

# HAUS SPECIALS & CLASSICS *Haus*

RESTAURANT

## BETWEEN THE BREADS

### CRISPY FRIED CHICKEN BURGER 24.9

Chilli lime Kewpie mayo, red cabbage slaw in a brioche bun and served with Haus fries

### THE HAUS RUEBEN SANDWICH 25.9

Slow cooked 36° South corned beef, red cabbage kraut, swiss cheese, creamy dressing on rye bread

## SALAD SELECTION

### CHARRED ROMAINE CAESAR SALAD [GF] 24.9

Charred Romaine lettuce heart, halved and topped with crisp Barossa smoked bacon lardons, white anchovies, Grana Padano and Caesar dressing

Add - Hot smoked salmon 10.9

Add - Chicken tenderloin 7.9

## SEAFOOD SELECTION

### FISH & CHIPS [ALT GF] 27.9

Fisherman direct, wild caught German Beer battered Coorong Mullet (3 fillets) served with Haus fries, leafy salad & aioli

### SEAFOOD PIE 29.9

Market fresh Atlantic salmon, squid, prawns, green lip mussels, clams and hot smoked salmon, creamy mornay sauce in a crisp butter puff pastry

### CHARRED KING PRAWNS [GF] ENTRÉE 22.9

Chilli garlic butter, cucumber MAIN 39.9  
and fresh mint salad & charred lime

## CHEF SPECIALS

### PEKING DUCK PIZZA [ALT GF] 32.9

Pepe's Peking duck breast, shiitake mushroom, fresh shallots, caramelised onion, hoisin sauce base finished with roasted garlic oil, coriander & toasted sesame (Contains sesame seeds)

## BUTCHER'S CUT OF THE DAY

### 300G 36° SOUTH PORTERHOUSE STEAK [GF] 39.9

Cooked to your liking, leafy greens, Haus fries and Café De Paris butter

### 250GM ICON XB WAGYU SCOTCH FILLET MARBLE SCORE 6-7 [GF] 59.9

Char-grilled wagyu scotch fillet, smoked pumpkin purée, red wine Stilton butter

## HAUS GERMAN SPECIALTIES

### GERMAN TASTING EXPERIENCE 21.9

Choose one artisan handmade Adelaide Hills sausage - Bratwurst, Bockwurst, cheese kransky, deluxe Vienna, smoky BBQ wagyu, lamb & rosemary. Served with German mustards, sauerkraut, Haus made warm pretzel & Haus glaze

Add - Extra sausage 6.0

### GERMAN BIERWURST BANGERS & MASH [GF] 25.9

- MADE EXCLUSIVELY FOR THE HAUS -

Two Bierwurst [pork & beef] sausages in natural skin infused with dark ale, seared & served on creamy potato mash with peas and caramelised onion gravy

### DUO OF WURSTS [GF] 25.9

Seared bratwurst & cheese kransky served with creamy potato mash, sauerkraut, Haus glaze and German mustards

### MUNICH RIBS [GF] 49.9

Two slow cooked BBQ pork ribs racks (300-350g each), served with German mustards, sauerkraut and Haus fries

### GERMAN GOURMET SAUSAGE PLATTER [GF] 49.9

Smokey BBQ wagyu sausage, one gourmet lamb & rosemary sausage, one Bierwurst sausage, one chilli & cheese kransky, one Mettwurst & cheese kransky, one deluxe Vienna sausage. All served with creamy potato mash, sauerkraut, Haus glaze & mustards

## HAUS SCHNITZELS

### 350G HAUS CHICKEN SCHNITZEL [ALT GF] 26.9

Lightly crumbed with sage & onion served with Haus fries and leafy salad

Add - Gluten free chicken schnitzel [GF] 5.0

### 300G HAUS VIENNA SCHNITZEL 27.9

K.I. free range pork tenderloin in a light herb crumb served with Haus fries and leafy salad

### 350G HAUS PRIME M.S.A. BEEF SCHNITZEL 28.9

Lightly crumbed, served with Haus fries and leafy salad

Add sauce - Mushroom, Haus glaze or peppercorn [GF] 2.5

Add - Parmigiana topping [GF] 5.0

Add - Creamy garlic prawns (6) [GF] 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 A COMMERCIAL KITCHEN AND THERE WILL BE NO GUARANTEE OF CROSS CONTAMINATION WITH NUTS, GLUTEN, OR SPICES ETC.

**PLEASE NOTE: 10% SURCHARGE APPLY ON SUNDAYS & PUBLIC HOLIDAYS**

PLEASE ORDER AT THE COUNTER IF PAYING SEPARATELY OR SITTING OUTSIDE.  
ALTERNATIVELY, PLEASE USE THE QR CODE ON THE TABLE

# BEVERAGES

## GIN TASTING PADDLES

### SOUTH AUSTRALIAN TASTING PADDLE 22

Adelaide Hills Distillery 78° Classic Gin  
Applewood Coral Gin  
23rd Distillery Violet Gin

### PREMIUM SOUTH AUSTRALIAN TASTING PADDLE 25

Ambleside No 8 Botanical Gin  
Never Never Triple Juniper Gin  
Seppeltsfield Rd Distillers Barossa Shiraz Gin

*Paddles include Fever-Tree tonic & Garnishes*

## BEER PADDLES

### GERMAN CRAFT BEER 19.9

Bayreuther Hell Lager, Röthaus Pilsner  
Landbier Zwick'l Keller Bier  
Weltenburger Kloster Barock Dunkel

### SOUTH AUSTRALIAN CRAFT BEER 19.9

Hills Apple Cider  
Mismatch Session Ale  
Little Bang Brewing Co. Ginger beer  
Uraidla Brewery Seasonal Pale Ale

## GERMAN TAP BEER

Bayreuther Hell Lager 4.9%  
Landbier Zwick'l Keller Bier 5.3%  
Röthaus Pilsner 5.1%  
Maisel's Weisse Hefe 5.2%  
Maisel's Weisse Kristall 5.1%  
Weltenburger Kloster Barock Dunkel 4.7%

	300ml	500ml	1L	1.5L	2.5L
	10.9	17.9	33.5	49.5	81

## WHISKEY PADDLE

### STANDARD TASTING PADDLE 19.9

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

### PREMIUM TASTING PADDLE 24.9

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

## CRAFT TAP BEER & CIDER

	285ml	425ml	500ml	1L	1.5L	2.5L
Adelaide Hills Cider Co Apple Cider 5.0%	7.9	10.9	12.5	24	35	58
Mismatch Session Ale 4.0%	7.9	9.9	10.5	20.5	30	50
Hahn Super Dry 4.6%	7.9	10.9	12.5	24.9	36.9	57
Great Northern Super Crisp 3.5%	7.5	9.0	11.5	23	35	57
Little Bang Brewing Ginger Beer 4.4%	9.9	13.5	16.5	31.5	49.5	81.5
Uraidla Brewery Solar Eclipse Pale Ale 5%	8.5	11.9	15.9	29.9	44.9	72

## GIN & TONIC

*All served with Fever Tree Tonic & Garnish*

### STANDARD GINS

23rd Street Violet Gin, SA  
Adelaide Hills Distillery 78 Degree Gin, SA  
Applewood Coral Gin, SA  
Applewood Gin, SA  
Bombay Sapphire Gin, *London*  
Roku, *Japan*

17

### PREMIUM GINS

Ambleside Distillery Gin, No.8 Botanical Gin, SA  
Hendrick's, *Scotland*  
Never Never Triple Juniper, SA  
Seppetsfield Road Distillers Barossa Shiraz Gin, SA  
Seven Seasons Bush Apple Gin, SA

20

## COCKTAILS

### APEROL SPRITZ

Aperol, prosecco, fresh orange & soda

17

### SKYLIGHT MOJITO

White rum, blue Curacao, mint, lime, cranberry juice

19

### APFEL PIE MARTINI

Fireball, vodka, apple juice & cinnamon syrup

19

### SUMMER FEAST

White rum, Malibu, passionfruit puree, lemon, pineapple juice & rosemary

19

### GIN GIN BERRY

Gin, berry jam, lemon, simple syrup

19

### ESPRESSO MARTINI

Vodka, Kahlua, espresso

20

*Some classic cocktails also available*

## MOCKTAILS

### HILLS SUNRISE

Seedlip, orange juice & grenadine

11.9

### VIRGIN G&T

Seedlip & tonic

11.9

### VIRGIN MOJITO

Mint, lime juice, simple syrup, lime & soda

11.9

### NAKED GERMAN

Ginger beer, fresh lime, mint & soda

12.9

### NAKED ITALIAN SPRITZ

Lyre's Italian spritz, tonic & fresh orange

12.9

### PASSION TINGLE

Passionfruit, pineapple, fresh lime, mint, soda

12.9

### VERY BERRY DELICIOUS

Lyre's Italian spritz, berry jam, orange juice, peach syrup, cranberry, soda, fresh thyme

12.9

**Tag us in your visit!**



The Haus



@thehaushahndorf

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