

MENU

TO START

GARLIC & HERB BREAD	12.9
Warm Turkish bread topped with garlic and herb butter	
Add - Grilled cheese	2.9
GLUTEN FREE GARLIC & HERB FOCACCIA	16.9
HAUS ARANCINI BALLS [GF, V]	12.9
Pumpkin, sage and feta arancini balls (2) served with tomato sugo and crispy basil	
Add - Extra arancini ball	6.0
PEKING DUCK SPRING ROLLS (4)	17.9
With a fresh coriander, mint & carrot salad, ginger & soy dipping sauce	
SALT & PEPPER SQUID WITH ASIAN SALAD [GF]	ENTREE 18.9 MAIN 25.9
Szechuan salt & pepper squid with an Asian Salad, fresh herbs, sweet chilli dressing, peanut shallot crumble, fresh lemon & aioli [contains peanuts]	
KANGAROO ISLAND FREE RANGE PORK BELLY [ALT GF]	ENTREE 19.9 MAIN 30.9
Crispy skin pork belly, chilli & garlic sautéed bok choy, sticky soy glaze & sesame seeds	
BAKED BRIE	21.9
Local brie & quince paste wrapped in filo pastry, baked and topped with toasted walnuts, served with orange segments & zest, roasted beetroot, local honey & toasted ciabatta [contains nuts]	
HAHNDORF GRAZING BOARD [ALT GF] [SERVES 2]	36.9
Adelaide Hills Skara pork & fennel salami, marinated Adelaide Hills olives, dukkah & olive oil, Haus Arancini balls (2), sundried tomato dip, baked brie & quince wrapped in filo pastry, fresh fruits, nuts & toasted ciabatta [contains nuts]	
Add - Artisan Gluten Free Vienna Bread	3.5

HAUS CLASSICS

THE HAUS BEEF BURGER	25.9
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 [contains sesame seeds]	
HAUS DOUBLE HOT DOG	24.9
Barossa Fine Foods Vienna sausages topped with Haus sweet mustard pickles, cheddar cheese & sauerkraut, served on a brioche roll with Haus fries [contains sesame seeds]	
HAUS 350G CHICKEN SCHNITZEL [ALT GF]	25.9
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]	5.0
Add - Creamy garlic prawns (6) [GF]	10.9
FISH & CHIPS	26.9
Fisherman direct, wild caught German beer battered Coorong Mullet (3 fillets) served with Haus fries, leafy salad & aioli	

HAUS GERMAN DISHES

The German specialty dishes below are served with creamy potato mash, sauerkraut, Haus glaze & mustards

Add - Pretzel [Traditional German bread]	5.9
TRIO OF WURST [GF]	32.9
Chef's selection of German specialty Skara Smallgoods sausages: bockwurst, bratwurst & cheese kransky	
MAX NOSKE & SON'S SMOKED KASSLER PORK CHOP [GF]	32.9
Grilled, cured & double smoked middle loin pork chop	
BRAISED PORK HOCK [GF]	35.9
Sweet & tender slow braised pork hock [knuckle], poached in Haus fresh herbs & spices	
SCHWEINSHAXE [GF]	43.9
Crispy skin pork hock [knuckle], with sweet braised red cabbage	
GERMAN MIXED GRILL [GF]	45.9
Local Hahndorf Max Noske & Son's smoked Kassler pork chop, Skara Smallgoods bratwurst & cheese kransky sausages	
THE TASTE OF BAVARIA PLATTER [GF] [SERVES 2 - 3]	75.9
Slow-cooked juicy pork hock [knuckle], Skara Smallgoods bockwurst, bratwurst & cheese kransky sausages, Hahndorf Max Noske & Son's smoked kassler pork chop	
Add - Crispy skin hock replacement	8.0
HAUS GERMAN FEAST [ALT GF] [SERVES 4]	129.9
Crispy skin pork hock [knuckle], Haus chicken schnitzel, bockwurst, bratwurst, Vienna, cheese kransky sausages & smoked kassler pork chop. Served with sweet braised red cabbage, creamy potato mash, sauerkraut, mushroom sauce, Haus glaze, mustards & two pretzels	
Add - Gluten free option	8.5

HAUS PIZZA

MARGHERITA PIZZA [V, ALT VE, ALT GF]	22.0
Adelaide Hills tomatoes, mozzarella cheese, garlic, fresh basil leaves, Barossa Valley olive oil & fior de latte	
Add - Salami	4.0
VEGETARIAN PIZZA [V, ALT VE, ALT GF]	22.9
Onion, grilled capsicum, mushroom, olives, Australian pineapple, oregano & mozzarella cheese on a tomato base	
HAUS HAWAIIAN PIZZA [ALT GF]	22.9
Hahndorf double smoked ham, Australian pineapple & mozzarella cheese on tomato base	
THE HERBIVORE PIZZA [V, ALT VE, ALT GF]	23.9
Roasted pumpkin, semi-dried tomatoes, feta cheese, basil pesto base, rocket & mozzarella cheese [contains cashew nuts]	
TANDOORI CHICKEN PIZZA [ALT GF]	23.9
Tandoori chicken, curry base, onion, grilled capsicum, mozzarella cheese, mint yoghurt, cucumber & fresh coriander	
MEAT LOVERS PIZZA [ALT GF]	24.9
Hahndorf double smoked ham, bacon, Adelaide Hills salami, Skara smallgoods minced bratwurst sausage, onion, mozzarella cheese on a smoky BBQ sauce base	
HAUS SUPREME PIZZA [ALT GF]	24.9
Adelaide Hills salami, Hahndorf double smoked ham, onion, mushroom, olives, Australian pineapple & mozzarella cheese	
PRAWN & BASIL PESTO PIZZA [ALT GF]	26.9
Prawns, onions & red capsicum on a basil pesto base, mozzarella cheese, preserved lemon & rocket [contains cashew nuts]	
Add - Gluten free base to all pizzas	4.9
Add - Vegan cheese	4.0
We do not offer half / half pizza toppings	

HAUS MAINS

ATLANTIC SALMON [GF]	31.9
Pan seared Atlantic salmon, potato purée, steamed greens, toasted peanut & shallot crumble served with citrus bearnaise sauce [contains peanuts]	
ADELAIDE HILLS MUSHROOM & BASIL PESTO FETTUCCINE [V, ALT GF]	29.9
Fettuccine pasta tossed with Adelaide Hills mushrooms, tomato, capsicum, onion, basil pesto, fresh lemon & shaved parmesan [contains cashew nuts]	
Add - Bacon	4.5
Add - Chicken	6.0
Add - Prawns (6)	10.9
HAUS VEGETARIAN RISOTTO [GF, V]	29.9
Brown rice cooked in white wine & roasted red capsicum sauce with smoked eggplant, broccolini & corn kernels topped with shaved parmesan & pine nuts [contains nuts]	
Add - Bacon	4.5
Add - Chicken	6.0
Add - Prawns (6)	10.9
PROSCUITTO WRAPPED CHICKEN [GF]	31.9
Prosciutto wrapped chicken breast served on lemon pesto risotto & curried pumpkin puree	
STRATHALBYN 'GOLD' LAMB SHANK [GF]	32.9
Lamb shank braised in a rosemary, tomato and red wine sauce, served with steamed greens, creamy potato mash & dukkah [contains nuts]	
GRAIN FED PORTERHOUSE [GF]	42.5
100+ days grain fed 350g porterhouse steak flame grilled to your preference, served with garlic & herb butter, steamed greens & creamy potato mash	
Add sauce - choice of creamy mushroom, Haus glaze or green peppercorn [All GF]	2.5
Add - Creamy garlic prawns (6) [GF]	10.9

SIDES

HAUS SAUERKRAUT [GF]	8.9
with caraway seeds & double smoked bacon	
HAUS CREAMY POTATO MASH [GF]	9.5
BOWL OF HAUS FRIES [V, GF]	10.9
with aioli	
BOWL OF SWEET POTATO FRIES [V, GF]	12.9
with aioli	
ADELAIDE HILLS GARDEN SALAD [V, ALT VE, GF]	10.9
with honey mustard dressing	
CREAMY GARLIC PRAWN SAUCE (6) [GF]	10.9
SAUTÉED GREENS [VE, GF]	13.9
Seasonal greens sautéed with garlic, a hint of fresh chilli topped with crushed toasted almonds [contains nuts]	
WARM BEETROOT SALAD [V, GF, ALT VE]	14.9
Roasted beetroot & maple pumpkin, feta, fresh herbs, toasted almonds & balsamic glaze [contains nuts]	

ALL MEALS ARE AVAILABLE FOR TAKEAWAY

Haus

RESTAURANT

OPEN 7 DAYS A WEEK

11.15AM UNTIL LATE

10% SUNDAY & PUBLIC HOLIDAY WAGE SURCHARGE APPLIES



The Haus



@thehaushahndorf

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

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 A COMMERCIAL KITCHEN AND THERE WILL BE NO GUARANTEE OF CROSS CONTAMINATION WITH NUTS, GLUTEN, OR SPICES ETC.

PLEASE ORDER AT THE COUNTER