

SPECIALS

HAUS PEKING DUCK SPRING ROLLS (4) 17.9
With a fresh coriander, mint & carrot salad, ginger & soy dipping sauce

STRATHALBYN "GOLD" LAMB SHANK [GF] 26.9
Lamb shank braised in a rosemary, tomato and red wine sauce served with creamy mash, green beans and dukkah
Pair with The Lane Vineyard "Block 5" Shiraz 11.5

DUO OF WURSTS [GF] 24.9
Seared bratwurst & cheese kransky sausage served with creamy potato mash, sauerkraut, Haus glaze & mustards
Pair with Weihenstephan Festbier 500ml 17.9

HOISIN & PORK BELLY PIZZA 24.9
Kangaroo Island slow cooked pork belly, hoisin sauce base, red onions, capsicum & mozzarella cheese, topped with crispy shallots, peanut crumble & fresh coriander [contains nuts]
Pair with Weihenstephan Original Lager 500ML 16.9

HAUS STEAK SANDWICH 24.9
16-hour smoked & slow cooked grain fed Riverine premium Brisket, caramelised onions, tomato chutney, melted cheese, topped with mustard aioli & salad leaves on toasted ciabatta bread with Haus Fries
Add - Fried egg 2.0
Pair with Weihenstephan Pilsner 500ML 16.9

HAUS SPECIALTY

RIVERINE PREMIUM RIB EYE STEAK 500G 75.0
100+day Reverine Premium Rib Eye flame grilled to your liking, served with garlic and herb butter, steamed greens & creamy potato mash

Add sauce - choice of creamy mushroom, Haus glaze or green peppercorn [All GF] 2.5
Pair with The Lane Vineyard "Block 5" Shiraz 11.9

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

NOT ALL GLUTEN FREE DISHES ARE 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.

OPEN 7 DAYS A WEEK 11.15AM UNTIL LATE
7.5% SUNDAY & PUBLIC HOLIDAY WAGE
SURCHARGE APPLIES

GRILLED SEAFOOD PLATE [GF] 29.9
Fisherman's direct Coorong mullet (3 fillets) grilled, on a bed of chilli & garlic sauteed silver beet, seafood tomato bisque sauce & grilled prawns (4) topped with pine nut gremolata and fresh lemon [contains nuts]
Pair with Fox Gordon Fiano 11.5

VIETNAMESE SALAD [GF] 15.9
Fresh mint & coriander leaves tossed with iceberg lettuce, spring onions, capsicum & carrots, bean sprouts, grated fresh pear tossed in green Nuoc Cham dressing topped with crispy peanut & shallot crumble [contains peanuts]
Add - Crispy pork belly [GF] 8.9
Add - Grilled prawns (6) [GF] 10.9
Add - Lemon grass chicken [GF] 8.5
Pair with Karawatta "Sophies Hill" Pinot Grigio 11.5

HAUS CLASSICS

THE HAUS BEEF BURGER 22.9
Herb beef burger topped with cheddar cheese, Hahndorf double smoked bacon, lettuce, red onion jam & tomato chutney served on a brioche bun with Haus fries

HAUS DOUBLE HOT DOG 22.9
Barossa Fine Foods Vienna sausages topped with Haus sweet mustard pickles, mozzarella cheese & sauerkraut, served on a brioche roll with Haus fries

HAUS 350G CHICKEN SCHNITZEL [ALT GF] 24.9
Lightly crumbed with sage & onion served with Haus fries & leafy salad

HAUS 350G PRIME M.S.A. BEEF SCHNITZEL 27.9
Lightly crumbed, served with Haus fries & leafy salad

Add sauce - choice of creamy mushroom, Haus glaze or green peppercorn [All GF] 2.5
Add - Parmigiana topping [GF] 4.0
Add - Hawaiiin topping [GF] - tomato, Hahndorf smoked ham, pineapple & mozzarella 5.5
Add - Creamy garlic prawns (6) [GF] 10.9
Add - Gluten free chicken schnitzel [GF] 5.0

