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 **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 24.5 **BEEF KORMA [GF]** Slow cooked tender beef cooked with fresh garlic, ginger, aromatic spices & coconut cream Served with basmati rice & a pappadum **SALAD SELECTION** 17.9 **VEGGIE POKE BOWL [V, GF, VE]** Roasted cauliflower, edamame beans, coriander & lime brown rice, beetroot, mango, sesame veganaise & topped with toasted seeds [contains sesame seeds] Add - Fresh avocado 2.5 VIETNAMESE SALAD [GF, ALT VE] 17.9 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 - Lemon grass chicken [GF] Add - Crispy pork belly [GF] 8.9 Add - Grilled prawns (6) [GF] 10.9 **ROASTED PUMPKIN &** 17.9 **BEETROOT SALAD [GF, V, ALT VE]**

OPEN 7 DAYS A WEEK 11.15AM UNTIL LATE 10% SUNDAY & PUBLIC HOLIDAY WAGE SURCHARGE APPLIES

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 - Lemon grass chicken [GF]

Add - Crispy pork belly [GF]

Add - Grilled prawns (6) [GF]

SOUP OF THE DAY

POTATO, LEEK & BACON [ALT GF]

12.9

Adelaide Hills potato, leek & bacon cooked with fresh thyme & bay leaves with a hint of cream and white wine served with toasted ciabatta bread.

Add - Gluten Free Bread

ROAST OF THE DAY

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

25.0

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

PIE OF THE DAY

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

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

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

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

Add - Gluten free chicken schnitzel [GF]

5.0

10.9

25.9

Add - Gidten free Chicken Schilltzer [GF]

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 - Parmigiana topping [GF] Add - Creamy garlic prawns (6) [GF]

FISH & CHIPS [ALT GF] 26.9

Fisherman direct, wild caught German beer battered 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)

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.

8.5

8.9

10.9

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

HAUS GLÜHWEIN

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

9.5

GIN & GARNISH \$15.5

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	16.9
Aperol, Prosecco, Fresh Orange & soda	
THE EMERALD	19.0
Gin, Mint, Cucumber & Lime	
SKYLIGHT MOJITO	18.0
White Rum, Blue Curacao, Mint, Lime, Cranberry Juice	
PASSIONFRUIT CAIPIROSKA	19.0
Vodka, passionfruit pulp, lime & mint	
APFEL PIE MARTINI	19.0
Fireball, Vodka, Apple juice & cinnamon syrup	
ESPRESSO MARTINI	20.0
Vodka, Kahlua, Espresso	
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
VIRGIN G&T - Seedlip & Tonic
VIRGIN MOJITO - Mint, Lime Juice, Lime & Soda
NAKED GERMAN - Gingerbeer, fresh lime, mint & Soda
NAKED ITALIAN SPRITZ - Lyre' Italian Spritz, tonic &
fresh orange

CRAFT BEER & CIDER

285ml	425ml	500ml	1L/	1.5L	2.5L	
7.9	10.5	12.5	24.0	35.0	58.0	
7.5	9.0	11.5	23.0	34.5	57.0	
7.5	9.9	11.5	23.5	35.0	58.0	
7.9	10.5	12.9	25.9	38.5	64.0	
7.5	8.6	10.5	20.5	30.0	50.0	
7.9	8.6	10.5	20.5	30.0	50.0	
	7.9 7.5 7.5 7.9 7.5	7.9 10.5 7.5 9.0 7.5 9.9 7.9 10.5 7.5 8.6	7.9 10.5 12.5 7.5 9.0 11.5 7.5 9.9 11.5 7.9 10.5 12.9 7.5 8.6 10.5	7.9 10.5 12.5 24.0 7.5 9.0 11.5 23.0 7.5 9.9 11.5 23.5 7.9 10.5 12.9 25.9 7.5 8.6 10.5 20.5	7.5 9.0 11.5 23.0 34.5 7.5 9.9 11.5 23.5 35.0 7.9 10.5 12.9 25.9 38.5 7.5 8.6 10.5 20.5 30.0	7.9 10.5 12.5 24.0 35.0 58.0 7.5 9.0 11.5 23.0 34.5 57.0 7.5 9.9 11.5 23.5 35.0 58.0 7.9 10.5 12.9 25.9 38.5 64.0 7.5 8.6 10.5 20.5 30.0 50.0

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The Haus



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