

Haus

CATERING

CATERING



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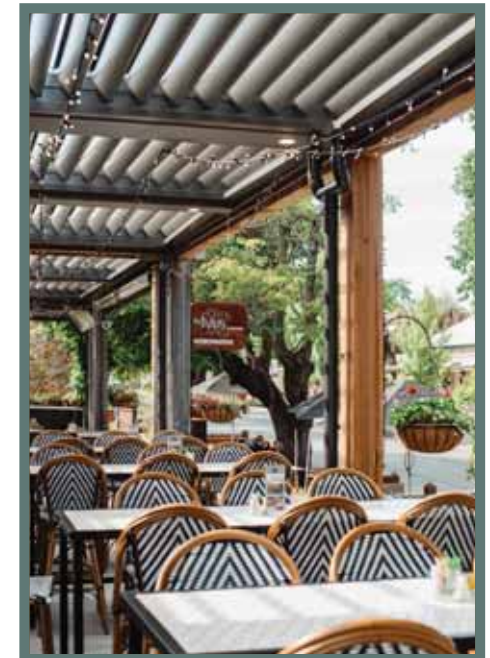
HAUS BREAKFAST



\$26.9 PER PERSON

ONE OF THE FOLLOWING PER PERSON:

- **HAUS PROTEIN PORRIDE [ALT GF, V]** - A healthy mix of oats, quinoa, cashews, walnuts, linseeds and honey cooked with coconut milk & a hint of rosewater served with fresh fruits, berry compote & pistachios [contains nuts]
- **AVOCADO SMASH [V]** - Smashed avocado, Yarra Valley feta, beetroot hummus, poached eggs, fresh coriander, mint & shaved radish salad, toasted nuts & dukkah on Skala Bakery's Handcrafted Sourdough toast [contains nuts]
- **BUTTERMILK PANCAKE STACK** - Triple stack buttermilk pancakes with white chocolate & vanilla bean sauce, berry compote, fresh berries, mascarpone & macadamia crunch [contains nuts]
- **BACON AND EGGS** - Hahndorf double smoked bacon & free range eggs cooked to your liking on Skala Bakery's Handcrafted Sourdough toast.
- **EGGS FLORENTINE [V]** - Free range poached eggs, sautéed spinach & Haus made hollandaise on Skala Bakery's Handcrafted Sourdough toast
- **SKALA BAKERY'S HANDCRAFTED SOURDOUGH TOAST (2 PCS)**
Add Vegemite or Beerenberg jam



HIGHLIGHTS



TEA+COFFEE



COLD
OPTION



HOT
OPTION

PIZZA GRAZING MENU



AVAILABLE
ALL DAY+NIGHT

FROM \$38 PER PERSON

TO START

THE HAUS GRAZING BOARD [TO SHARE - SERVES 4]

Adelaide Hills Skara small goods pork & fennel salami, Hahndorf double smoked ham, Marinated Adelaide Hills olives, dukkah & olive oil, sundried tomato dip, Local Aged cheddar & double brie, fresh fruits, nuts & toasted ciabatta bread.

TO FOLLOW

CHEF'S SELECTION OF AN ASSORTMENT OF HAUS RUSTIC PIZZAS [ALT GF]:

- **MARGHERITA [V, ALF VE]** - Adelaide Hills tomatoes, mozzarella cheese, garlic, fresh basil leaves, Barossa Valley olive oil & fior de latte
 - Add - Salami
- **VEGETARIAN PIZZA [V, ALF VE]** - Onion, grilled capsicum, mushroom, olives, Australian pineapple, oregano & mozzarella cheese on a tomato base
- **THE HERBIVORE [V, ALF VE]** - Roasted pumpkin, semi-dried tomatoes, feta cheese, basil pesto base, rocket & mozzarella cheese [contains cashew nuts]
- **HAUS HAWAIIAN [ALT GF]** - Hahndorf double smoked ham, Australian pineapple & mozzarella cheese on a tomato base
- **TANDOORI CHICKEN PIZZA** - Tandoori chicken, curry base, red onions, grilled capsicum, mozzarella cheese, mint yoghurt, cucumber & fresh coriander
- **MEAT LOVERS PIZZA** - Hahndorf double smoked ham, bacon, Adelaide Hills salami, Skara smallgoods minced bratwurst sausage, onion, mozzarella cheese on a smoky BBQ sauce base
- **HAUS SUPREME** - Adelaide Hills salami, Hahndorf double smoked ham, onion, mushroom, olives, Australian pineapple & mozzarella cheese



