

Haus

RESTAURANT

MENU

Monday to Friday - 11.30am to late | Saturday, Sunday & Public Holidays - 12.00pm to late

TO START OR SHARE

GARLIC & CHEESE PIZZA BREAD [V] 10.9

Roasted garlic, mozzarella cheese & chopped parsley.
Add - Gluten free base 5
Add - Vegan cheese 4

HAUS BRUSCHETTA [V] 13.9

Flat bread topped with garlic, Adelaide Hills tomatoes, cheese, fresh buffalo mozzarella and local olive oil.
Add - Gluten free option 5

HUMMUS & PITA [V] 14.9

Hummus dip topped with local olive oil and paprika served with fresh carrot & cucumber crudité and toasted pita bread.
Add - Gluten free option 5

SOUTH AUSTRALIAN COFFIN BAY OYSTER [GF]

Natural Oysters 4 EACH
Kilpatrick Oysters 4.2 EACH

HAHNDORF GRAZING BOARD [SERVES 2-3] 35.9

Hahndorf double-smoked leg ham, Skara salami, Barossa duck & walnut pate, Haus shriaz & garlic mettwurst, hummus dip, Adelaide Hills aged cheddar cheese, kalamata olives, G.C's pickled onions and German meatballs served hot in a traditional mushroom, onion & beer sauce, served with toasted pita bread.
Add - extra bread 4

SELECTION OF AUSTRALIAN & INTERNATIONAL CHEESES 14.9

Udder Delights Brie [Adelaide Hills] - Soft and creamy in texture with earthy mushroom flavours and a velvety mouth feel

Midnight Moon [Netherlands] - A semi hard goat's milk cheese with a nutty & brown buttery flavour upfront and a long caramel finish
Served with muscatels, lavosh and Beerenberg fruit chutney.
Add - Gluten free option 5

HAUS CLASSICS

THE HAUS BEEF BURGER 19.9

Herb beef burger topped with cheddar cheese, Hahndorf double smoked bacon, lettuce, red onion jam & tomato chutney served with beer battered fries.

DUO OF WURSTS 22.9

Seared bratwurst and cheese kransky sausage served with creamy mashed potato, sauerkraut, Haus glaze and mustards.

SALT & PEPPER SQUID WITH ASIAN SALAD 23.9

Szechuan salt & pepper squid served with a raw salad of carrots, capsicum, fresh coriander, mint, bean sprouts crunchy shallots, peanuts & sweet chilli dressing with fresh Adelaide Hills lime. **[contains peanuts]**

HAUS CHICKEN SCHNITZEL 24.9

Lightly crumbed with sage & onion served with beer battered chips, Haus creamy mushroom sauce & garden salad.
Add - parmigiana topping 4.5
Add - six garlic prawns 12.9

FISH & CHIPS | COORONG MULLET 25.9

Fisherman direct beer battered Coorong Mullet (3 fillets) served with garlic aioli, Haus fries and garden salad.

WAGYU SCHNITZEL 300GM 27.9

Premium Wagyu schnitzel lightly crumbed with sage & onion, garden salad, beer battered chips & Haus glaze.
Add - parmigiana topping 4.5
Add - six garlic prawns 12.9

HAUS BBQ PORK RIBS 34.9

12 hour slow-cooked Haus spiced BBQ pork ribs with coleslaw and beer battered chips.

HAUS SIGNATURE DISH [SERVES 4]

1.2 KG MAYURA STATION FULL BLOOD WAGYU BEEF BRISKET 9+ MARBLE SCORE

Deliciously tender slow cooked for 12 hours in pure Canadian maple syrup, cinnamon, star anise, bay leaves, fresh thyme & cloves, finished on the flame grill served with Haus seasoned potato wedges, sautéed greens & Haus glaze.

99

MAINS - CHEF'S SPECIALTIES

SAFRON SPICED PUMPKIN & CHICKPEA CURRY [VE/GF] 24.9

Adelaide Hills pumpkin, chickpeas, broccoli, carrots, tomatoes, curry leaves & turmeric, slow cooked in coconut milk served with saffron & dried cranberry rice pilaf.

PRAWN & DOUBLE SMOKED BACON FETTUCCINE 28.9

Fettuccine pasta, prawns, Hahndorf double smoked bacon, Adelaide Hills cherry tomatoes & pesto tossed in Barossa Valley olive oil, with lemon & shaved parmesan. **[contains cashew nuts]**

STRATHALBYN "GOLD" LAMB SHANK [GF] 29.9

Rosemary lamb shank braised in red wine & tomato sauce with creamy mash potato & parsnip chips.

PROSCIUTTO WRAPPED CHICKEN [GF] 29.9

Prosciutto wrapped chicken breast, served with lemon pesto risotto, curried pumpkin puree, topped with micro herbs. **[contains cashew nuts]**

ATLANTIC SALMON [GF] 29.9

Pan seared Atlantic salmon, dill potato puree, chargrilled broccolini, toasted peanut & shallot crumble served with citrus béarnaise sauce. **[contains peanuts]**

HAUS FLAME GRILLED

Steaks are served with steamed green beans, creamy mashed potato and a choice of Green Peppercorn, Dianne, Mushroom or Haus Glaze.

