VEGETARIAN & VEGAN MENU



STARTERS		SIDE2		
GERMAN PRETZEL [V] Served with butter	7.5	HAUS CREAMY POTATO MASH [V, GF] BOWL OF HAUS FRIES [V, GF]	8.5 12.9	
GARLIC & HERB FOCCACIA [V]	11.9	Served with aioli	12.3	
(SERVES 2) Italian Foccacia with garlic & herb butter Add - Grilled Cheese	3.9	GREEN GARDEN SALAD [V, VEO, GF]13.9 Leafy salad mix, cucumber, tomato, Spanish onion with maple & mustard vinaigrette		
WHIPPED FETA [V] (SERVES 2-3) Whipped feta, honey, crushed almond & pistachio nut crumble, marinated olive & Spanish onion salsa with paprika oil &	17.9	HAUS GERMAN POTATO SALAD [V, GF] A classic mix of potatoes, fresh dill, gherkin, chives, celery, boiled egg, seeded mustard & mayonnaise	14.9	
toasted turkish bread [contains nuts] Add - Extra toasted turkish bread	4.9	ROCKET & PARMESAN SALAD [V, GF] Rocket leaves tossed with orange segments, shave parmesan and candied walnuts, maple & mustard	15. 9	
HAUS ARANCINI (2 PC) [GF, V]	18.5	vinaigrette [contains nuts]		
Mushroom and mozzarella arancini, served with sugo, parmesan & crispy basil Add - Extra arancini ball		HAUS SPATZLE [ALT V] Traditional German egg noodles in a rich, creamy sauce with smoky bacon crumb	16.9	
MAINS		POTATO WEDGES [V, GF] With sweet chilli & sour cream	16.9	
HARVEST SALAD BOWL [V,ALT VE, GF] Roasted pumpkin, rocket, kale, cranberries, apple, fresh mint, feta & candied walnuts, with a maple mustard dressing [contains nuts]	20.5	SAUTÉED GREENS [V, VE, GF] Seasonal greens sautéed with garlic, maple & a hint of chilli with toasted peanut & shallot crumble [contains nuts & seeds]	16.9	
Add - Crumbed haloumi [GFO]	6.9	DESSERT		
VEGETARIAN RIGATONI [V, GFO] Rigatoni pasta tossed with mushrooms, olives, Spanish onion in a tomato ragu with toasted alm creme fraiche, parmesan and basil [contains nuts		RAW CAKES [GF, VE] Delicious whole food, vegan, gluten free and refined sugar free [contains nuts]	POA	

PIZZA

MARGHERITA PIZZA [V, VEO, GFO] 25.5 Adelaide Hills tomatoes, mozzarella cheese, garlic, fresh basil, extra virgin olive oil and fior de latte on a tomato base Add - Vegan cheese 4.5 VEGETARIAN PIZZA [V, VEO, GFO] 26.5 Onion, mushroom, capsicum, olives, tomatoes, and mozzarella cheese on a tomato base with rocket and feta crumble Add - Vegan cheese 4.5 SMOKED PANEER TIKKA PIZZA [V, GFO] 27.5 Tandoori sauce base, Spanish onion, grilled capsicum, smoked paneer, mozzarella cheese, coriander, mint yoghurt

Add - Vegan cheese 4.5 Add - Gluten free base 4.9 We do not offer half/half pizza toppings

SCAN THE QR CODE TO ORDER FROM YOUR TABLE ALTERNATIVELY PLEASE ORDER AT THE COUNTER

See cake cabinet for todays selection on display

refined sugar free [contains nuts]



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)

OPEN 7 DAYS A WEEK - BREAKFAST, LUNCH & DINNER MAIN MENU FROM 11AM TILL LATE 10% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS APPLY

BEVERAGES

DE VEIN/ (GES	
TASTING PADDLES	
All tasting paddles come with tasting notes	
GERMAN CRAFT BEER Bayreuther Hell Lager Röthaus Pilsner	19.9
Landbier Zwick'l Keller Bier Weltenburger Kloster Barock Dunkel	
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 Ambleside No.8 Botanical Gin, SA 23rd Street Violet Gin, SA Never Never Ginache Gin, SA	24.5
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	8.9
Iced Coffee Brew with a hint of Vanilla, Orange	
Zest and Nutmer tonned with Chantilly Cream	

