

VEGETARIAN & VEGAN MENU

STARTERS

GERMAN PRETZEL [V] Served with butter	7.9
GARLIC & HERB FOCACCIA [V] (SERVES 2) Italian Focaccia with garlic & herb butter <i>Add - Grilled Cheese</i>	11.9 3.9
CRUMBED BRIE (SERVES 2) [V, ALT GF] Whole brie, herb crumb & crispy fried, served with a honey & citrus cranberry glaze, warm olives, pistachio crumb, toasted Turkish bread [contains nuts & sesame seeds] <i>Add - Extra turkish bread</i> <i>Swap for gluten free bread</i>	23.9 4.9 3.9
HAUS ARANCINI (2 PC) [GF, V] Roasted pumpkin, feta & sage arancini served with tomato sugo, parmesan & crispy basil <i>Add - Extra arancini ball</i>	18.9 8.9

MAINS

HILLS HARVEST SALAD BOWL [V, ALT VE, GF] Roasted pumpkin, rocket, turmeric roasted cauliflower, crispy spiced chickpeas, cranberries, pomegranate, feta & dukkah with fresh herbs on whipped tahini labneh [contains nuts and seeds] <i>Add - Crumbed haloumi [GF]</i>	21.5 7.0
VEGETARIAN PAPPARDELLE [V, GFO] Pappardelle pasta tossed with mushrooms, olives & Spanish onion in a romesco sauce with toasted almonds, crème fraîche, parmesan and basil [contains nuts]	27.5

PIZZA

MARGHERITA PIZZA [V, VEO, GFO] Adelaide Hills tomatoes, mozzarella cheese, garlic, fresh basil, extra virgin olive oil and fior di latte on a tomato base <i>Add - Vegan cheese</i>	25.9 4.5
HERBIVORE PIZZA [V, VEO, GFO] Roasted pumpkin, sun-dried tomatoes, feta, basil pesto, rocket & mozzarella cheese [contains nuts] <i>Add - Vegan cheese</i>	26.9 4.5
SMOKED PANEER TIKKA PIZZA [V, GFO] Tandoori sauce base, Spanish onion, grilled capsicum, smoked paneer, mozzarella cheese, coriander, mint yoghurt <i>Add - Vegan cheese</i> <i>Add - Gluten free base</i> We do not offer half/half pizza toppings	27.9 4.5 4.9

SIDES

HAUS CREAMY POTATO MASH [V, GF]	8.9
BOWL OF HAUS FRIES [V, GF] Served with aioli	13.5
GREEN GARDEN SALAD [V, VEO, GF] Leafy salad mix, cucumber, tomato, Spanish onion with maple & mustard vinaigrette	14.0
HAUS GERMAN POTATO SALAD [V, GF] A classic mix of potatoes, fresh dill, gherkin, chives, celery, boiled egg, seeded mustard & mayonnaise	15.0
PUMPKIN & BEETROOT SALAD [V, GF] Roasted beetroot & maple pumpkin, whipped feta, almond crumb, fresh herbs & mustard vinaigrette [contains nuts]	17.0
HAUS SPATZLE [ALT V] Traditional German egg noodles in a rich, creamy sauce with smoky bacon crumb	17.0
POTATO WEDGES [V, GF] With sweet chilli & sour cream	17.0
SAUTÉED GREENS [V, VE, GF] Seasonal greens sautéed with garlic, maple & a hint of chilli with toasted peanut & shallot crumble [contains nuts & seeds]	17.0

DESSERT

RAW CAKES [GF, VE] Delicious whole food, vegan, gluten free and refined sugar free [contains nuts] <i>See cake cabinet for todays selection on display</i>	POA
---	-----

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



DIETARY & ALLERGENS

Not all gluten free dishes are suitable for coeliacs. If you are coeliac or require special dietary requirements, please inform our friendly staff when ordering. The Haus prepares food in a commercial kitchen so we 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
12.5% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS APPLY

