

# Haus

RESTAURANT

## MENU

7 DAYS A WEEK - 11.00AM UNTIL LATE

**DINING BOOKINGS RECOMMENDED - CALL 8388 7555 TO BOOK**

**TO ORDER TAKEAWAY CALL 8388 7555**

### TO START

- ROSEMARY, GARLIC & CHEESE PIZZA BREAD** ..... 10.9  
Roasted rosemary, garlic and mozzarella cheese topped with chopped parsley.  
Add - Gluten Free base ..... 5.0
- HAUS ARANCINI BALLS** ..... 15.9  
Pumpkin, sage and fetta arancini balls (3) served with tomato sugo and crispy basil.
- HAUS WINGS** ..... 15.9  
Chicken wings (4), your choice of BBQ or Vindaloo, served with ranch dipping sauce.
- SALT & PEPPER SQUID WITH ASIAN SALAD [GF]** ..... 17.9  
Szechuan salt & pepper squid lightly dusted in chickpea flour served with a carrot, capsicum, fresh coriander, mint & bean sprout salad tossed in a sweet chilli dressing & topped with a peanut and shallot crumble. Served with fresh Adelaide Hills lemon & aioli [contains nuts]

### HAUS MAINS

- SALT & PEPPER SQUID WITH ASIAN SALAD [GF]** ..... 24.9  
Szechuan salt & pepper squid lightly dusted in chickpea flour served with a carrot, capsicum, fresh coriander, mint & bean sprout salad tossed in a sweet chilli dressing & topped with a peanut and shallot crumble. Served with fresh Adelaide Hills lemon & aioli [contains nuts]
- ATLANTIC SALMON** ..... 29.9  
Pan seared Atlantic salmon, potato purée, steamed greens, toasted peanut & shallot crumble served with citrus bernaise sauce. [contains peanuts]
- PRAWN & DOUBLE SMOKED BACON PENNE PASTA** ..... 29.9  
Penne pasta tossed with Adelaide Hills tomato, basil pesto, Barossa Valley olive oil & lemon topped with shaved parmesan. [contains cashew nuts]
- 350GM GRAIN FED PORTERHOUSE** ..... 37.9  
100+ days grain fed porterhouse steak flame grilled to your liking served with steamed greens, creamy potato mash & your choice of Haus glaze, creamy mushroom sauce or green peppercorn sauce.

### SIDES

- HAUS SAUERKRAUT** ..... 6.9  
with caraway seeds & double smoked bacon
- HAUS CREAMY POTATO MASH** ..... 6.9
- LARGE BOWL OF POTATO CHIPS** ..... 9.9  
with aioli
- ADELAIDE HILLS GARDEN SALAD** ..... 9.9  
with honey mustard dressing
- SAUTÉED GREEN BEANS** ..... 11.9  
with fresh garlic, a hint of fresh chilli topped with crushed almonds [contains nuts] [GF]

### LITTLE PEOPLE

- BASKET OF POTATO CHIPS** ..... 6.0  
with aioli
- HAM, CHEESE & PINEAPPLE PIZZA** ..... 11.9
- CHICKEN NUGGETS & CHIPS** ..... 11.9
- FISH & CHIPS** ..... 11.9

### DESSERT

- SELECTION OF DESSERTS, CAKES & MUFFINS** ..... P.O.A  
Please ask staff for our dessert menu or see our dessert menu board.

### HAUS GERMAN DISHES

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

- TRIO OF WURST** ..... 29.9  
Chef's selection of German specialty Skara Smallgoods sausages: bockwurst, bratwurst & cheese kransky.
- MAX NOSKE & SON SMOKED KASSLER PORK CHOP [GF]** ..... 29.9  
Grilled, cured & double smoked middle loin pork chop.
- 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  
Local Hahndorf Max Noske & Son smoked Kassler pork chop, Skara Smallgoods bratwurst & cheese kransky sausages.
- THE TASTE OF BAVARIA PLATTER [SERVES 2 - 3]** ..... 69.9  
Slow-cooked juicy pork hock [knuckle], Skara Smallgoods bockwurst, bratwurst & cheese kransky sausages, Hahndorf Max Noske & Son smoked Kassler pork chop.  
  
Crispy skin hock replacement ..... 8
- HAUS GERMAN FEAST [SERVES 4]** ..... 119.0  
Crispy skin pork hock [knuckle], Haus chicken schnitzel, bockwurst, bratwurst, Vienna and cheese kransky sausages and smoked Kassler pork chop. Served with sweet braised red cabbage, creamy potato mash, sauerkraut, mushroom sauce, red wine sauce, mustards and two pretzels.  
  