HOT CHOCOLATE BOUNTY Milk Lab Coconut Milk blended with Haus made chocolate syrup, served hot CUP 6.7 MUG 7.7

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 18.5 11.5 34.5 50.5 82.5

GIN & TONIC

GIN & TONIC	
All served with Fever Tree Tonic & Garnish Lobo Classic Orchard Gin, SA Bombay Sapphire Gin, London 23rd Street Violet Gin, SA Adelaide Hills Distillery 78° Gin, SA Ambleside Blossom Gin, SA Ambleside No.8 Botanical Gin, SA Hendrick's Gin, Scotland Hidden Trove Acre 96 Lychee Gin, SA Kangaroo Island Spirits Wild Gin, SA Never Never Ginache Gin, SA Roku Gin, Japan	16.0 17.0 18.5 18.5 18.5 18.5 18.5 18.5 18.5
COCKTAILS (SOME CLASSIC COCKTAILS AL	
APFEL PIE MARTINI Fireball, Vodka, Apple Juice & Cinnamon Syru	19.5
HILLS SUMMER FEAST	19.5
White Rum, Malibu, Passionfruit, Lemon, Pineapple & Rosemary GIN GIN BERRY Gin, Berry Jam, Lemon Juice, Cranberry Juice, Simple Syrup & Wonder Foam	19.5
ESPRESSO MARTINI	20
Vodka, Kahlua, Espresso & Simple Syrup	
LYCHEE LOCO Lychee Gin, Malibu, Coconut Syrup, Coconut	20
Cream, Cranberry Juice & Wonder Foam	
HAUS SPICY MARGARITA Tequila, Triple Sec, Simple Syrup, Lime, Jalape Optional - Make it Fiery Hot!	22 eno & Tajin
HAUS OF BLACKFOREST Vodka, Chambord, Dark Chocolate Liqueur, C Cream, Maraschino Cherry & Grated Chocola	
MOCKTAILS	3
HILLS SUNRISE	12.5
Lyre's Cane Spirit, Raspberry, Orange Juice, Li PIN-NO-COLADA	
Pineapple Juice, Coconut Cream, Coconut Syr & Maraschino Cherry	13.5 up
PASSION TINGLE Passionfruit Syrup, Pineapple Juice, Lime, Min	13.5 t & Soda
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, Thym & Dehydrated Strawberry	13.9
SPICY PEACH SEÑORITA Lyre's Agave Spirit, Peach Syrup, Mint, Lime, T Jalapeno & Tabasco Optional - Make it Fiery Hot!	13.9 Tajin Spice,
Add - A shot of house gin or vodka	9.9

CRAFT TAP BEER & CIDER

285ml	425ml	500ml	1L	1.5L	2.5L		
8.1	11.2	12.9	24.9	36.2	60		
8.1	10.2	12.3	21.2	31	51.7		
8.1	10.2	10.9	21.2	31	51.7		
8.1	11.2	12.9	25.7	38.1	58.9		
8.8	13.9	16.5	32.5	49	81		
8.8	13.9	16.9	32.6	51.2	84.3		
	8.1 8.1 8.1 8.1 8.8	8.1 11.2 8.1 10.2 8.1 10.2 8.1 11.2 8.8 13.9	8.1 11.2 12.9 8.1 10.2 12.3 8.1 10.2 10.9 8.1 11.2 12.9 8.8 13.9 16.5	8.1 11.2 12.9 24.9 8.1 10.2 12.3 21.2 8.1 10.2 10.9 21.2 8.1 11.2 12.9 25.7 8.8 13.9 16.5 32.5	8.1 10.2 12.3 21.2 31 8.1 10.2 10.9 21.2 31 8.1 11.2 12.9 25.7 38.1 8.8 13.9 16.5 32.5 49	8.1 11.2 12.9 24.9 36.2 60 8.1 10.2 12.3 21.2 31 51.7 8.1 10.2 10.9 21.2 31 51.7 8.1 11.2 12.9 25.7 38.1 58.9 8.8 13.9 16.5 32.5 49 81	



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