BEVERAGES

TASTING PADDLES

All tasting paddles come with tasting notes

GERMAN CRAFT BEER 20.5

Bayreuther Hell Lager
Röthaus Pilsner
Landbier Zwick'l Keller Bier
Weltenburger Kloster Barock Dunkel

SOUTH AUSTRALIAN CRAFT BEER 20.5

Lobo Orchard Apple Cider
Mismatch Brewing Session Ale
Uraidla Brewery Seasonal Pale Ale
Lobethal Choc Oat Stout

SCHNAPPS TASTING PADDLE 25

A selection of three traditional schnapps

SOUTH AUSTRALIAN GIN PADDLE 24.9

Includes Fever-Tree tonic, garnishes
Ambleside No.8 Botanical Gin, SA
23rd Street Violet Gin, SA
Never Never Ginache Gin, SA

WHISKEY TASTING PADDLE 28

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 Speciality

MONT BLANC 9.0

Double espresso, ice, vanilla syrup, chantilly cream, orange zest, nutmeg

BOUNTY HOT CHOCOLATE CUP 6.9 MUG 7.9

Made with warm coconut milk & toasted coconut

HOT GERMAN GLÜHWEIN 13.9

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

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
11.9	18.9	34.9	50.9	82.9

CRAFT TAP BEER & CIDER

	285ml	425ml	500ml	1L	1.5L	2.5L
Lobo Orchard Apple Cider 5%	8.1	11	12.9	24.9	36	60
Haus Easy Ale 3.5%	8.1	10	12.3	21.5	31	51.7
Mismatch Session Ale 4.0%	8.1	10.5	12.9	23.9	36	60
Hahn Super Dry 4.6%	8.1	11.2	12.9	25.7	38.1	58.9
Uraidla Brewery Seasonal Pale Ale 5%	8.8	13.9	16.9	32.6	51.2	84.3
Lobethal Choc Oat Stout 5.8%	8.1	10.5	12.9	24.5	36	60

GIN & TONIC

All served with Fever Tree Tonic & Garnish

Lobo Classic Orchard Gin, SA	16.5
Bombay Sapphire Gin, London	17.5
23rd Street Violet Gin, SA	18.9
Adelaide Hills Distillery 78° Gin, SA	18.9
Ambleside Blossom Gin, SA	18.9
Ambleside No.8 Botanical Gin, SA	18.9
Hendrick's Gin, Scotland	18.9
Hidden Trove Acre 96 Lychee Gin, SA	18.9
Kangaroo Island Spirits Wild Gin, SA	18.9
Never Never Ginache Gin, SA	18.9
Roku Gin, Japan	18.9

COCKTAILS (SOME CLASSIC COCKTAILS ALSO AVAILABLE)

APEROL SPRITZ 17.5

Aperol, prosecco, fresh orange & soda

APFEL PIE MARTINI 19.9

Fireball, Vodka, Apple Juice & Cinnamon Syrup

HILLS WINTER FEAST 19.9

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

GIN GIN BERRY 19.9

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

LYCHEE LOCO 20.5

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

HAUS SPICY MARGARITA 22.5

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

HAUS OF BLACKFOREST 22.5

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

MOCKTAILS

VIRGIN MOJITO 12

Fresh mint, simple syrup, lime wedges, soda & lemonade

HILLS SUNRISE 12.9

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

PIN-NO-COLADA 13.9

Pineapple Juice, Coconut Cream, Coconut Syrup & Maraschino Cherry

PASSION TINGLE 13.9

Passionfruit Syrup, Pineapple Juice, Lime, Mint & Soda

NAKED GERMAN 13.9

Lime, Mint, Simple Syrup & Ginger Beer

BERRY NOJITO 13.9

Berry Syrup, Lime, Mint & Lemonade

VERY BERRY DELICIOUS 14.0

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

SPICY PEACH SEÑORITA 14.0

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 10.0

Haus

RESTAURANT

Tag us @thehaushahndorf

OPEN 7 DAYS A WEEK

8AM TILL LATE

12.5% SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS