

BREAKFAST MENU

Haus
RESTAURANT

ORGANIC SOURDOUGH TOAST (2 PCS) 6.9
With vegemite or Beerenberg jam

SELECTION OF CAKES & MUFFINS [GFO] P.O.A
Please see our cake display fridge for today's selection

HAUS GRANOLA [V, VE] 18.0
Maple toasted oats, nuts & dried fruits, vanilla & coconut yoghurt, poached pear and seasonal berries [contains nuts]

BUTTERMILK PANCAKE STACK [V] 19.9
Triple stack buttermilk pancakes, Haus made lemon curd, orange segments & zest, mascarpone & honeycomb

EGGS ON TOAST [ALT GF] 11.9
Edenvale Farms free range eggs cooked to your liking (poached, fried or scrambled) on organic sourdough toast
Add your choice of extras

BACON & EGGS [ALT GF] 16.9
Hahndorf double smoked bacon & Edenvale Farms free range eggs cooked to your liking (poached, fried or scrambled) on organic sourdough toast

EGGS FLORENTINE [V] 17.9
Edenvale Farms free range poached eggs, sautéed spinach & Haus made hollandaise on organic sourdough toast
Add your extras -
Hahndorf double smoked bacon 5.0
Max Noske & Son double smoked ham 4.5
Harris Smokehouse smoked salmon 6.0

AVOCADO SMASH [V, ALT GF] 20.9
Smashed avocado, shaved radish, Yarra Valley feta, dukkah, creamed beetroot & free range poached eggs on organic sourdough toast

SWEETCORN FRITTERS [GF, V] 21.9
Sweetcorn, feta & spring onion fritters, Edenvale Farms free range poached eggs, avocado crush, mint yoghurt, beetroot relish, fresh coriander & radish

BEVERAGES

JUICE 285ML 4.6 | 425ML 6.0
Besa Orange | Besa Apple | Besa Pineapple | Tomato Juice
Besa Bottled Juice 300ML 7.0
Green Juice | Apple & Strawberry

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

ICED LATTE 5.0
ICED LONG BLACK 5.0

EXTRAS

Haus tomato chutney 1.5
Free range egg (*poached, fried or scrambled*) 2.5
Haus made hollandaise 2.5
Hash browns (*2 pcs*) 3.5
Sautéed spinach 4.0
Herb tomatoes (*2 pcs*) 4.0
Adelaide Hills Swiss mushrooms 4.5
Gluten free toast (*2 pcs*) 3.5
Hahndorf pork sausage 5.0
Hahndorf double smoked bacon 5.0
Max Noske & Son double smoked ham 4.5
Avocado crush 5.0
Harris Smokehouse smoked salmon 6.0

LITTLE PEOPLE

PANCAKE 9.9
Double stack buttermilk pancakes, maple syrup & Chantilly cream

BACON & EGG 9.9
Hahndorf double smoked bacon & a free range egg cooked to your liking (poached, fried or scrambled) on organic sourdough toast

ALL GLUTEN FREE DISHES ARE NOT COELIAC FRIENDLY. IF YOU ARE COELIAC OR HAVE ANY SPECIAL DIETARY REQUIREMENTS PLEASE LET OUR FRIENDLY STAFF KNOW AT THE TIME OF ORDERING. WE PREPARE FOOD IN COMMERCIAL KITCHEN AND THERE WILL BE NO GUARANTEE OF CROSS CONTAMINATION WITH NUTS, GLUTEN, OR SPICES ETC.

[V] = VEGETARIAN | [VE] = VEGAN | [GF] = GLUTEN FREE | [ALT VE] = VEGAN OPTION
[ALT GF] = GLUTEN FREE OPTION (ADDITIONAL CHARGES MAY APPLY)

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

MILKSHAKES 8.0
THICKSHAKES 9.0
Chocolate | Strawberry | Caramel
Vanilla | Banana

The following are all served with cream & ice-cream

ICED COFFEE 8.6
ICED CHOCOLATE 8.6
ICED MOCHA 9.0

7.5% SUNDAY & PUBLIC HOLIDAY WAGE SURCHARGE APPLIES

PLEASE ORDER AT THE COUNTER