINI	20
Vodka, Kahlua, espresso	
HAUS SPICY MARGARITA	22
Tequila, triple sec, simple syrup, lime, jalapeno, tajin	
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	
LEMONGRASS SUMMER GLOW	13.9
Lemongrass, kaffir lime, ginger, honey syrup, Sprite	
Add - A shot of house gin or vodka	
	9.5



Tag us @thehaushahndorf

OPEN 7 DAYS A WEEK
8AM TILL LATE
10% SURCHARGE APPLIES ON
SUNDAYS & PUBLIC HOLIDAYS