

DESSERT

HAUS FAVOURITES

CARROT & WALNUT CAKE 10.5
With a cream cheese frosting & Chantilly cream

HAUS APPLE STRUDEL 11.9
Warm apple strudel served with Chantilly cream

GERMAN APPLE CHEESECAKE 11.9
Baked cheesecake with a layer of spice infused apples topped with Chantilly cream and crushed walnuts [contains walnuts]

LEMON CURD CHEESECAKE 11.9
A creamy baked cheesecake with a biscuit crumb base topped with a fresh and zesty lemon curd

BLACK FOREST GATEAUX 11.9
A traditional cake from the southern region of Black Forest in Germany. Layers of chocolate sponge cake sandwiched with whipped cream and cherries, topped with additional whipped cream, maraschino cherries & chocolate shavings

MARS BAR CHEESECAKE 11.9
Cold set cheesecake with a biscuit crumb base and chunks of Mars Bar folded through a cream cheese filling. Finished with chocolate ganache and Mars Bar pieces

LIQUID DESSERT & COCKTAILS

AFFOGATO [GF] 13.9
Two scoops of vanilla ice cream and an espresso shot
Add Baileys, Frangelico, Kahlua, Tia Maria or your favourite liqueur POA

YOUR CHOICE OF LIQUEUR POA
Served over crushed ice

LIMONCELLO 9.0
Served neat or over ice

APFEL PIE MARTINI 19
Fireball, vodka, apple juice & cinnamon syrup

GIN GIN BERRY 19
Gin, berry jam, lemon, simple syrup & wonderfoam

HILLS WINTER FEAST 19
White rum, Malibu, passionfruit pureé, lemon, pineapple juice & rosemary

ESPRESSO MARTINI 20
Vodka, Kahlua, espresso, simple syrup

SPICY MARGARITA 22
Tequila, triple sec, simple syrup, lime, Jalapeno & tajin

Classic cocktails also available, please ask our friendly staff

PLEASE ADVISE OF ANY DIETARIES REQUIREMENTS & ALLERGIES.
[V] = VEGETARIAN | [VE] = VEGAN | [GF] = GLUTEN FREE
[GFO] GLUTEN FREE OPTION

Not all gluten free dishes are suitable for coeliacs. If you have coeliac disease or special dietary requirements, please inform our friendly staff when ordering. The Haus prepares food in a commercial kitchen so we cannot guarantee that food will be free from cross contamination.

CHOCOLATE LOVER

CHOCOLATE WALNUT GATEAUX [GF] 11.9
Flourless chocolate fudge cake with walnuts, topped with a thick layer of chocolate ganache [contains walnuts]

TRIPLE LAYER MOUSSE CAKE 12.5
Chocolate sponge base with a rich layer of dark, milk & white chocolate mousse covered in chocolate ganache

BELGIAN CHOCOLATE BROWNIE 11.9
A decadent brownie served warm with Chantilly cream

SNICKERS MUDCAKE 11.9
A rich chocolate mudcake with layers of Snickers covered in chocolate ganache

SOMETHING SMALLER

SCONES 1 FOR 8.9 | 2 FOR 12.9
Haus scones served warm with Beerenberg jam and Chantilly cream

RAW CAKES [GF, VE] POA
Delicious whole food, vegan, gluten free and refined sugar free [contains nuts]
See cake cabinet for todays selection

BAROSSA SLICE 9.9

CHEESE BOARD OF THE DAY

Chefs selection of two local cheeses served with fresh fruit, marinated olives, quince paste, smoked almonds & lavosh [GFO]

19.5 PER PERSON

FOR THE KIDS

KIDS VANILLA ICE CREAM 8.5
2 scoops of vanilla ice cream with a choice of chocolate, strawberry, caramel, vanilla or banana topping

BELGIAN CHOCOLATE BROWNIE 11.9
A decadent brownie served warm with Chantilly cream



SCAN THE QR CODE TO
ORDER FROM YOUR TABLE
ALTERNATIVELY PLEASE
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10% SURCHARGE ON SUNDAYS AND PUBLIC
HOLIDAYS APPLIES