HIGHLIGHTS



VEGETARIAN
OPTION



VEGAN
OPTION



GLUTEN FREE
OPTION



POULTRY



MEAT

PREMIUM CANAPE MENU

5 CHOICES | \$30 PER PERSON

7 CHOICES | \$40 PER PERSON

COLD

- **COFFIN BAY OYSTERS** natural with fresh Lemon or topped with wakame salad. [GF]
- **HARRIS SMOKE HOUSE SMOKED OCEAN TROUT** with Lenswood apple remoulade on seeded lavosh.
- **BAROSSA FINE FOODS DUCK & WALNUT PATE EN CROUTE** with Beerenberg farm jelly & micro hebs.
- **CHERRY TOMATO BRUSCHETTA** with basil pesto, fetta & balsamic glaze. [ALT GF]
- **CHICKEN & HERB SALSA** on fresh cucumber. [ALT GF]
- **FINGER SANDWICHES**

HOT

- **MINI ARANCINI BALLS SELECTION** miso dashi, bolognese & spicy tom yum flavors with aioli
- **SELECTION OF STEAMED & FRIED DUMPLINGS** accompanied with a Chinese white wine vinegar & soy dipping sauce. [ALT V]
- **ASIAN MARINATED CHICKEN SKEWERS** with nuoc cham dipper & fresh herbs. [GF]
- **MINI GOURMET PIES** with tomato chutney [ALT V]
- **PEKING DUCK SPRING ROLLS** with soy glaze
- **CRISPY CHICKEN BITES** with aioli and fresh lemon
- **COCONUT CRUMBED PRAWNS** with garlic aioli.
- **MINI QUICHE**

DESSERT

- **HAUS MINI BELGIAN CHOCOLATE GANACHE TARTS** topped with freeze dried raspberries. [V]
- **HAUS MINI WHITE CHOCOLATE GANACHE TARTS** with raspberry & pistachio crumb
- **BELGIAN CHOCOLATE BROWNIE BITES**



HIGHLIGHTS



VEGETARIAN
OPTIONS



VEGAN
OPTIONS



GLUTEN FREE
OPTIONS



SEAFOOD



POULTRY



MEAT

SUBSTANTIAL CANAPE MENU

4 PREMIUM CANAPES & 4 SUBSTANTIAL CHOICES | \$75 PER PERSON

6 PREMIUM CANAPES & 4 SUBSTANTIAL CHOICES | \$85 PER PERSON

8 PREMIUM CANAPES & 4 SUBSTANTIAL CHOICES | \$95 PER PERSON

- **BBQ PULLED PORK** on brioche slider buns with aioli & cabbage slaw
- **BEER BATTERED COORONG MULLET** served with lemon & chips in a cone
- **AUTHENTIC INDIAN BUTTER CHICKEN CURRY** with basmati rice in a noodle box
- **ASIAN COLD GLASS NOODLE SALAD** served with assorted vegetables
- **CAESAR SALAD** with Hahndorf bacon and egg in noodle box
- **LAMB ROGAN JOSH** with vegetable biryani, coriander & yoghurt
- **MINI HOT DOGS** with crispy bacon, melted onions, Swiss cheese
- **THAI BEEF SALAD** with Asian slaw, glass noodles, roasted cashews, nam jim
- **SALT & PEPPER SQUID** with Asian Salad
- **FALAFEL PITA POCKETS** with mint yoghurt, capsicum & herb salad
- **MINI PIZZA BITES** [ALT V]
- **MINI NAAN BREAD SLIDER** with tandoori chicken, lettuce, coriander & mint yoghurt



HIGHLIGHTS



VEGETARIAN
OPTIONS



VEGAN
OPTIONS



GLUTEN FREE
OPTIONS



SEAFOOD



POULTRY



MEAT

SHARED PLATTERS

2 COURSES \$75 PER PERSON | 3 COURSES \$90 PER PERSON

ENTREE [CHOOSE 2 SELECTIONS]

