MENU

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 feta arancini balls (3) served with tomato sugo and crispy basil

HAUS WINGS [GF] **15.9**
Chicken wings (4), your choice of BBQ or Buffalo 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 peanuts]

KANGAROO ISLAND FREE RANGE PORK BELLY **18.9**
Crispy skin pork belly, chilli & garlic sautéed bok choy, sticky soy glaze & sesame seeds

THE HAUS GRAZING BOARD [ALT GF] [SERVES 2] **29.9**
Hahndorf double-smoked leg ham and Salami, local duck terrine, German sausages, sundried tomato dip, Adelaide Hills aged cheddar cheese & kalamata olives, cornichorns served with toasted pita bread
Add - Gluten Free bread 5.0

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 peanuts]

ATLANTIC SALMON [GF] **29.9**
Pan seared Atlantic salmon, potato purée, steamed greens, toasted peanut & shallot crumble served with citrus bearnaise 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]

KANGAROO ISLAND FREE RANGE PORK BELLY **29.9**
Crispy skin pork belly, chilli & garlic sautéed bok choy, sticky soy glaze & sesame seeds

PROSCIUTTO WRAPPED CHICKEN BREAST [GF] **29.9**
Prosciutto wrapped chicken breast, char grilled kale, pumpkin crush, red wine jus topped with micro herbs

350GM GRAIN FED PORTERHOUSE [GF] **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
Add - Creamy garlic prawns (6) [GF] 10.9

MENU AVAILABLE

7 DAYS A WEEK
11.00AM UNTIL LATE

10% SURCHARGE ON PUBLIC HOLIDAYS

PLEASE ADVISE OF ANY DIETARIES REQUIREMENTS & ALLERGIES.
[V] = VEGETARIAN I [VE] = VEGAN I [GF] = GLUTEN FREE
[ALT VE] = VEGAN OPTION
[ALT GF] = GLUTEN FREE OPTION *(ADDITIONAL CHARGE APPLIES)*

HAUS GERMAN DISHES

The German speciality dishes below are served with creamy potato mash, sauerkraut, Haus glaze [GF] & mustards
Add - Pretzel [traditional German bread] 4.5

TRIO OF WURST [GF] **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 [GF] **34.9**
Crispy skin pork hock [knuckle], with sweet braised red cabbage

GERMAN MIXED GRILL [GF] **39.9**
Local Hahndorf Max Noske & Son smoked Kassler pork chop, Skara Smallgoods bratwurst & cheese kransky sausages

THE TASTE OF BAVARIA PLATTER [GF] [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
Add - Crispy skin hock replacement 8.0

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

HAUS SPECIALITY

ONLY AVAILABLE AT THE HAUS

TRADITIONAL GERMAN WIENER SCHNITZEL
Sage & onion crumbed tender veal, German spaetzle with cream & bacon sauce & pickled cabbage salad
34.9

SIDES

HAUS SAUERKRAUT [GF] **6.9**
with caraway seeds & double smoked bacon

HAUS CREAMY POTATO MASH [GF] **6.9**

LARGE BOWL OF POTATO CHIPS [GF] **9.9**
with aioli

ADELAIDE HILLS GARDEN SALAD [GF] **9.9**
with honey mustard dressing

CREAMY GARLIC PRAWNS(6) [GF] **10.9**

SAUTÉED GREEN BEANS [GF] **11.9**
with fresh garlic, a hint of fresh chilli topped with crushed almonds [contains nuts]

GERMAN SPAETZLE **12.9**
with cream & bacon sauce

LITTLE PEOPLE

BASKET OF POTATO CHIPS **6.0**
with tomato sauce

HAM, CHEESE & PINEAPPLE PIZZA **11.9**

CHICKEN NUGGETS & CHIPS **11.9**

FISH & CHIPS **11.9**

BOWL OF ICE-CREAM **5.9**
Two scoops of vanilla ice-cream with your choice of chocolate, vanilla, banana, strawberry or caramel topping

BELGIUM CHOCOLATE BROWNIE **8.9**
Served warm with Chantilly cream

HAUS PIZZA

MARGHERITA PIZZA [V] **21.9**
Adelaide Hills tomatoes, mozzarella cheese, garlic, fresh basil leaves, Barossa Valley olive oil & fior de latte
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, olives, red onions, fresh rocket & Barossa Valley olive oil

THE HERBIVORE PIZZA [V] **22.9**
Roasted pumpkin, semi-dried tomatoes, feta cheese, basil pesto, rocket & mozzarella cheese [contains cashew nuts]

TANDOORI CHICKEN PIZZA **22.9**
Tandoori chicken, curry base, red onions, grilled capsicum, mozzarella cheese, mint yoghurt, cucumber & fresh coriander

THE BBQ PIZZA **23.5**
Roast chicken, Hahndorf double smoked ham, Australian pineapple, red onion, mozzarella cheese & smoky BBQ sauce

PROSCIUTTO, SAGE & PECORINO PIZZA **23.9**
Mascarpone, dijon & sage base, pecorino, sliced potato, prosciutto, fior di latte & spring onions

