

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

Tomatoes, basil, garlic & Spanish onion tossed in olive oil, served on toasted Turkish bread topped with Reggiano Parmigiano cheese.
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] 4 EACH 4.2 EACH

Natural oysters
Kilpatrick oysters

HAHNDORF GRAZING BOARD [SERVES 2-3] 35.9

Hahndorf double smoked leg ham, Skara salami, local duck & walnut paté, Haus shiraz & garlic mettwurst, hummus dip, Adelaide Hills aged cheddar cheese, kalamata olives, G.C's pickled onions & German meatballs served hot in a traditional mushroom, onion & beer sauce, served with toasted pita bread.
Add - Extra pita bread 4
Add - Gluten free option 5

SELECTION OF AUSTRALIAN & INTERNATIONAL CHEESES 14.9

Served with muscatels, lavosh & Beerenberg fruit chutney.
Udder Delights Brie [Adelaide Hills] - Soft and creamy in texture with earthy mushroom flavours & a velvety mouth feel

Midnight Moon [Netherlands] - A semi hard goat's milk cheese with a nutty & brown buttery flavour upfront & a long caramel finish
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 potato mash, 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, garden salad & Haus creamy mushroom sauce.
Add - Parmigiana topping 4.5
Add - Six garlic prawns 12.9

FISH & CHIPS | COORONG MULLET 25.9

Fisherman direct wild caught 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, served with beer battered chips, garden salad & 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, Swiss brown mushrooms, sautéed greens & Haus glaze.

99

[Served medium well - allow a minimum of 30 minutes to prepare]

MAINS - CHEF'S SPECIALTIES

SAFFRON 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 local 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 potato mash & parsnip chips.

PROSCIUTTO WRAPPED CHICKEN [GF] 29.9

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

ATLANTIC SALMON [GF] 29.9

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

HAUS FLAME GRILLED

Steaks are served with steamed green beans, creamy potato mash and a choice of green peppercorn, Dianne, mushroom or Haus glaze.

350GM GRASS-FED PORTERHOUSE 33.9

RIVERINE PREMIUM 350GM GRAIN-FED SCOTCH FILLET 39.9

100 days grain-fed

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 NAPOLETANA & CHEESE 10.9

BATTERED FISH & CHIPS 11.9

CHICKEN NUGGETS & CHIPS 11.9

[contains sesame seeds]

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 potato mash, 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] 22.9

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 & PUMPKIN [ALT GF] 22.9

Marinated lamb, basil pesto, roast pumpkin & 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 & smoky 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.