- **PLOUGHMAN** - Shaved leg ham, Casalingo salami, Hahndorf chorizo, smoked beef, aged cheddar, German mustards & dill pickle pieces served with warm ciabatta.
- **MARINARA** - Cold smoked Atlantic salmon, Coffin Bay Oysters, whole cooked prawns, wakame salad, pickled squid & octopus served with Thousand Island dressing, caper berries & fresh lemon wedges. [GF]
- **FROM THE GRILL** - Chargrilled chorizo, chicken wings, zucchini, capsicum, eggplant & pita bread served with Danish feta Haus hummus dip.
- **SHOWCASE SA** - Barossa duck & walnut pate, Harris Smokehouse smoked salmon, Coffin Bay fresh oysters, SA Gulf king prawns, Hahndorf Gourmet spicy chorizo sausage, triple cream brie cheese with Beerenberg Farm preserves & Jelly all served with warm ciabatta bread.
- **THE CLASSICS** - Arancini balls, spring rolls, hot dogs, mini pizzas, hot chips, chicken bites, pies & sausage rolls

MAIN [CHOOSE 3 SELECTIONS]

- **WHOLE BAKED BARRAMUNDI** stuffed with lemon, onion, garlic and thyme. [GF]
- **ROSEMARY & GARLIC ROASTED LAMB LEG** drizzled with a minted jus. [GF]
- **GRILLED ZUCCHINI & CAPSICUM PENNE PASTA** tossed with fresh tomato basil pesto & shaved parmesan. [V]
- **PERI PERI WHOLE CHICKEN** with paprika aioli & lemon wedges. [GF]
- **PEPPER CRUSTED STRIPLOIN** drizzled with mushroom jus & fried rosemary. [GF]
- **CRISPY FREE RANGE K.I PORK BELLY** with sticky glaze & fresh coriander.
- **AUTHENTIC BUTTER CHICKEN CURRY** accompanied with saffron pilaf rice & fried shallots.
- **PARTY PLATTER** choose from salt & pepper squid, battered fish & arancini balls

DESSERT BAR

- **CHOCOLATE MARQUIS** with Honeycomb
- **WHITE CHOCOLATE GANACHE TARTS** with raspberry & pistachio crumb
- **PETITE TIRAMISU SLICE**
- **ASSORTED MACAROONS**
- **ADELAIDE HILLS CHEESE** with Assorted Crackers and Preserved fruits
- **FRESH FRUIT PLATTER**

SIDES [CHOOSE 2 TO BE SERVED WITH MAINS]

- Rosemary & garlic roasted chat potatoes. [VE] [GF]
- Steamed seasonal vegetables. [VE] [GF]
- Classic garden salad with balsamic vinaigrette. [VE] [GF]
- Roquette, parmesan and pine nuts. [V] [GF]
- Heirloom carrots with honey, dill and seeded mustard. [V]
- Green apple and cabbage slaw with herbed aioli. [GF]
- Quinoa, cous cous, red current, orange segment and pistachio salad. [V]

[All served with ciabatta dinner rolls and butter medallions]

HIGHLIGHTS



VEGETARIAN
OPTIONS



VEGAN
OPTIONS



GLUTEN FREE
OPTIONS



SEAFOOD



POULTRY



MEAT

HAUS MENU

FROM \$45 PER PERSON

TO START

THE HAUS GRAZING BOARD [TO SHARE SERVES 4]

Adelaide Hills Skara small goods pork & fennel salami, Hahndorf double smoked ham, Marinated Adelaide Hills olives, dukkah & olive oil, sundried tomato dip, Local Aged cheddar & double brie, fresh fruits, nuts & toasted ciabatta bread.