RIVERINE PREMIUM 350GM GRAIN FED SCOTCH FILLET 39.9

100 days grain fed

250GM PROSCIUTTO WRAPPED ANGUS BEEF FILLET MIGNON 41.9

RIVERINE PREMIUM 600GM GRAIN FED SCOTCH FILLET 54.9

100 days grain fed
[Please allow a minimum of 30 minutes to prepare]

RIVERINE PREMIUM 1KG GRAIN FED SCOTCH FILLET 89.9

100 days grain fed
[Please allow a minimum of 30 minutes to prepare]

SIDES

Haus creamy potato mash 6.9

Haus sauerkraut with caraway seeds & double smoked bacon 6.9

Haus beer battered chips with aioli 7.9

Adelaide Hills garden salad with Haus balsamic dressing 9.9

Large bowl of Haus potato wedges with sweet chilli sauce and sour cream 12.9

Six prawns in a creamy garlic sauce 12.9

Sauteed green beans & broccolini with fresh garlic, a hint of fresh chilli & topped with crushed almonds 12.9

[contains almonds]

LITTLE PEOPLE [UNDER 12 YEARS]

HAUS BEER BATTERED CHIPS 7.9

HAM, CHEESE & PINEAPPLE PIZZA 10.9

MACARONI WITH NAPOLITANA & CHEESE 10.9

BATTERED FISH & CHIPS - COORONG MULLET 11.9

CHICKEN NUGGETS & CHIPS 11.9

BOWL OF ICE CREAM 5.9

DARK CHOCOLATE & RASPBERRY BROWNIE 8.9

[contains almonds & traces of other nuts]

HAUS GERMAN SPECIALTIES

GERMAN FLAMMKUCHEN PIZZA [ALT GF] 21.9

A thinly rolled dough with a base of sour cream & mustard, sliced potato, onions, Hahndorf double smoked bacon & mozzarella cheese.
Add - German Bratwurst 4

The below German specialty dishes are served with creamy mashed potato, sauerkraut, Haus glaze & mustards.

MAX NOSKE & SON SMOKED KASSLER PORK CHOP [GF] 28.9

Grilled, cured & double smoked middle loin pork chop.

TRIO OF WURSTS 29.9

Chef's selection of German specialty Skara Smallgoods sausages: Bockwurst, Bratwurst & Cheese Kransky.

BRAISED PORK HOCK [GF] 29.9

Sweet & tender slow braised pork hock [knuckle], poached in Haus fresh herbs & spices.

SCHWEINSHAXE 34.9

Crispy skin pork hock [knuckle], with sweet braised red cabbage.

GERMAN MIXED GRILL 39.9

Max Noske & Son smoked Kassler pork chop, Hahndorf Gourmet Bratwurst & Cheese Kransky sausages.

THE TASTE OF BAVARIA PLATTER [SERVES 2] 59.9

Slow cooked juicy pork hock [knuckle], Hahndorf gourmet bockwurst, bratwurst & cheese kransky sausages, Max Noske & Son smoked Kassler pork chop.

Opt for crispy skin Hock replacement extra 5

Add - organic pretzel [Traditional German Bread] 4.5

HAUS RUSTIC PIZZA

MARGHERITA [V/ALT GF] 21.9

Adelaide Hills tomatoes, buffalo mozzarella, garlic, fresh basil leaves, local olive oil & mozzarella cheese.
Add - salami 4

HAUS BREAKFAST PIZZA [ALT GF] 21.9

Double smoked bacon, free range egg, semi-dried tomatoes, onion, mushroom, smoky BBQ sauce & mozzarella cheese.

GERMAN FLAMMKUCHEN PIZZA [ALT GF] 21.9

A thinly rolled dough with a base of sour cream & mustard, sliced potatoes, onions, Hahndorf double smoked bacon & mozzarella cheese.
Add - German bratwurst 4

THE HERBIVORE [V/ALT GF] 22.9

Roasted pumpkin, semi dried tomatoes, feta cheese, basil pesto, rocket & mozzarella cheese.
[contains cashew nuts]

HAUS HAWAIIAN [ALT GF] 22.9

Hahndorf double smoked ham, Australian pineapple & mozzarella cheese.

LAMB AND PUMPKIN [ALT GF] 22.9

Marinated lamb, basil pesto, roast pumpkin and feta, topped with Haus dukkah.
[contains peanuts and cashew nuts]

MEDITERRANEAN LAMB PIZZA [ALT GF] 23.5

Marinated Certified Organic Bultarra Saltbush Lamb, haloumi cheese, onion, dried oregano & mozzarella cheese, topped with minted yoghurt.

THE BBQ [ALT GF] 23.5

Roast chicken, Hahndorf double smoked ham, Australian pineapple, red onion, mozzarella cheese & smokey bbq sauce.

HAUS SUPREME 23.9

Skara salami, Hahndorf double smoked ham, onion, mushroom, capsicum, olives, Australian pineapple & mozzarella cheese.

Add - Gluten free base 5

Add - Vegan cheese 4

Takeaway available.

Gluten free bases are also vegan friendly.

Please note: We do not offer half / half pizza toppings.

Cakes & desserts available all day from our display counter | 10% Surcharge applies on Sundays & Public Holidays | Please note: only 1 account per table.

[GF] = Gluten Free | [V] = Vegetarian | [ALT VE] = Alternative Vegan option | Please advise staff of any Dietary Requirements.