

# SPECIALS

## GERMAN TASTING EXPERIENCE 16.9

Choose one sausage from our artisan handmade Adelaide Hills Skara sausages - Select from a Bratwurst or Bockwurst or Cheese Kransky or Vienna sausage, served with German mustards, sauerkraut, homemade warm pretzel & Haus glaze  
Add - extra sausage 6.0

## HAUS PEKING DUCK SPRING ROLLS (4) 17.9

With a fresh coriander, mint & carrot salad, ginger & soy dipping sauce

## BBQ PULLED PORK BURGER 22.9

Slow cooked kangaroo Island Free range BBQ pulled pork topped with fresh pear and cabbage slaw on toasted seeded brioche bun served with Haus fries

## GERMAN FLAMMKUCHEN PIZZA 23.5

Hahndorf double smoked bacon, Skara smallgoods minced bratwurst sausage & red onions on a German mustard & sour cream base with mozzarella cheese topped with mustard aioli & spring onions  
*Pair with Weihenstephan Original Lager 500ML 16.9*

## DUO OF WURSTS [GF] 24.9

Seared bratwurst & cheese kransky sausage served with creamy potato mash, sauerkraut, Haus glaze & mustards  
*Pair with Weihenstephan Hefeweizen 500ml 17.9*

## BEEF KORMA [GF] 24.5

Slow cooked tender beef cooked with fresh garlic, ginger, aromatic spices & coconut cream  
Served with basmati rice & a pappadam

## SALAD SELECTION

### VIETNAMESE SALAD [GF, ALT VE] 16.9

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*

### ROASTED PUMPKIN & BEETROOT SALAD [GF, V, ALT VE] 16.9

Warm Maple roasted pumpkin, roasted beetroot with fresh mint, coriander & micro herb salad topped with Yarra Valley fetta, toasted almonds & balsamic glaze [contains nuts]  
Add - Crispy pork belly [GF] 8.9  
Add - Grilled prawns (6) [GF] 10.9  
Add - Lemon grass chicken [GF] 8.5  
*Pair with Wicks Estate Sauvignon Blanc 11.5*

## SOUP OF THE DAY

### CAULIFLOWER, CARROT & CHEESE SOUP [V, ALT GF] 12.9

Roasted cauliflower, carrots & leek, with fresh thyme & a hint of fresh cream & shaved parmesan served with a German Pretzel  
Add - Gluten Free Bread 5

## ROAST OF THE DAY

### CRISPY SKIN K.I. FREE RANGE PORK LOIN [GF] 23.9

Crispy skin Kangaroo Island free range pork loin served with creamy mash potato, steamed broccolini, apple sauce & Haus glaze

## HAUS PIES

### LAMB SHANK POT PIE 26.9

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

### CREAMY SEAFOOD POT PIE 26.9

Gourmet combination of Northern Territory barramundi, squid, prawns and mussels cooked in a lemon cream sauce with celery and fresh dill, topped with a puff pastry lid  
Add - Creamy potato mash 4.0

## 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, cheddar 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  
Add - Gluten free chicken schnitzel [GF] 5.0

### 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 - Hawaiian topping [GF] 5.5  
Add - Creamy garlic prawns (6) [GF] 10.9

### 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

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

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

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.

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, Kristall  
Pilsner & Dunkel

### AUSSIE CRAFT BEER 17.9

Hills Apple Cider, Mismatch Session Ale,  
Pirate Life South Coast Pale Ale &  
Pikes Pale Ale

## GERMAN BEER

Weihenstephan Original 5.1%  
Weihenstephan Kellerbier 5.6%  
Weihenstephan Pils 5.1%  
Weihenstephan Kristall 5.4%  
Weihenstephan Hefeweizen 5.4%  
Weihenstephan Dunkel 5.3%

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

## GIN TASTING PADDLE

Adelaide Hills Distillery 78 Degrees Gin,  
Never Never Fancy Fruit Cup & Lobo Djinn  
(Quince Gin) Accompanied with  
Fever-Tree Mediterranean Tonic & garnishes

17.9

## HAUS GLÜHWEIN

*Warm red wine spiced with cinnamon, cloves,  
nutmeg, honey, fresh apple & orange.*

8.9

## 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

### HENDRICK'S ORBIUM

Fresh Lemon & Fever Tree Mediterranean Tonic

### NEVER NEVER TRIPLE JUNIPER

Lemon Wedge, Sprig of Thyme & Fever Tree Mediterranean Tonic

### PROHIBITION GIN

Dehydrated Grapefruit & Fever Tree Mediterranean Tonic

### SEVEN SEASONS BUSH APPLE GIN

Sprig of Thyme & Fever Tree Mediterranean Tonic

### 78 DEGREE CHOCOLATE GIN

Star Anise & Fevertree Mediterranean Tonic

## COCKTAILS

### APEROL SPRITZ

Aperol, Prosecco, Fresh Orange & soda

16.9

### THE EMERALD

Gin, Mint, Cucumber & Lime

18.0

### SKYLIGHT MOJITO

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

18.0

### PASSIONFRUIT CAIPIROSKA

Vodka, passionfruit pulp, lime & mint

19.0

### APFEL PIE MARTINI

Fireball, Vodka, Apple juice & cinnamon syrup

19.0

### ESPRESSO MARTINI

Vodka, Kahlua, Espresso

20.0

*Some classic cocktails also available including; Cosmo,  
Classic Mojito, Margarita, French Martini, Negroni,  
Old Fashioned, Dark & Stormy, Long Island Iced Tea*

## 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

**NAKED GERMAN** - Gingerbeer, fresh lime, mint & Soda

12.9

**NAKED ITALIAN SPRITZ** - Lyre' Italian Spritz, tonic &

12.9

fresh orange

## 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%	7.5	9.9	11.5	23.5	35.0	58.0
Pirate Life South Coast Pale Ale 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
Mismatch Session Ale 4.0%	7.9	8.6	10.5	20.5	30.0	50.0

Tag us in your visit!