FISH & CHIPS [ALT GF] 26.9
Fisherman direct, wild caught German beer battered or grilled Coorong Mullet (3 fillets) served with Haus fries, leafy salad and aioli
Pair with Weihenstephan Hefeweizen 500ML 16.9

PLEASE ORDER AT THE COUNTER



BEVERAGES

WHISKEY PADDLE

STANDARD TASTING PADDLE 17.9

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

PREMIUM TASTING PADDLE 22.9

Lagavulin 16YO Double Cask, *Islay*
Glendronach 12YO Original, *Highlands*
The Aberlour 12 YO Double Cask, *Speyside*

BEER PADDLES

GERMAN CRAFT BEER 17.9

Weihenstephan Original, Festbier
Pilsner & Marzen

AUSSIE CRAFT & LIMITED EDITION BEER 17.9

Hills Apple Cider, Weihenstephan Festbier,
Pirate Life South Coast Pale Ale &
Pikes Pale Ale

GERMAN BEER

Available in 300ml, 500ml, 1L, 1.5L & 2.5L

Weihenstephan Festbier 5.8%

Weihenstephan Original 5.1%

Weihenstephan Pils 5.1%

Weihenstephan Hefeweizen 5.4%

Weihenstephan Kellerbier 5.6%

Weihenstephan Dunkel 5.3%

300ml	500ml	1L	1.5L	2.5L
9.9	16.9	32.5	48.5	80.0

Schlenkerla Rauchbier Marzen 5.1%

300ml	500ml	1L	1.5L	2.5L
10.9	18.5	37.5	56.0	93.0

GIN TASTING PADDLE

Adelaide Hills Distillery 78 Degrees Gin,
Ambleside No 8 Botanical Gin & Lobo Djinn (Quince
Gin) Accompanied with
Fever-Tree Mediterranean Tonic & garnishes

17.9

GIN & GARNISH \$15

ROKU GIN

Dehydrated Orange & Fever Tree Mediterranean Tonic

AMBLESIDE DISTILLERY NO#8 BOTANICAL

Star Anise & Fever Tree Mediterranean Tonic

LOBO DJINN GIN

Mint, Lime & Fever Tree Mediterranean Tonic

HENDRICK'S

Cucumber & Fever Tree Indian Tonic

NEVER NEVER TRIPLE JUNIPER

Lemon Wedge, Sprig of Thyme & Fever Tree Mediterranean Tonic

PROHIBITION GIN

Dehydrated Grapefruit & Fever Tree Mediterranean Tonic

COCKTAILS

THE EMERALD

Gin, Mint, Cucumber & Lime

18.0

TWISTED DAIQUIRI

White Rum, Pineapple, Lime, Cranberry Juice & Pistachios

18.0

SKYLIGHT MOJITO

White Rum, Blue Curacao, Mint, Lime, Cranberry Juice

18.0

ESPRESSO OR CARAMEL ESPRESSO MARTINI

Vodka, Kahlua, Espresso & Twist

20.0

STIGMA

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

20.0

Some classic cocktails available, please ask our friendly staff

MOCKTAILS

HILLS SUNRISE - Seedlip, Orange Juice & Grenadine

11.9

VIRGIN G&T - Seedlip & Tonic

11.9

VIRGIN MOJITO - Mint, Lime Juice, Lime & Soda

11.9

CRAFT BEER & CIDER

	285ml	425ml	500ml	1L	1.5L	2.5L
Adelaide Hills Cider Co Apple Cider 5.0%	7.9	10.5	12.5	24.0	35.0	58.0
Great Northern Super Crisp 3.5%	7.5	9.0	11.5	23.0	34.5	57.0
Pikes Pale Ale 4.0%	7.9	10.5	12.9	25.9	38.5	64.0
Pirate Life South Coast 4.4%	7.9	10.5	12.9	25.9	38.5	64.0
Hahn Super Dry 4.6%	7.5	8.6	10.5	20.5	30.0	50.0

Haus
RESTAURANT

