

VEGETARIAN & VEGAN MENU



MAINS

WINTER NOURISH BOWL [V, GF]	19.9
Roasted pumpkin & beetroot, avocado, fried chickpeas, red cabbage, fresh mint & coriander salad served with jasmine rice, roasted sesame & peanut dressing with toasted almond crumble [contains sesame seeds & nuts]	
Add - Grilled haloumi	6.5
ARRABBIATA RIGATONI [V, GFO]	26.9
Rigatoni pasta tossed with mushrooms, olives, Spanish onion & parmesan in a sun dried tomato pesto sauce with toasted almond crumble & cream fraiche [contains nuts]	
HAUS ARANCINI (2 PC) [GF, V]	17.9
Pumpkin & sage arancini served with sugo, parmesan & crispy basil	
Add - Extra arancini ball	7.9

PIZZA

MARGHERITA PIZZA [V, VEO, GFO]	24.9
Adelaide Hills tomatoes, mozzarella, garlic, fresh basil, extra virgin olive oil & fior de latte	
Add - Vegan cheese	4.5
VEGETARIAN PIZZA [V, VEO, GFO]	25.9
Spinach, onion, mushroom, capsicum, olives, cherry tomatoes and mozzarella cheese on a tomato base	
SMOKED PANEER TIKKA PIZZA [V, GFO]	26.9
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

DESSERT

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

STARTERS

GERMAN PRETZEL [V]	6.9
GARLIC & HERB BREAD [V]	10.9
Warm Turkish bread topped with garlic and herb butter (serves 2)	
Add - Grilled Cheese	3.9
BAKED BRIE [V] (SERVES 2-3)	22.9
Local Brie wheel wrapped in filo and baked, served with a berry compote, honey, orange zest & walnut crumb, served with toasted Italian bread [contains nuts]	
Add - Extra Toasted Italian Bread	4.9
HAUS ARANCINI (2 PC) [GF, V]	17.9
Pumpkin & sage arancini served with sugo, parmesan & crispy basil	
Add - Extra arancini ball	7.9

SIDES

CREAMY POTATO MASH [V, GF]	7.9
LEAFY GREEN SALAD [V, VEO, GF]	11.9
Leafy salad mix with honey mustard vinaigrette	
BOWL OF HAUS FRIES [V, GF]	12.9
Served with aioli	
POTATO WEDGES [V,]	14.9
With sweet chilli & sour cream	
SAUTÉED GREENS [V, VE, GF]	15.9
Seasonal greens sautéed with garlic & a hint of chilli, topped with toasted almond crumble [contains nuts]	
ROASTED PUMPKIN SALAD [V, GF]	15.9
Roasted pumpkin wedge & roasted beetroot, whipped feta, honey, fresh herbs, toasted almond crumble [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)

PLEASE ORDER AT THE COUNTER IF
PAYING SEPARATELY OR SITTING OUTSIDE
ALTERNATIVELY USE THE QR CODE
ON THE TABLE

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 GLÜHWEIN 12.9

Mulled red wine spiced with cinnamon, cloves, star anise, orange and honey, served hot with fresh 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

Adelaide Hills Distillery 78° Gin, SA	18.0
Kangaroo Island Spirits Wild Gin, SA	18.0
Ambleside No.8 Botanical Gin, SA	18.0
Ambleside Blossom Gin, SA	18.0
23rd Street Violet Gin, SA	18.0
Hidden Trove Acre 96 Lychee Gin, SA	18.0
Bombay Sapphire Gin, London	18.0
Hendrick's, Scotland	18.0
Roku, Japan	18.0

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

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 WINTER GLOW 13.9

Lemongrass, kaffir lime, ginger, honey syrup, Sprite

Add - A shot of house gin or vodka 9.5

Haus
RESTAURANT

Tag us @thehaushahndorf

OPEN 7 DAYS A WEEK
8AM TILL LATE

10% SURCHARGE APPLIES ON
SUNDAYS & PUBLIC HOLIDAYS