AVAILABLE
ALL DAY+NIGHT

MAINS [CHOOSE ANY 5]

- **SALT & PEPPER SQUID WITH ASIAN SALAD [GF]** - Szechuan salt & pepper squid with an Asian Salad, fresh herbs, sweet chilli dressing, peanut shallot crumble, fresh lemon & aioli [contains peanuts]
- **PROSCIUTTO WRAPPED CHICKEN BREAST [GF]** - Prosciutto wrapped chicken breast served on lemon pesto risotto & curried pumpkin puree
- **KANGAROO ISLAND FREE RANGE PORK BELLY [GF]** - Crispy skin pork belly, chilli & garlic sautéed bok choy, sticky soy glaze & sesame seeds
- **ATLANTIC SALMON** - Pan seared Atlantic salmon, potato purée, steamed greens, toasted peanut & shallot crumble served with citrus bearnaise sauce. [contains peanuts]
- **MAX NOSKE & SON SMOKED KASSLER PORK CHOP [GF]** - Grilled, cured & double smoked middle loin pork chop
- **TRIO OF WURSTS** - Chef's selection of German specialty Skara Smallgoods sausages: Bockwurst, Bratwurst & Cheese Kransky served with creamy mashed potato, sauerkraut, Haus glaze & mustards.
- **STRATHALBYN "GOLD" LAMB SHANK** - Lamb shank braised in a rosemary, tomato and red wine sauce, served with steamed greens, creamy potato mash & dukkah [contains nuts]
- **CHICKEN SCHNITZEL** lightly crumbed with sage & onion served with beer battered chips, Haus creamy mushroom sauce & garden salad.
- **FISH & CHIPS** - Fisherman direct beer battered Coorong Mullet (3 fillets) served with garlic aioli, Haus fries and garden salad.
- **SUPREME PIZZA** - Adelaide Hills salami, Hahndorf double smoked ham, onion, mushroom, olives, Australian pineapple & mozzarella cheese.
- **HERBIVORE PIZZA** - Roasted pumpkin, semi-dried tomatoes, feta cheese, basil pesto base, rocket & mozzarella cheese [contains cashew nuts]
- **HAUS BEEF BURGER** - Herb beef burger topped with cheddar cheese, Hahndorf double smoked bacon, lettuce, red onion jam & tomato chutney served with beer battered fries.
- **ADELAIDE HILLS MUSHROOM & BASIL PESTO FETTUCCINE** - Fettuccine pasta tossed with Adelaide Hills mushrooms, tomato, capsicum, onion, basil pesto, fresh lemon & shaved parmesan [contains cashew nuts]

HIGHLIGHTS



VEGETARIAN
OPTION



VEGAN
OPTION



GLUTEN FREE
OPTION



POULTRY



MEAT



PREMIUM PLATED MENU

2 COURSES \$70 PER PERSON | 3 COURSES \$85 PER PERSON | \$5 PER ADDITIONAL CHOICE PER PERSON

ALTERNATE DROP - 2 COURSES \$65 PER PERSON | 3 COURSES \$75 PER PERSON | \$5 PER ADDITIONAL CHOICE PER PERSON

PLEASE SELECT 2 DISHES PER COURSE

ENTREE [COLD]

- **COFFIN BAY OYSTERS [6]** on a bed of rock salt, served with wakame salad and lemon wedge. [GF]
- **DUTCH BEEF CARPACCIO** with garlic aioli, diced shallots, fresh herbs and fried capers. [GF]
- **HARRIS COLD-SMOKED SALMON** served with avocado and coriander salsa, topped with roquette, orange and pistachio salad. [GF]
- **GRILLED HALOUMI SALAD** served with fresh grape, red onion and roquette tossed through a pesto and balsamic glaze. [V] [GF]
- **ROASTED HEIRLOOM BEETROOT**, pumpkin puree, toasted pine nuts and mixed herbs. [V] [GF]

OR

ENTREE [HOT]

- **CONFIT DUCK LEG** with sauteed bokchoy and cherry sauce
- **PAN-FRIED SCALLOPS** with cauliflower cream, tomato and cucumber salsa with balsamic vinaigrette. [GF]
- **CRISPY SKIN PORK BELLY** with a sweet Chinese dressing, served with chilli and garlic sauteed Asian greens.
- **TRUFFLE & MUSHROOM CROQUETTES** with lemon aioli topped with micro herbs. [V]
- **PUMPKIN & SAGE ARANCINI** served with warm basil and tomato sugo topped with shaved Grana Padano. [V]
- **CORIANDER AND GARLIC PRAWNS** served with crispy wonton and peanut sauce.
- **FIVE SPICE DUCK BREAST** served with blanched Asian greens and sweet soy dressing.

MAINS

- **PAN-SEARED ATLANTIC SALMON** with dill potato, char-grilled broccolini, toasted peanut and shallot crumbled, served with a citrus Bearnaise sauce. [GF]
- **ROSEMARY LAMB SHANK** braised in a red wine sauce, served with creamy mach, green beans and dukka. [GF]
- **ASPARAGUS AND WHITE WINE RISOTTO** mixed with fresh blanched broccolini, carrot, onion, pumpkin, thyme and lemon juice, with a hint of Cajun spice. [VE]
- **MOROCCAN SPICED CHICKEN MARYLAND** served with a chickpea and pumpkin crush, grilled asparagus, topped with a fresh coriander and spring onion salad. [GF]
- **GNOCCHI** tossed in Romesco sauce with sage and asparagus, topped with toasted almonds & Yarra Valley feta. [V]
- **MARINATED FLEURIEU PENINSULA THORNBY LAMB SHOULDER** served with pea and mint risotto, with a sticky jus.
- **CRISPY SKIN BARRAMUNDI FILLETS** finished with butter and lemon juice, served on garlic and chive skordalia and topped with a frizzy lettuce and fennel salad. [GF]
- **MSA PRIME BEEF FILLET MIGNON** served with potato puree, vine trussed cherry tomatoes, green beans and cafe de Paris butter.
- **MSA 120 GRAIN FED SCOTCH FILLET** served with potato mash, chargrilled broccolini and rich, red win jus.
- **300G PORTERHOUSE STEAK** on rosemary and garlic chat potatoes, roasted baby carrots, finished with Haus mushroom gravy. [GF]

HIGHLIGHTS



VEGETARIAN
OPTIONS



VEGAN
OPTIONS



GLUTEN FREE
OPTIONS



SEAFOOD



POULTRY



MEAT

PREMIUM PLATED MENU [CONTINUED]

2 COURSES \$65 PER PERSON | 3 COURSES \$80 PER PERSON | \$5 PER ADDITIONAL CHOICE PER PERSON

ALTERNATE DROP - 2 COURSES \$60 PER PERSON | 3 COURSES \$75 PER PERSON | \$5 PER ADDITIONAL CHOICE PER PERSON

PLEASE SELECT 2 DESSERT OPTIONS OR CHEESE PLATTERS

DESSERT [COLD]

- **CHOCOLATE MARQUISE** served with chilli and peanut praline, Haus-made honeycomb. [V]
- **MARSCAPONE MOUSSE TART** topped with mixed berry and balsamic glaze compote and pistachio praline.
- **COCONUT PANNA COTTA** served with crispy pineapple chards. [GF]
- **WHITE CHOCOLATE GANACHE TARTS** with raspberry & pistachio crumb
- **HAUS BELGIAN CHOCOLATE GANACHE TARTS** topped with freeze dried raspberries and served with mascarpone cream. [V]

DESSERT [HOT]

- **WARM APPLE STRUDEL** served with vanilla bean sauce, pistachio crumb and fresh berries [V]
- **HAUS STICKY DATE PUDDING** Haus made traditional sticky date pudding with almonds served with brandy caramel sauce and mascarpone cream. [V]

CHEESE [1 PLATTER PER 5 PEOPLE]

- **ADELAIDE HILLS CHEESE PLATE** including soft, hard and blue cheese accompanied with Beerenberg condiments, lavosh crackers, fresh and preserved fruits. [V]

All served with ciabatta dinner rolls and butter medallions.

+ Add steamed vegetable to tables \$4/person.

+ Add garden salad to tables \$4/person.

+ If 2 dessert options are chosen, add cheese platters to share for \$6/person.

HIGHLIGHTS



VEGETARIAN
OPTIONS



VEGAN
OPTIONS



GLUTEN FREE
OPTIONS



SEAFOOD



POULTRY



MEAT

TERMS + CONDITIONS

CONFIRMATION OF BOOKING

To confirm the event a proposal document must be signed within 14 days of receiving the document. A minimum deposit of \$1,000.00 is required. Should your total budget fall under this amount, a full pre-payment is required. Management reserves the right to release the space for resale if this confirmation is not received within the 14 days.

