

DESSERT

HAUS FAVOURITES

HAUS APPLE STRUDEL 8.9
Warm apple strudel served 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]

BLACKFOREST GATEAUX 8.9
A traditional cake from the southern region of Blackforest in Germany. Layers of chocolate sponge cake sandwiched with whipped cream & cherries, topped with additional whipped cream, maraschino cherries & chocolate shavings

LEMON CURD CHEESECAKE 8.9
A creamy baked cheesecake with a biscuit crumb base topped with a fresh and zesty lemon curd

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

OREO CHEESECAKE 8.9
Biscuit crumb base with a crushed oreo cheesecake covered with a chocolate ganache and oreo pieces

LIQUID DESSERT & COCKTAILS

AFFOGATO [GF] 11.9
Two scoops of vanilla ice-cream and an espresso shot

Add Baileys, Frangelico, Amaretto, Kahlua, Tia Maria or your favourite liqueur POA

YOUR FAVOURITE LIQUEUR POA
Served over crushed ice

LIMONCELLO 8.5
Served neat or over ice

ESPRESSO OR CARAMEL MARTINI 20.0
Vodka, Kahlua, Espresso & Twist

THE EMERALD 18.0
Gin, Mint, Cucumber & Lime

TWISTED DAIQUIRI 18.0
White Rum, Pineapple, Lime, Cranberry Juice & Pistachios

SKYLIGHT MOJITO 18.0
White Rum, Blue Curacao, Mint, Lime, Cranberry Juice

STIGMA 20.0
Bourbon, Gin, Earl Grey Tea, Hibiscus Flower Syrup, & Dehydrated Orange

Some classic cocktails available please ask our friendly staff

7.5% SUNDAY AND PUBLIC HOLIDAY WAGE SURCHARGE APPLIES

PLEASE ADVISE OF ANY DIETARIES REQUIREMENTS & ALLERGIES.

[V] = VEGETARIAN | [VE] = VEGAN | [GF] = GLUTEN FREE

[ALT VE] = VEGAN OPTION

CHOCOLATE LOVER

TRIPLE LAYER MOUSSE CAKE 8.9
Chocolate sponge base with a rich layer of dark, milk & white chocolate mousse covered in chocolate ganache

CHOCOLATE WALNUT GATEAUX [GF] 8.9
A flourless chocolate sponge cake with walnuts, topped with a decadent thick layer of chocolate ganache [contains walnuts]

BELGIUM CHOCOLATE BROWNIE 8.9
A deliciously decadent Brownie served warm with Chantilly cream

LITTLE PEOPLE

BOWL OF VANILLA ICE CREAM 6.9
With a choice of toppings. Add chocolate, caramel, strawberry or banana
Add Belgium chocolate Brownie bits 3.9

WHITE CHOCOLATE MUDCAKE 7.9
With icing and sprinkles

BELGIUM CHOCOLATE BROWNIE 8.9
A deliciously decadent Brownie served warm with Chantilly cream

SOMETHING SMALL

ASSORTED MUFFINS [GF] 7.9
Ask staff for todays flavour selection
Served warm with Chantilly cream

SCONES 1 SCONE 5.9
2 SCONES 8.9
Haus scones served warm with Beerenberg jam and Chantilly cream

RAW CAKES [GF][VE] 6.5
A selection of flavours. Delicious whole food, vegan, gluten free and refined sugar free. See cake cabinet for todays selection.