Pretzel [traditional German bread] ..... 4.5

### HAUS PIZZA

- MARGHERITA PIZZA [V]** ..... 21.9  
Adelaide Hills tomatoes, buffalo mozzarella, garlic, fresh basil leaves, local olive oil & mozzarella cheese.  
Add - Salami ..... 4.0
- HAUS HAWAIIAN PIZZA** ..... 21.9  
Hahndorf double smoked ham, Australian pineapple & mozzarella cheese.
- SALAMI PIZZA** ..... 21.9  
Adelaide Hills salami, mozzarella cheese, topped with fresh rocket and olive oil.
- HAUS BREAKFAST PIZZA** ..... 22.9  
Double smoked bacon, free range egg, semi-dried tomatoes, onion, mushrooms, smoky BBQ sauce & mozzarella cheese
- THE HERBIVORE PIZZA [V]** ..... 22.9  
Roasted pumpkin, semi-dried tomatoes, feta cheese, basil pesto, rocket & mozzarella cheese. [contains cashew nuts]
- THE BBQ PIZZA** ..... 23.5  
Roast chicken, Hahndorf double smoked ham, Australian pineapple, red onion, mozzarella cheese & smoky BBQ sauce.
- HAUS SUPREME PIZZA** ..... 23.9  
Adelaide Hills salami, Hahndorf double smoked ham, onion, mushroom, olives, Australian pineapple & mozzarella cheese.  
  
Add - Gluten free base ..... 5.0  
Add - Vegan cheese ..... 4.0
- Gluten free bases are also vegan friendly.  
Please note: We do not offer half / half pizza toppings.

**REDUCED BEER AND WINE OPTIONS AVAILABLE WITH TAKEAWAY FOOD\***  
**10% SURCHARGE ON PUBLIC HOLIDAYS**

1.5 hour limit on dining per table for Friday dinner bookings and weekend lunch & dinner bookings.

Eftpos payment preferred. \*Takeaway alcohol quantity limits apply.

Please advise of any Dietary Requirements and Allergies.

[GF] = Gluten Free | [V] = Vegetarian | [ALT GF] = Alternative Gluten Free option

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## SPECIALS

7 DAYS A WEEK - 11.00AM UNTIL

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### ROASTED PUMPKIN & CORN SALAD ..... 19.9

Warm maple roasted pumpkin, topped with corn kernels, crispy lentils, pepita seeds, Woodside goats cheese, dukkah and pesto with a drizzle of honey mustard dressing. [V, GF, ALT VE]

*Pair with*  
19 Sidewood Sauvignon Blanc ..... 10.9

### THE HAUS BEEF BURGER ..... 21.9

Herb beef burger topped with mozzarella cheese, Hahndorf double smoked bacon, lettuce, red onion jam and tomato chutney served on a brioche bun with potato chips.

*Pair with*  
Pirate Life Pale Ale 500ML ..... 11.5

### HAUS DOUBLE HOT DOG ..... 21.9

Skara Vienna sausages topped with Haus sweet mustard pickles, mozzarella cheese and sauerkraut served on a brioche roll with potato chips.

*Pair with*  
Pikes Genuine Stout 500ML ..... 12.9

### DUO OF WURSTS ..... 22.9

Seared bratwurst & cheese kransky sausage served with creamy potato mash, sauerkraut, Haus glaze & mustards.

*Pair with*  
Weihenstephan Kellerbier 500ml ..... 15.9

### LAMB SHANK PIE ..... 31.9

Rosemary lamb shank braised in red wine and tomatoes with creamy mash potato topped with puff pastry lid.

*Pair with*  
18 The Lane Vineyard "Block 5" Shiraz ..... 11.5

### FISH & CHIPS ..... 25.9

Fisherman direct, wild caught beer battered Coorong Mullet (3 fillets) served with potato chips, leafy salad and aioli.

*Pair with*  
20 Pikes Riesling ..... 11.9

### LEMON PEPPER CHICKEN BURGER ..... 24.9

Lemon pepper marinated crumbed chicken topped with haloumi, sliced tomato, crushed avocado, lettuce and ranch sauce on a brioche bun with potato chips

*Pair with*  
17 Somerled Chardonnay ..... 11.9

### VEGAN THAI GREEN CURRY ..... 27.9

A mild and flavoursome Haus made Thai green curry tossed with tofu, broccolini, snow peas and bean sprouts with Basmati rice. [V, VE, GF]

Add Chicken ..... 6

Add Prawns [6] ..... 10.9

*Pair with*  
19 Lobethal Road Pinot Gris ..... 10.9

### HAUS CHICKEN SCHNITZEL ..... 23.9

Lightly crumbed with sage and onion served with potato chips and leafy salad.

Add sauce - choice of mushroom, Haus glaze or green peppercorn ..... 2.5

Add - Parmigiana topping ..... 4.5

*Pair with*  
Weihenstephan Hefeweizen 500ML ..... 15.9

### HAUS BBQ 'RIBS AND WINGS' ..... 36.9

12-hour slow cooked free range BBQ pork ribs (300g) and chicken wings (5), served with slaw, potato chips and aioli

*Pair with*  
Weihenstephan Pilsner 500ML ..... 15.9

### HAUS BBQ PORK RIBS ..... 48.9

12-hour slow cooked free range BBQ pork ribs (600 - 700gm) served with slaw, potato chips and aioli.

*Pair with*  
Weihenstephan Kristall 500ML ..... 15.9



@thehaushahndorf



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