



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 tomato sugo sauce, parmesan, crispy basil

SELECTION OF DUMPLINGS

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

MARINATED BEEF SKEWERS [GF]

With satay sauce, sesame seeds, micro herbs

GOURMET MINI PIES [ALT V]

Served with Haus tomato chutney

PEKING DUCK SPRING ROLLS

With sweet soy dipping sauce

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, fresh lemon

HARRIS SMOKEHOUSE SALMON [A]

Served with Lenswood apple remoulade on seeded lavosh

SMOKED BEEF BRUSCHETTA

Tomato salsa, balsamic glaze, grated parmesan on crouton

WHIPPED FETA

Served with roasted balsamic strawberry, honey crushed pistachio on crouton

MINI CAPRESE SKEWER [GF]

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

CURRY CRAB TART [A]

Finished with mango salsa, micro herbs

Minimum 10 Guests

Includes a festive christmas bonbon for every guest

Haus

RESTAURANT

[A] Australian seafood, [M] Mixed origin seafood,

[I] International seafood, [GF] Gluten free,

[V] Vegetarian, [VE] Vegan

12.5% surcharge on Sundays & Public Holidays



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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

DESSERT

WARM PLUM PUDDING

Served with Haus brandy custard, Chantilly cream

PAVLOVA NEST

Served with Chantilly cream, seasonal fruit, berry compote

MAIN COURSE

Choose 2 mains served alternate drop

PAN SEARED ATLANTIC SALMON [GF, A]

Pan-seared Atlantic salmon served on creamy mash potato, charred broccolini, hollandaise sauce with a peanut & shallot crumble [contains nuts]

ROAST TURKEY COMBO [GF]

Roast turkey & Champagne leg ham, served with creamy 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 Haus fries, seasonal greens, Café de Paris butter, red wine jus

Minimum 10 Guests

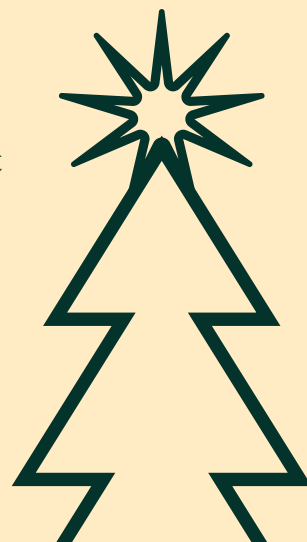
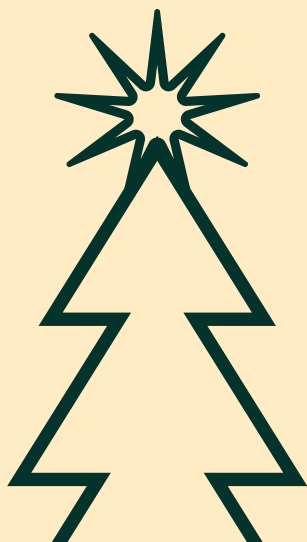
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Platter Menu

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

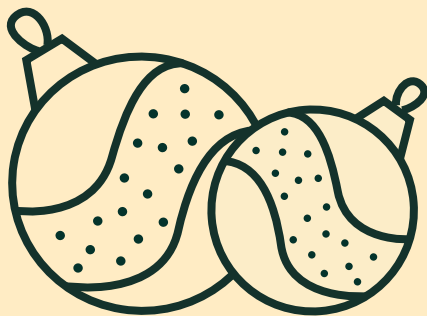
ENTREE PLATTERS

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 [GF, A]

Australian grilled king prawns with garlic butter, Harissa smoked salmon, fresh S.A. oysters, Szechuan salt & pepper squid, served with thousand island dressing, aioli, fresh lemon, wakame salad



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MAIN PLATTERS

HAUS BAVARIAN PLATTER [GF]

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 [GF]

100-day grain-fed 36° South striploin, cooked medium, served with red wine jus, rosemary & garlic-roasted potatoes, sautéed seasonal greens

ROAST TURKEY COMBO [GF]

Turkey breast roll stuffed with chestnut & cranberry, Champagne leg ham, served with creamy mashed potato, roasted maple pumpkin, Haus glaze, cranberry sauce

**Vegetarian option available upon request*

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 & preserved fruits

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Senior Menu

2 Courses | \$30.50 pp

MAIN COURSE

**Choose 2 mains served alternate drop or
guest choice with pre-order**

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 available upon request*

DESSERT PLATTERS

WARM PLUM PUDDING

Served with Haus brandy custard & Chantilly cream

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Includes a festive christmas bonbon for every guest

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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

Hahn Super Dry, 4.6% ABV

Mismatch Session Ale, 4.0% ABV

Haus Easy Ale, 3.5% ABV

Lobo Orchard Apple Cider, 5.0% ABV

Assortment of tap 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:

'25 Paracombe Pinot Gris,
Adelaide Hills

'25 Wilson Watervale Riesling,
Clare Valley

'25 Longview Whippet
Sauvignon Blanc,
Adelaide Hills

'25 Longview Rosato,
Adelaide Hills

'24 Mt Bera Pinot Noir,
Adelaide Hills

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

'25 Gemtree Tempranillo,
McLaren Vale

'22 Majella 'The Composer' Cabernet
Sauvignon,
Coonawarra SA

Two full-strength local tap beers*

One mid-strength local tap beer*

Cider on tap

Assortment of tap soft drinks

**Excludes German and Imported Beers*



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RESTAURANT

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