INDIVIDUAL CARROT & WALNUT CAKE 7.9
With a cream cheese frosting [contains walnuts]

LEMON CURD TART 5.9

SALTED CARAMEL TART 5.9

COFFEE, TEA, FORTIFIED WINES AND LIQUEURS

See reverse for options

DESSERT OPTIONS ARE ALSO AVAILABLE AS TAKEAWAY

PLEASE ORDER AT THE COUNTER

Haus

RESTAURANT

BEVERAGES

SPIRITS AND WINE

BLENDING & MALT WHISKEY

Ardberg Uigeadail, <i>Scotland</i>	25.0
Canadian Club, <i>Canada</i>	8.5
Chivas Regal (Aged 12 Years), <i>Scotland</i>	9.0
Fireball, <i>Canada</i>	9.0
Glenfiddich (Aged 12 Years), <i>Scotland</i>	16.0
Glenmorangie (Aged 10 Years), <i>Scotland</i>	12.9
Jameson Irish Whiskey, <i>Ireland</i>	8.5
Johnny Walker Black Label, <i>Scotland</i>	10.0
Laphroaig (Aged 10 Years), <i>Scotland</i>	13.5
Monkey Shoulder, <i>Scotland</i>	10.5
Teacher's, <i>Scotland</i>	8.5

SCHNAPPS, BRANDY, COGNAC

De Kuyper Schnapps	8.5
Butterscotch, Peach or Apple, <i>New Zealand</i>	
St. Agnes VS - Brandy	8.5
Courvoisier VS	11.5
Hennessy VSOP	14.0
Lobo Apple Brandy	9.5

FORTIFIED & SHERRY [60ML]

Penfolds Grandfather Rare Tawny	15.5
Seppeltsfield Para Grand Tawny	9.5
Seppeltsfield Solero DP57 Grand Tokay	9.0
Seppeltsfield Solero DP63 Grand Muscat	9.0

APERITIFS & DIGESTIVES

Amaro Montenegro, <i>Italy</i>	8.0
Aperol	8.0
Campari, <i>Italy</i>	8.0
Disaronno Amaretto, <i>Italy</i>	9.0
Pimms, <i>England</i>	8.5

DESSERT WINE

	60ml	Bottle
18 Hahndorf Hill	10	42
"Green Angel" Late Harvest		
Grüner Veltliner		
Adelaide Hills, SA		

LIQUEURS *served neat or over ice*

Drambuie	9.9
Grand Marnier	9.9
Cointreau	9.9
Dom Benedictine	9.9
Kahlua	8.5
Baileys	8.5
Frangelico	8.5
Limoncello	8.5
Esprit De Figs	9.0

HAUS SPECIALITY

GLÜHWEIN

Haus made traditional German glühwein.
Warm red wine spiced with cinnamon,
cloves, star anise, honey,
fresh apple & orange

8.9

NON-ALCOHOLIC BEVERAGES

COFFEE

CUP 4.2 | MUG 5.2

Flat White | Cappuccino | Latté | Mocha
Long Black | Short Black | Macchiato
Piccolo Latté | Chai Latté

Decaf add 1.0
Extra Espresso Shot add 1.0

Bonsoy Soy Milk add 1.0
MILKLAB Almond Milk add 1.0
MILKLAB Lactose Free Milk add 1.0
Alternative Dairy Co. Oat Milk add 1.0

Vanilla Syrup | Hazelnut Syrup
Caramel Syrup add 1.0

TEA

SML TEA POT 4.6

LGE TEA POT 7.1

Lemongrass & Ginger | Malabar Chai
Earl Grey | English Breakfast
Honeydew Green | Peppermint

HOT CHOCOLATE

CUP 4.2 | MUG 5.1

BELGIUM

HOT CHOCOLATE

CUP 4.7 | MUG 5.6

ICED LATTE

5.0

ICED LONG BLACK

5.0

MILKSHAKES

8.0

THICKSHAKES

9.0

Chocolate | Strawberry | Caramel
Vanilla | Banana

The following are served with cream & ice-cream

ICED COFFEE

8.6

ICED CHOCOLATE

8.6

ICED MOCHA

9.0

WHISKEY PADDLE

STANDARD TASTING PADDLE 17.9

Monkey Shoulder, *Speyside*
Glenmorangie 10 YO, *Highlands*
Laphroaig 10 YO, *Islay*

PREMIUM TASTING PADDLE 22.9

*Ask our friendly staff for the premium
whiskey selection on offer*

Haus

RESTAURANT

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