

# 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**  
Choose from the following flavors: **DOZEN 47**  
- 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

**ASIAN BARBEQUE PORK CHOP** 26.9  
Flame grilled Asian marinate pork chop served with sauteed Bok choy and ginger & sesame soy glaze.  
Chef's Pairing: Bayreuther Hell Lager 4.9% 11 | 18

**BAVARIAN BRAISED BEEF POT PIE** 29.9  
12 hour slow cooked beef, braised in a German Dunkel beer and rich red wine gravy with mushrooms, carrots and celery. Served on a bed of creamy Haus mash potato and topped with a puff pastry lid.  
Chef's Pairing: Weltenburger Kloster Barock Dunkel 11 | 18

**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: 23' Pressed Shiraz 11.9 | 18

**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 13.9 | 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

**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 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

|                                       |    |
|---------------------------------------|----|
| 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 MARGARITA 12.9

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

### 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

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SUNDAYS & PUBLIC HOLIDAYS