

HAUS SPECIALS & CLASSICS

TO START

GARLIC & HERB FOCCACIA [V] (SERVES 2) 11.9
Italian Foccacia with garlic & herb butter
Add - Grilled Cheese 3.9

WHIPPED FETA [V] 17.9
SWhipped feta, honey, almond & pistachio nut crumble, marinated olive & Spanish onion salsa with paprika oil & toasted turkish bread [contains nuts]

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: Atlas Watervale Riesling 11.9 | 19

THE HAUS RUEBEN PRETZEL BAGUETTE 26.9
150G sliced corned beef, sauerkraut, melted Swiss cheese, Haus made Russian dressing on a hand stretched German Pretzel baguette served with Haus fries

SMOKED BBQ WAGYU BRISKET "BURGER" PIZZA 27.5
12-hour apple wood smoked Wagyu brisket, caramelised Spanish onion, Haus smoky BBQ sauce base, mozzarella cheese, fresh rocket, diced gherkin, Russian dressing & grated parmesan
Chef's Pairing: Weltenburger Kloster Barock Dunkel 11.5 | 18.5

HAUS MUNICH RIBS [GF] 49.9
600g slow cooked BBQ pork ribs served with slaw, Haus fries & aioli. *Contains sesame seeds*
Chef's Pairing: Landbier Zwick'l Keller Bier 11.5 | 18.5

THE HAUS 1.2KG SIGNATURE WAGYU BRISKET (SERVES 3-4) [GF] 137.9
Mable Score 8, Wagyu brisket, slow cooked for 12 hours, served with roasted baby carrots, charred broccolini, roasted potatoes, mint pesto, mustard, aioli and a maple & red wine jus

HAUS CLASSICS

HAUS 350G CHICKEN SCHNITZEL [GFO] 28.9
Crumbed chicken with sage & onion served with Haus fries and leafy salad
Add - Gluten free chicken schnitzel [GF] 5.5

FISH & CHIPS (2 PC) [GFO] 29.5
Choose from either German beer battered, crumbed or grilled Blue Grenadier fillets served with Haus fries, leafy salad, fresh lemon & aioli

HAUS 300G VIENNA PORK SCHNITZEL 29.9
Free range pork tenderloin crumbed, served with Haus fries and leafy salad

HAUS 350G PRIME MSA BEEF SCHNITZEL 30.9
Crumbed, served with Haus fries & leafy salad

SAUCES & TOPPINGS

Add - creamy mushroom sauce, Haus glaze or green peppercorn sauce [All GF] 3.5

Add - Parmigiana topping [GF] 5.9

Add - BBQ Bacon topping 6.9
(Hahndorf double smoked bacon, smokey BBQ sauce & grilled mozzarella cheese)

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

ROAST OF THE DAY

CRISPY ROAST PORK [GF] 29.9
Crispy roasted free-range pork served with creamy potato mash, roasted maple pumpkin, green beans, and a side of Haus glaze & Apple sauce
Chef's Pairing: Mt Bera Pinot Noir 14.9 | 23

FROM THE GRILL

300G PORTERHOUSE STEAK 42.9
200-day grain fed porterhouse steak cooked to your liking. Served with Haus fries, Café de Paris butter and choice of salad or green vegetables
Add sauce - Choice of mushroom sauce, green peppercorn, Haus glaze, Hollandaise or red wine jus 3.5
Chef's Pairing: Hentley Farm Villain & Vixen Shiraz 14.9 | 23

300G SCOTCH FILLET 49.9
100-day grain fed scotch fillet steak cooked to your liking. Served with Haus fries, Café de Paris butter and choice of salad or green vegetables
Add sauce - Choice of mushroom sauce, green peppercorn, Haus glaze, Hollandaise or red wine jus 3.5

ADD SURF N TURF TO STEAK [GF] 12.9
Whole Char-grilled King Prawns (3) and Hollandaise sauce

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 26.5
Mount Pleasant butcher Vienna sausages topped with Haus sweet mustard pickles, cheddar & sauerkraut, served in a brioche roll with Haus fries [contains sesame seeds]

DUO OF WURST [GF] 26.9
Mount Pleasant butcher bratwurst & cheese kransky served with creamy potato mash, sauerkraut, Haus glaze & mustard

GERMAN BRATWURST BANGERS AND MASH 26.9
Two bratwurst sausages served on creamy potato mash with peas and caramelized onion gravy

SMOKY PORK HOCK & SAUSAGE PLATE 39.9
Wood smoked pork hock, Barossa Vienna sausage served with sauerkraut, creamy potato mash, Haus caramelised onion gravy and German mustard
Add - German Pretzel 7.5
Chef's Pairing: Früh Kölsch 11.5 | 18.5

GERMAN GOURMET SAUSAGE PLATTER 45.9
Weisswurst, bockwurst, cheese Kransky, bratwurst & deluxe Vienna sausage. Served with creamy potato mash, sauerkraut, Haus glaze & mustards
Add - Pretzel 7.5

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)