BEVERAGES

SPIRITS & WINE

BLENDED & MALT WHISKEY

Canadian Club, <i>Canada</i>	9.9
Fireball, <i>Canada</i>	9.9
Jameson Irish Whiskey, <i>Ireland</i>	9.9
Johnnie Walker Red, <i>Scotland</i>	9.9
Chivas Regal (12yo), <i>Scotland</i>	10.9
Monkey Shoulder, <i>Scotland</i>	11.5
Johnnie Walker Black, <i>Scotland</i>	12.9
Aberlour (12yo), <i>Scotland</i>	13.4
Glenmorangie (10yo), <i>Scotland</i>	13.9
Dalwhinnie (15yo), <i>Scotland</i>	15.9
Benriach (12yo), <i>Scotland</i>	14.9
Glenfiddich (12yo), <i>Scotland</i>	17.0
Lagavulin (8yo), <i>Scotland</i>	19.9
Ardbeg Uigeadail, <i>Scotland</i>	25.0

WHISKEY PADDLE | 26.9

Served with A Rock and A Hard Place Still Water and ice
Tasting Notes provided
Glenmorangie 10yr, *Highlands*
Benriach 12yr Single Malt, *Speyside*
The Aberlour 12yr Double Cask, *Speyside*

SCHNAPPS PADDLE | 23.9

A selection of three traditional schnapps
Please ask our friendly staff for the
selection on offer

SCHNAPPS, BRANDY, COGNAC	30ML
Alpenschnaps Honey Pear Schnapps	9.5
Alpenschnaps Raspberry Schnapps	9.5
Alpenschnaps Apricot Schnapps	9.5
St. Agnes VS Brandy	9.5
Hennessy VSOP	20.0

APERITIFS & DIGESTIVES

Campari, <i>Italy</i>	8.9
Amaro Montenegro, <i>Italy</i>	9.5
Aperol, <i>Italy</i>	9.5
Pimms, <i>England</i>	9.5
Disaronno Amaretto, <i>Italy</i>	9.9

DESSERT, FORTIFIED & SHERRY	60ML	BTL
17 Tim Adams Botrytis Riesling <i>Clare Valley, SA</i>	11.9	63
Valdespino Pedro Ximenez	11.5	
Yalumba Antique Muscat	11.5	

LIQUEURS

POA
Served neat or over ice
Baileys Cointreau Drambuie Dom Benedictine
Frangelico Galliano Liqueur Galliano Black
Galliano White Jagermeister Kahlua
Limoncello Midori Tia Maria

HAUS SPECIALTY | 12.9

GLÜHWEIN

Haus made traditional German glühwein.
Warm red wine spiced with cinnamon, cloves,
star anise, honey, fresh apple & orange

NON-ALCOHOLIC BEVERAGES

SHORT BLACK | MACCHIATO 5.0

COFFEE CUP 5.6 | MUG 6.6

Flat White | Cappuccino | Latte | Long Black |
Piccolo Latte | Chai Latte | Hot Chocolate

MOCHA | TURMERIC LATTE 6.0

Decaf	add 1.0
Extra espresso shot	add 1.0
Bonsoy soy milk	add 1.0
Almond, oat or lactose free milk	add 1.0
Vanilla, hazelnut, caramel syrup	add 1.0

BABYCCINO WITH MARSHMALLOW 2.0

TEA TEAPOT FOR 1 | 5.6

Lemongrass & Ginger | Earl Grey
English Breakfast | Honeydew Green
Peppermint | Chamomile

MALABAR CHAI TEA TEAPOT FOR 1 | 6.5

Made with warm milk & Beerenberg honey on the
side

BELGIAN HOT CHOCOLATE CUP 6.6 | MUG 7.6

Made from pure Belgian chocolate buds

ICED LATTE 6.6

ICED LONG BLACK 6.0

ICED COFFEE | ICED CHOCOLATE 9.0

Served with Chantilly cream & ice cream

ICED MOCHA 9.5

Served with Chantilly cream & ice cream

MILKSHAKE 8.0

THICKSHAKE 9.0

Chocolate | Strawberry | Caramel
Vanilla | Banana | Lime

HAUS SPIDER 7.5

Choose from Coca Cola, Raspberry, Sprite or
Coca Cola Zero Sugar, topped with a scoop
of vanilla ice cream

#haushahndorf

Haus

@thehaushahndorf

RESTAURANT



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