



Haus

RESTAURANT

2025 CHRISTMAS MENU

2 COURSE \$50PP | 3 COURSE \$65PP

*MENU SERVED ALTERNATE DROP OR GUEST CHOICE WITH
PRE-ORDER AT LEAST 48HRS PRIOR*

ENTREE

PRAWN & MANGO SALAD

Char-grilled prawns served on baby cos lettuce, fresh mango, avocado, cucumber, red onion, and fresh herbs with honey & apple cider vinaigrette

HAUS ARANCINI BALLS (GF, V)

Pumpkin & sage arancini balls served with tomato sugo, parmesan & crispy basil

MAIN COURSE

CHOOSE 2 MAINS SERVED ALTERNATE DROP

ATLANTIC SALMON (GF)

Pan seared Atlantic salmon with creamy potato mash, broccolini, Haus made hollandaise & peanut shallot crumble [contains nuts]

CRISPY ROAST PORK (GF)

Crispy roasted free-range pork served with creamy potato mash, roasted maple pumpkin, green beans, and a side of Haus glaze & Apple sauce

PORTERHOUSE STEAK

Cooked medium, served with leafy greens, Haus fries & Cafe De Paris butter

DESSERT

WARM PLUM PUDDING

with Haus brandy custard & chantilly cream

HAUS APPLE STRUDEL

with chantilly cream and strawberry

MINIMUM 10 GUESTS

INCLUDES FESTIVE CHRISTMAS BON BON FOR EVERY GUEST