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
Ranga Tang 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 No.8 Botanical Gin, SA
23rd Street Violet Gin, SA
Never Never Ginache Gin, SA

WHISKEY TASTING PADDLE 26.9

Served with ice, 'A Rock and A Hard Place' Still Water
Glenmorangie 10yr, Highlands
Benriach 12yr Single Malt, Speyside
Glenkinchie 12yr Single Malt, Lowlands

Seasonal Specialty

MONT BLANC 8.9

Iced Coffee Brew with a hint of Vanilla, Orange Zest and Nutmeg topped with Chantilly Cream

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

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 |
|--|-------|-------|------|------|------|
| | 11.5 | 18.5 | 34.5 | 50.5 | 82.5 |

CRAFT TAP BEER & CIDER

| | 285ml | 425ml | 500ml | 1L | 1.5L | 2.5L |
|--------------------------------------|-------|-------|-------|------|------|------|
| Lobo Orchard Apple Cider 5% | 8.1 | 11.2 | 12.9 | 24.9 | 36.2 | 60 |
| Haus Easy Ale 3.5% | 8.1 | 10.2 | 12.3 | 21.2 | 31 | 51.7 |
| Mismatch Session Ale 4.0% | 8.1 | 10.2 | 10.9 | 21.2 | 31 | 51.7 |
| Hahn Super Dry 4.6% | 8.1 | 11.2 | 12.9 | 25.7 | 38.1 | 58.9 |
| Ranga Tang Ginger Beer 4.0% | 8.8 | 13.9 | 16.5 | 32.5 | 49 | 81 |
| Uraidla Brewery Seasonal Pale Ale 5% | 8.8 | 13.9 | 16.9 | 32.6 | 51.2 | 84.3 |

GIN & TONIC

All served with Fever Tree Tonic & Garnish

| | |
|---------------------------------------|------|
| Lobo Classic Orchard Gin, SA | 16.0 |
| Bombay Sapphire Gin, London | 17.0 |
| 23rd Street Violet Gin, SA | 18.5 |
| Adelaide Hills Distillery 78° Gin, SA | 18.5 |
| Ambleside Blossom Gin, SA | 18.5 |
| Ambleside No.8 Botanical Gin, SA | 18.5 |
| Hendrick's Gin, Scotland | 18.5 |
| Hidden Trove Acre 96 Lychee Gin, SA | 18.5 |
| Kangaroo Island Spirits Wild Gin, SA | 18.5 |
| Never Never Ginache Gin, SA | 18.5 |
| Roku Gin, Japan | 18.5 |

COCKTAILS (SOME CLASSIC COCKTAILS ALSO AVAILABLE)

APFEL PIE MARTINI 19.5

Fireball, Vodka, Apple Juice & Cinnamon Syrup

HILLS SUMMER FEAST 19.5

White Rum, Malibu, Passionfruit, Lemon, Pineapple & Rosemary

GIN GIN BERRY 19.5

Gin, Berry Jam, Lemon Juice, Cranberry Juice, Simple Syrup & Wonder Foam

HIBIS-KISS 20

Hibiscus gin, Triple Sec, Rose Marmalade, Cranberry Juice, Lemon Juice, Sugar Syrup, Wonder Foam

LYCHEE LOCO 20

Lychee Gin, Malibu, Coconut Syrup, Coconut Cream, Cranberry Juice & Wonder Foam

HAUS SPICY MARGARITA 22

Tequila, Triple Sec, Simple Syrup, Lime, Jalapeno & Tajin
Optional - Make it Fiery Hot!

HAUS OF BLACKFOREST 22

Vodka, Chambord, Dark Chocolate Liqueur, Chantilly Cream, Maraschino Cherry & Grated Chocolate

MOCKTAILS

HILLS SUNRISE 12.5

Lyre's Cane Spirit, Raspberry, Orange Juice, Lime & Mint

PIN-NO-COLADA 13.5

Pineapple Juice, Coconut Cream, Coconut Syrup & Maraschino Cherry

PASSION TINGLE 13.5

Passionfruit Syrup, Pineapple Juice, Lime, Mint & Soda

NAKED GERMAN 13.5

Lime, Mint, Simple Syrup & Ginger Beer

SOBER PALOMA 13.5

Lyre's Agave Spirit, Grapefruit Juice, Lime, Simple Syrup & Soda Water

BERRY NOJITO 13.5

Berry Syrup, Lime, Mint & Lemonade

VERY BERRY DELICIOUS 13.9

Lyre's Italian Spirit, Cranberry, Berry Jam, Orange Juice, Peach Syrup, Soda Water, Thyme & Dehydrated Strawberry

SPICY PEACH SEÑORITA 13.9

Lyre's Agave Spirit, Peach Syrup, Mint, Lime, Tajin Spice, Jalapeno & Tabasco

Optional - Make it Fiery Hot!

Add - A shot of house gin or vodka 9.9

Haus

RESTAURANT

Tag us @thehaushahndorf

OPEN 7 DAYS A WEEK

8AM TILL LATE

10% SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS