

HAUS SPECIALS & CLASSICS

TO START

CREAMY CORN, CAULIFLOWER & BACON CHOWDER [ALT V, ALT GF] 15.9

A rich and creamy chowder of sweet corn & cauliflower, gently spiced with Cajun seasoning, finished with crispy bacon, spring onion, and cream. Served with grilled Turkish bread.

CHEF'S SELECTION

CHICKEN CLUB SANDWICH WITH SIX-SEEDED STONE BREAD 24.5

150g grilled chicken, Hahndorf double smoked bacon, Swiss cheese, avocado, tomato, lettuce & Haus made thousand island dressing on toasted 6 seeded Vienna bread, served with Haus fries & aioli

LAMB & ROSEMARY POT PIE 28.9

Slow braised lamb with onion & carrot in a rosemary & red wine sauce, served on mashed potato, topped with a crispy puff pastry lid

GERMAN BEEF ROULADEN 32.9

200g beef roulade filled with double smoked bacon, onions, mustard, dill pickles, and mozzarella cheese, slowly simmered in a rich gravy, served with creamy mashed potato, braised red cabbage, German mustard.

HAUS MUNICH RIBS [GF] 49.9

600g slow cooked BBQ pork ribs served with slaw, Haus fries & aioli [contains sesame seeds]

HAUS MUNICH SHARED TOWER [SERVES 3] 99.5

Choose any 3 dishes from the following:

Half Crispy Roast Duck

Smoked Pork Hock

Trio of Wurst (Bockwurst, Bratwurst & Cheese Kransky)

Vienna Pork Schnitzel

German Beef Rouladen

Smoked Kassler Pork Chop

Served with creamy mashed potato, red cabbage, sauerkraut, Haus glaze, and German mustards

Add - Potato Dumpling (4)

8.9

Add - Pretzel

7.9

Add - Haus Spätzle

17.0

HAUS CLASSICS

HAUS 350G CHICKEN SCHNITZEL [GFO] 29.5

Crumbed chicken with sage & onion served with Haus fries and leafy salad

Add - Gluten free chicken schnitzel [GF] 5.5

HAUS 300G VIENNA PORK SCHNITZEL 30.5

Free range pork tenderloin, coarse crumbed, served with Haus fries and leafy salad

HAUS 350G PRIME MSA BEEF SCHNITZEL 31.5

Coarse crumbed, served with Haus fries & leafy salad

SAUCES & TOPPINGS

Add - creamy mushroom sauce, Haus glaze or green peppercorn sauce [All GF] 3.9

Add - Parmigiana topping [GF] 6.0

Add - BBQ Bacon topping 6.9

(Hahndorf double smoked bacon, smokey BBQ sauce & grilled mozzarella cheese)

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

[A] = AUSTRALIAN SEAFOOD | [I] = IMPORTED SEAFOOD

[GFO] = GLUTEN FREE OPTION (ADDITIONAL CHARGES MAY APPLY)

ROAST OF THE DAY

ROAST LAMB SHOULDER [GF] 27.9

Slow-cooked South Australian lamb shoulder, served with roasted seasonal vegetables, creamy potato mash, chimichurri and Haus gravy

Chef's Pairing: Majella 'The Composer' Cabernet Sauv 14 | 22.5

CRISPY ROAST PORK [GF] 30.5

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 15 | 23.5

BUTCHERS CUT OF THE DAY

300G PORTERHOUSE STEAK 45.5

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 3.9

peppercorn, Haus glaze, Hollandaise or red wine jus

Chef's Pairing: Hentley Farm Villain & Vixen Shiraz 15 | 23.5

300G SCOTCH FILLET 50.5

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 3.9

peppercorn, Haus glaze, Hollandaise or red wine jus

ADD SURF N TURF TO STEAK [GF, A] 15.5

Char-grilled king prawns (4) and hollandaise sauce

GERMAN HAUS SPECIALTIES

GERMAN TASTING EXPERIENCE 23.9

Choose one artisan Adelaide Hills sausage:

Bratwurst, Bockwurst, Weisswurst, Cheese Kransky or Deluxe Vienna Sausage. Served with German mustards, sauerkraut, a pretzel & Haus glaze

Add - Extra sausage 6.0

DUO OF WURST [GF] 28.5

Mount Pleasant butcher bratwurst & cheese kransky served with creamy potato mash, sauerkraut, Haus glaze & German mustards

GERMAN BRATWURST BANGERS AND MASH 28.5

Two bratwurst sausages served on creamy potato mash with peas and caramelized onion gravy

BAVARIAN CRISPY ROAST DUCK 40.5

Crispy roasted half duck with spiced granny apple stuffing, served with braised red cabbage, charred broccolini, chive & speck potato dumplings, honey & citrus glaze, Haus gravy & German mustards

Chef's Pairing: Uraidla Brewery Seasonal Pale Ale 13.9 | 16.9

DOUBLE SMOKED PORK HOCK & SAUSAGE PLATE 41.9

Wood smoked pork hock, Barossa Vienna sausage served with sauerkraut, creamy potato mash, Haus caramelised onion gravy & German mustards

Add - German Pretzel 7.9

Chef's Pairing: Früh Kölsch 11.9 | 18.9

GERMAN GOURMET SAUSAGE PLATTER 46.5

Weisswurst, bockwurst, cheese Kransky, bratwurst & deluxe Vienna sausage. Served with creamy potato mash, sauerkraut, Haus glaze & German mustards

Add - Pretzel 7.9

PLEASE ORDER AT THE COUNTER OR VIA THE QR CODE ON THE TABLE IF PAYING SEPARATELY OR SITTING OUTSIDE

12.5% SURCHARGE APPLY ON SUNDAY & PUBLIC HOLIDAYS

