



Christmas Menu 2026

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Canapes

5 Choices | \$35.50 pp

7 Choices | \$45.50 pp

SERVED HOT

MINI PUMPKIN & GOAT CHEESE ARANCINI

With sugo sauce, parmesan,
and crispy basil

SELECTION OF DUMPLINGS

Steamed and fried, served with soy
& sesame sauce, fresh coriander,
and spring onion

MARINATED BEEF SKEWERS

With satay sauce, sesame seeds,
and micro herbs

GOURMET MINI PIES [ALT V]

Served with Haus tomato chutney

PEKING DUCK SPRING ROLLS

With sweet soy dipping glaze

CRISPY CHICKEN BITES

Served with aioli and fresh lemon

CRUMBED PRAWN CUTLETS [I]

Served with aioli and fresh lemon

SERVED COLD

COFFIN BAY OYSTERS [GF] [A]

On a bed of rock salt, served with
wakame salad and lemon

HARRIS SMOKEHOUSE SALMON [A]

Served with lenswood apple
remoulade on seeded lavosh

SMOKED BEEF BRUSCHETTA

Tomato salsa, balsamic glaze, and
grated parmesan on toasted baguette

WHIPPED FETTA

Served with roasted balsamic
strawberry, honey, and crushed
pistachio on toasted baguette

Mini CAPRESE SKEWER

Cherry tomato, bocconcini, salami,
and olives with balsamic glaze

CURRY CRAB TART [A]

Finished with mango salsa
and micro herbs

Minimum 10 Guests

Includes a Festive Christmas Bonbon for Every Guest

12.5% surcharge on Sundays & Public Holidays

Haus
RESTAURANT



Christmas 2026

Plated Meals

2 course \$50.50 pp

Choice of 1 entree or 1 dessert, 2 mains served alternate drop

3 course \$70.50 pp

1 entree, 2 mains served alternate drop, 1 dessert

ENTREE

KING PRAWN COCKTAIL (GF, A)

Australian fresh king prawns served on a bed of mango & avocado salad with cocktail sauce & fresh lemon

HAUS ARANCINI BALLS (GF, V)

Roasted pumpkin, feta & sage arancini balls served with tomato sugo, parmesan & crispy basil

WARM PLUM PUDDING

Vegetarian Option on Request with Haus Brandy Custard and Chantilly Cream

PAVLOVA NEST

Served with Chantilly Cream, Seasonal Fruit and Berry Compote

MAIN COURSE

Choose 2 mains served alternate drop

PAN SEARED ATLANTIC SALMON (GA, A)

Pan-Seared Atlantic Salmon Served on Creamy Mash Potato, Charred Broccolini, Hollandaise Sauce with a Peanut & Shallot Crumble

ROAST TURKEY COMBO (GF)

Roast turkey & champagne leg ham, served with cream mash potato, roasted maple pumpkin, green beans, Haus glaze & cranberry sauce

STEAK FRITES (GF)

100-Day Grain-Fed 36° South Porterhouse, Cooked Medium, Served with Chips, Seasonal Greens, Café de Paris Butter & Red Wine Jus

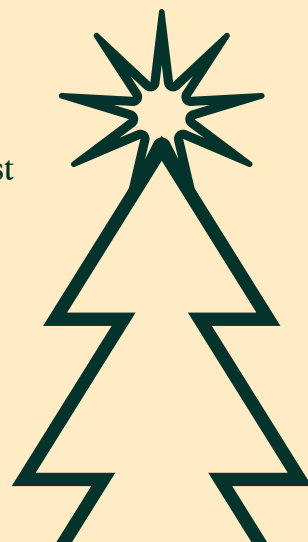
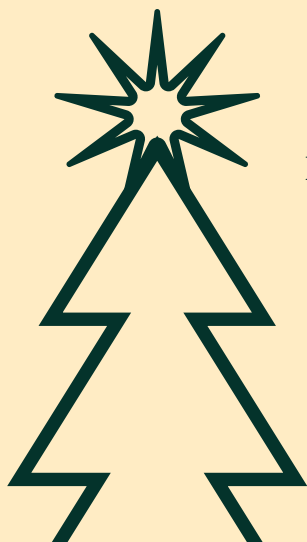
DESSERT

