HAUS SPECIALS & CLASSICS

Haus RESTAURANT

TO START

HANDCRAFTED GERMAN PRETZEL [V] 7.9
Served with butter
Upgrade to Obatzda ***add 5.6***
Pretzel with Bavarian beer cheese dip made with camembert cheese, cream cheese, butter, onions, chives, spices

KOREAN FRIED CHICKEN WINGS 15.9
Crispy chicken wings tossed in a gochujang sweet chili sauce, served with fresh cucumber, bean shoots, and coriander. Finished with a peanut and shallot crumble, Kewpie mayo & sesame seeds

CHEF'S SELECTION

CHICKEN CLUB SANDWICH WITH SIX-SEEDED STONE BREAD 25.5
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

BEEF ROGAN JOSH 25.9
Slow-cooked tender beef in a rich, aromatic Indian curry sauce with warming spices, served with fragrant basmati rice & papadum
Add - Garlic naan bread *7.9*
Add - Cheesy garlic naan bread *8.9*

HAUS MUNICH RIBS [GF] 49.9
600g slow cooked BBQ pork ribs served with slaw, Haus fries & aioli [contains sesame seeds]

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 (Hahndorf double smoked bacon, smokey BBQ sauce & grilled mozzarella cheese) *6.9*

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 peppercorn, Haus glaze, Hollandaise or red wine jus *3.9*
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 peppercorn, Haus glaze, Hollandaise or red wine jus *3.9*

ADD SURF N TURF TO STEAK [GF, A] 15.5
Char-grilled king prawns (4) and hollandaise sauce

ROAST OF THE DAY

ROAST LAMB SHOULDER [GF] 28.9
Slow-cooked South Australian lamb shoulder, served with roasted seasonal vegetables, creamy potato mash, chimichurri and Haus gravy
Chef's Pairing: Bremerton 'Tamblyn' Cabernet, Shiraz, Merlot, Malbec *13.5 | 20*

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*

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

SCHNECKENWURST 31.5
Grilled spiral Bratwurst sausage served with Haus-made German potato salad, sauerkraut, Haus gravy & German mustards

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

THE HAUS GIANT TRIO HOT DOG 38.9
Mount Pleasant Butcher cheese Kransky, bratwurst & Barossa Fine Foods Vienna sausage, served with sauerkraut, double smoked bacon, onion, cheddar, sweet pickle mustard in a toasted pretzel stick roll. Served with Haus fries & aioli

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*

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*

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)

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

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**
Hills Cider Co. Apple Cider
Haus Easy Ale
Mismatch Brewing Session Ale
Uraidla Brewery Seasonal Pale Ale

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*

SCHNAPPS TASTING PADDLE **25**
A selection of three traditional schnapps

ADELAIDE HILLS WINE PADDLE **27**
90ml pour of three locally made wines
The Lane Chardonnay 2025, *Hahndorf*
Longview Rosato 2025, *Macclesfield*
Pike & Joyce Shiraz 2023, *Lenswood*

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 Specialty

HOT GERMAN GLÜHWEIN **13.9**
Mulled red wine spiced with cinnamon, cloves, star anise, honey, fresh apple & orange, served hot

GERMAN TAP BEER

Kloster Andechs Festbier 5.9%
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
Hills Cider Co. Apple Cider *5%*	8.3	11.9	13.9	26.5	38	62
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	11.5	13.9	28	43	66.9
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*	16.5
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