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

DESSERT

EXTENSIVE SELECTION OF DESSERTS, CAKES & MUFFINS IN THE CAKE CABINET
Please ask our friendly staff for our full dessert menu

MARS BAR CHEESECAKE **8.9**
The ultimate cold set cheesecake. A biscuit crumb base with chunks of Mars Bar folded through a cream cheese filling, covered in chocolate ganache and Mars Bar pieces

APPLE STRUDEL **8.9**
Warm apple strudel served with Chantilly cream

BELGIUM CHOCOLATE BROWNIE **8.9**
Served warm with Chantilly cream

GERMAN APPLE CHEESECAKE **8.9**
Baked cheesecake with a layer of spice infused apples topped with Chantilly cream and crushed walnuts [contains walnuts]

LIQUID DESSERT

ESPRESSO MARTINI **18.9**
Vodka, Kahlua, Espresso & Vanilla Galliano

AFFOGATO [GF] **10.9**
Two scoops of vanilla ice-cream and an espresso shot.
Add Baileys, Frangelico, Amaretto, Kahlua, Tia Maria or your favourite liqueur **POA**

Haus
RESTAURANT

WWW.HAUSHAHNDORF.COM.AU
8388 7555

SPECIALS

ZUCCHINI AND CORN SOUP [V, ALT GF] **11.9**
Adelaide Hills zucchini cooked with corn kernels, fresh herbs and a dash of sour cream. Served with grilled Turkish bread.

PORK SLIDERS (2) **15.9**
Chermoula marinated pork belly & beetroot cabbage slaw served on brioche buns.
Pair with Weihenstephan Original Lager 500ML *15.9*

THE HAUS BEEF BURGER **21.9**
Herb beef burger topped with mozzarella cheese, Hahndorf double smoked bacon, lettuce, red onion jam & 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 & sauerkraut, served on a brioche roll with potato chips.
Pair with Pirate Life Throwback IPA 500ML *11.5*

VEGAN LAKSA [V, VE, GF] **21.9**
Fresh lemongrass & ginger slow cooked in coconut milk & Asian spices topped with rice noodles, bok choy, beansprouts, fresh coriander, seaweed & a crispy peanut & shallot crumble. [Contains nuts]
Add - Tofu or chicken 6.0
Add - Prawns [6] 10.9
Pair with 19 Nepenthe Pinot Gris *11.5*

DUO OF WURSTS [GF] **22.9**
Seared bratwurst & cheese kransky sausage served with creamy potato mash, sauerkraut, Haus glaze & mustards.
Pair with Weihenstephan Kellerbier 500ml *15.9*

TAP BEERS / CIDER

Available in 285ml, 425ml, 500ml, 1L, 1.5L & 2.5L

Great Northern Super Crisp *3.5%*
Pirate Life Throwback IPA *3.5%*
Hahn Super Dry *4.6%*
Pikes Beer Co. Genuine Stout *5.2%*
Pirate Life Pale Ale *5.4%*
Adelaide Hills Cider Co Apple Cider *5.0%*

Weihenstephan Original *5.1%*
Weihenstephan Pils *5.1%*
Weihenstephan Dunkel *5.3%*
Weihenstephan Hefeweizen *5.4%*
Weihenstephan Kristall Weizen *5.4%*
Weihenstephan Kellar *5.6%*

Please ask our friendly staff for more details.

HAUS CHICKEN SCHNITZEL **23.9**
Lightly crumbed with sage & onion served with potato chips & leafy salad.
Add sauce - choice of mushroom, Haus glaze or green peppercorn 2.5
Add - Parmigiana topping 4.5
Add - Creamy garlic prawns (6) [GF] 10.9
Pair with Weihenstephan Hefeweizen 500ML *15.9*

VEGGIE POKE BOWL [V, GF] **20.9**
Tofu, pickled cucumber, Edamame beans, sticky rice, avocado, wakame and pickled ginger with a soy & ginger dressing, Furikake & a crispy peanut & shallot crumble. [Contains nuts & sesame seeds]
Substitute tofu for cubed sashimi salmon 4.9
Add 2 prawn crackers 1.5
Pair with 20 Lobethal Sauvignon Blanc *10.9*

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*

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 (6-700gm) served with slaw, potato chips & aioli.
Pair with Weihenstephan Kristall 500ML *15.9*

CREAMY SEAFOOD POT PIE **21.9**
Gourmet combination of Northern Territory barramundi, squid, prawns and mussels cooked in a lemon cream sauce with fennel, carrots, celery and leeks and topped with a puff pastry lid.
Add - Mashed potato *4.0*
Pair with 18 Somerled Chardonnay *11.9*

BEEF KORMA [GF] **21.9**
Slow cooked tender beef cooked with fresh garlic, ginger, aromatic spices and yoghurt. Served with saffron basmati rice and a papadum.
Pair with 20 Hahndorf Hill "White Mischief" Grüner Veltliner *11.5*

PLEASE ORDER AT THE COUNTER

SCAN THE QR CODE WITH YOUR SMARTPHONE CAMERA TO VIEW OUR FULL MENU

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Haus RESTAURANT

8388 7555
CALL US TO BOOK YOUR TABLE

The Haus @thehaushahndorf