Minimum 10 Guests

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Platter Menu

2 Courses – \$70.50 pp

1 Entrée Platter or 1 Dessert Platter, with 2 Main Platters

3 Courses – \$86.00 pp

1 Entrée Platter, 2 Main Platters and 1 Dessert Platter

ENTREE PLATTERS

HAHNDORF PLOUGHMAN'S

Barossa Fine Foods Assorted Smallgoods, Including Pork & Fennel Salami, Leg Ham & Saltbush-Crusted Smoked Beef, Hahndorf Chorizo, Dill Pickle, Brie Cheese & Warm Six-Seeded Bread

AUSTRALIAN SEAFOOD (DF, A)

Australian Grilled King Prawns, Harissa-Smoked Salmon, Fresh S.A. Oysters, Szechuan Salt & Pepper Squid and Wakame Salad, Served with Thousand Island Dressing, Aioli & Fresh Lemon

DESSERT PLATTERS

CHRISTMAS DESSERT PLATTER

Mini Pavlova, Apple Strudel Fingers, Chocolate Brownie, Assorted Macaroons, White Chocolate Ganache Tart, Seasonal Berries, Chantilly Cream, Berry Coulis & Salted Caramel Sauce

ADELAIDE HILLS CHEESE PLATTER

Assorted Local Adelaide Hills Cheeses, Served with a Selection of Crackers and Preserved Fruits

MAIN PLATTERS

HAUS BAVARIAN PLATTER

Crispy-Skin Roasted Pork Hock (Knuckle), Cheese Kransky, Bratwurst, Bockwurst, Vienna Sausage and Kassler Pork Chop, Served with Creamy Mashed Potato, Sauerkraut, Haus Gravy & German Mustards

ROASTED PEPPER-CRUSTED STRIPLOIN

100-Day Grain-Fed 36° South Striploin, Cooked Medium and Served with Red Wine Jus, Rosemary & Garlic-Roasted Potatoes and Sautéed Seasonal Greens

ROAST TURKEY COMBO

Turkey Breast Roll Stuffed with Chestnut & Cranberry, Champagne Leg Ham, Served with Creamy Mashed Potato, Roasted Maple Pumpkin, Haus Glaze & Cranberry Sauce

**Vegetarian Option on Request*

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Christmas 2026

Senior Menu

2 Courses | \$30.50 pp

MAIN COURSE

**Choose 2 mains served alternate drop or guest choice
with preorder**

FISH AND CHIPS (ALT GF, I)

German Beer-Battered N.Z. Blue Grenadier Fillet, Served with
Haus Fries, Leafy Salad, Aioli & Fresh Lemon

ROAST TURKEY COMBO (GF)

Roast Turkey & Champagne Leg Ham, Served with Creamy
Mashed Potato, Roasted Maple Pumpkin, Green Beans, Haus Glaze &
Cranberry Sauce

CRISPY ROAST PORK (GF)

Served with Creamy Mashed Potato, Roasted Maple Pumpkin,
Green Beans, Haus Glaze & Apple Sauce

**Vegetarian Option on Request*

DESSERT PLATTERS

WARM PLUM PUDDING

Served with Haus Brandy Custard and Chantilly Cream

Minimum 10 Guests

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Beverage Packages

STANDARD PACKAGE

3 hours \$44.90pp | 4 hours \$55.5pp

5 hours \$65.90pp | 6 hours \$74.5pp

NV Alpha Box & Dice 'Tarot' Prosecco,
McLaren Vale, SA

Haus Sauvignon Blanc, Multiple
Regions

Haus Shiraz, Multiple Regions

Lobo Apple & Pear Cider – 5.0% ABV

Hahn SuperDry – 4.6% ABV

Mismatch Session Ale – 4.0% ABV

Haus Easy Ale – 3.5% ABV

Assortment of Soft Drinks

DELUXE PACKAGE

3 Hours \$55.50 pp | 4 Hours \$65.90 pp

5 Hours \$76.50 pp | 6 Hours \$85.50 pp

CHOICE OF 4 WINES:

Paracombe Pinot Gris, 2025,
Adelaide Hills

Wilson Watervale Riesling, 2025,
Clare Valley

Longview Whippet Sauvignon Blanc,
2025, Adelaide Hills

Longview Rosato, 2025, Adelaide Hills

Mt Bera Pinot Noir, 2024, Adelaide
Hills

Hentley Farm 'Villain & Vixen Shiraz',
2025, Barossa Valley

Gemtree Tempranillo, 2025,
McLaren Vale

Majella 'The Composer' Cabernet
Sauvignon, 2022, Coonawarra

Two Full-Strength Tap Beers*

One Mid-Strength Tap Beer*

Cider on Tap

Assortment of Soft Drinks

**Excludes German and Imported
Beers*



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