CANCELLATIONS

Should the event be cancelled within 28 days prior to the event start date, no cancellation fee will be charged and a full refund of the deposit will be processed. If the event is cancelled 14 days prior to the event start date, no refunds are applicable, and any pre-payments will be retained. Should the event be cancelled within 7 days of the event start date management reserves the right to charge up to 100% of the total event costs.

FOOD & BEVERAGE, FINAL NUMBERS AND PAYMENT

Confirmation of menu, beverage selections, final numbers and any required payment must be made within 7 days of the event start date. Charges will be based on the guaranteed minimum number at confirmation. If the numbers decrease within 7 days prior to the event start date management reserves the right to charge for the number confirmed. If numbers increase within 7 days prior to your event, management reserves the right to alter food and beverage choices. Additional costs incurred during your event, are to be settled at the end of the event. No separate accounts or personal cheques permitted. The Haus may impose a minimum spend for events solely at the discretion of The Haus.

SURCHARGE

There is a 10% Surcharge on all the food and beverage final bill on Sundays and Public Holidays. If payment is made by AMEX a surcharge of 1.99% surcharge will apply.

COMPLIANCE

It is understood that the organiser will conduct the event in an orderly manner in full compliance with The Haus Regulations and any bylaws governing the establishments trading conditions. Management reserves the right to exclude or eject any objectionable persons from The Haus without liability.

PRICE VARIATIONS

Prices are correct at the time of quotation. The Haus will make all efforts to maintain quoted prices. In the event of fluctuating market conditions, The Haus reserves the right to change the prices solely at its discretion. Prices quoted include GST unless otherwise stated. The Haus will not be held liable for impact to the client or its customers as a result of price changes.

RESPONSIBILITY AND DAMAGES

The client will pay for any damage sustained to venue that are caused by the client or the client's invitees, agents or other persons associated with the event. The Haus or its employees and agents will not be liable for any injury, damage or loss of any nature, however caused (whether as a result of negligence or not) by the client or the client's invitees, agents or other persons associated with the event. Whether before, during or after the event, the client shall indemnify and keep indemnified The Haus against any cost, or demand in respect of such injury, damage or loss.

COMMENCEMENTS AND VACATING OF RESTAURANT

The organiser agrees to begin the event and vacate The Haus or nominated location, at the scheduled times agreed upon and to remove all personal items. In the event that you should go beyond the agreed finishing time, a charge of \$250 for each additional 30 minutes or part thereof will be incurred, and drinks served will be charged on consumption.

AV / PA EQUIPMENT

Organisers of the event are financially responsible for any damage or breakage of any equipment owned by The Haus or hired by The Haus on your behalf. The Haus holds no responsibility of AV/PA equipment hired by the event organiser.

CAKEAGE

Cake cut and served by chefs with Cream or Coulis, just \$5.00pp.

CORKAGE

Corkage is available by prior arrangement. Corkage fee is \$15.00 per bottle. Maximum 6 bottle policy.

CLEANING AND DECORATION

General cleaning is included in the cost of the event. Cleaning up of vomit during or following your event or if any additional cleaning is required, additional cleaning charges will be incurred. Confetti and metallic scatters are not permitted on the grounds of The Haus nor within the establishment, a cleaning fee will be charged if this request is ignored. No displays or signage are to be nailed, screwed or adhered to any part of the building. Decorations in the form of balloons etc. are available by arrangement and may incur a cost.

LAWS & LIABILITY

If The Haus has reason to believe that an event will affect its reputation, security or employees wellbeing it reserves the right to cancel without liability. At no time, will The Haus staff commit any act that is illegal or offensive, nor can any such act breach any statutes, by laws, orders, regulations or other provisions having the force of the law including but not limited to The Haus liquor licence obligations.

ALCOHOL SERVICE

Responsible service of alcohol: The Haus reserves the right (under the Liquor Licensing Act, 1997) to refuse service of alcohol to intoxicated or disorderly patrons. These patrons may also be asked to leave the premises. Through the liquor-licensing Act, The Haus has a duty of care for staff and patrons and we therefore act accordingly. The Catering Haus is not allowed to serve alcohol to minors and therefore reserve the right to request suitable identification.

WORKPLACE, HEALTH AND SAFETY

It is the responsibility of the client to conform to all related sections of the South Australian Workplace Health and Safety Act, 2012.