

HAUS SPECIALS & CLASSICS *Haus*

RESTAURANT

BETWEEN THE BREADS

BBQ PULLED BAROSSA PORK ROLL 21.9
Slow cooked BBQ Pork, crunchy Chipotle slaw served 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

CHEF'S SELECTION

BUFFALO WINGS 500GM 12.0 | 1KG 19.0
Chicken wings with original buffalo sauce
Add - Haus ranch dipping sauce 4.0

SIGNATURE SERIES 'MAYURA STATION WAGYU MB9+' STEAK SANDWICH 26.9
12hr slow smoked Mayura Station Wagyu Brisket, Haus garlic aioli, cheddar Cheese, caramelised onions and wild rocket on ciabatta with Haus Fries

FRESH SA OYSTERS HALF DOZEN \$18 DOZEN \$30
Choose from the following flavors:
- Natural with fresh lemon
- Kilpatrick
- Strawberry mignonette
- Wasabi & yuzu dressing

SEAFOOD SELECTION

SALT & PEPPER SQUID WITH ASIAN SALAD [GF] 26.9
Szechuan salt & pepper squid with an Asian salad, fresh herbs, sweet chilli dressing, peanut shallot crumble, fresh lemon & aioli [contains nuts]

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

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

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

GLÜHWEIN

GERMAN MULLED WINE 12.9

Warm red wine spiced with cinnamon, cloves, star anise, honey, fresh apple & orange

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

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*

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

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