

DESSERT

HAUS FAVOURITES

CARROT & WALNUT CAKE 9.9
With a cream cheese frosting & chantilly cream

HAUS APPLE STRUDEL 11.5
Warm apple strudel served with chantilly cream

GERMAN APPLE CHEESECAKE 11.5
Baked cheesecake with a layer of spice infused apples topped with chantilly cream and crushed walnuts [contains walnuts]

LEMON CURD CHEESECAKE 11.5
A creamy baked cheesecake with a biscuit crumb base topped with a fresh and zesty lemon curd

BLACKFOREST GATEAUX 11.9
A traditional cake from the southern region of Blackforest in Germany. Layers of chocolate sponge cake sandwiched with whipped cream & cherries, topped with additional whipped cream, maraschino cherries & chocolate shavings

MARS BAR CHEESECAKE 11.9
Cold set cheesecake with a biscuit crumb base and chunks of Mars Bar folded through a cream cheese filling. Finished with chocolate ganache and Mars Bar pieces

LIQUID DESSERT & COCKTAILS

AFFOGATO [GF] 12.9
Two scoops of vanilla ice-cream and an espresso shot
Add Baileys, Frangelico, Kahlua, Tia Maria or your favourite liqueur POA

YOUR CHOICE OF LIQUEUR POA
Served over crushed ice

LIMONCELLO 9.0
Served neat or over ice

SKYLIGHT MOJITO 18
White rum, blue curacao, mint, lime, cranberry juice

APPLE PIE MARTINI 19
Fireball, vodka, apple juice & cinnamon syrup

PASSIONFRUIT CAIPIROSKA 19
Vodka, passionfruit pulp, lime & mint

GIN GIN BERRY 19
Gin, berry jam, lemon, simple syrup

SUMMER FEAST 19
White rum, Malibu, passionfruit pureé, lemon, pineapple & rosemary

ESPRESSO MARTINI 20
Vodka, Kahlua, Espresso

Some classic cocktails also available, please ask our friendly staff

CHOCOLATE LOVER

CHOCOLATE WALNUT GATEAUX [GF] 10.5
Flourless chocolate fudge cake with walnuts, topped with a decadent thick layer of chocolate ganache [contains walnuts]

TRIPLE LAYER MOUSSE CAKE 11.9
Chocolate sponge base with a rich layer of dark, milk & white chocolate mousse covered in chocolate ganache

BELGIUM CHOCOLATE BROWNIE 11.9
A decadent brownie served warm with chantilly cream

SNICKERS MUDCAKE 11.9
A delicious, rich chocolate mudcake with layers of Snickers covered in chocolate ganache

SOMETHING SMALLER

SCONES 1 SCONE 8.9
2 SCONES 12.9
Haus scones served warm with Beerenberg jam and chantilly cream

RAW CAKES [GF, VE] 8.9
A selection of flavours. Delicious whole food, vegan, gluten free and refined sugar free [contains nuts]
See cake cabinet for today's selection

BAROSSA SLICE 8.9

LEMON CURD TART 8.9

RASPBERRY FRIAND [GF] 8.9

ORANGE & ALMOND [GF] 8.9

CHEESE BOARD OF THE DAY

Chef's selection of two local cheeses served with fresh pear, marinated olives, quince paste, smoked almonds & lavosh [ALT GF]

18.90 PER PERSON

FOR THE KIDS

KIDS VANILLA ICE CREAM 7.9
2 scoops of vanilla ice cream with a choice of chocolate, strawberry, caramel, vanilla or banana topping

BELGIUM CHOCOLATE BROWNIE 11.9
A decadent brownie served warm with chantilly cream

PLEASE ADVISE OF ANY DIETARIES REQUIREMENTS & ALLERGIES.
[V] = VEGETARIAN | [VE] = VEGAN | [GF] = GLUTEN FREE
[ALT VE] = VEGAN OPTION

10% SURCHARGE ON SUNDAYS AND PUBLIC HOLIDAYS APPLIES

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

BEVERAGES

SPIRITS AND WINE

BLENDED & MALT WHISKEY

Canadian Club, <i>Canada</i>	9.0
Teacher's, <i>Scotland</i>	9.0
Jameson Irish Whiskey, <i>Ireland</i>	9.0
Chivas Regal (Aged 12 Years), <i>Scotland</i>	9.5
Fireball, <i>Canada</i>	9.5
Johnnie Walker Black, <i>Scotland</i>	10.5
Monkey Shoulder, <i>Scotland</i>	11.0
Glenmorangie (Aged 10 Years), <i>Scotland</i>	13.4
Laphroaig (Aged 10 Years), <i>Scotland</i>	16.0
Glenfiddich (Aged 12 Years), <i>Scotland</i>	16.5
Ardberg Uigeadail, <i>Scotland</i>	29.0

A SELECTION OF PREMIUM WHISKEYS ALSO AVAILABLE

WHISKEY PADDLE

STANDARD TASTING PADDLE 19.9

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

PREMIUM TASTING PADDLE 24.9

Ask our friendly staff for the premium
whiskey selection on offer

SCHNAPPS, BRANDY, COGNAC 30ML

Alpenschnaps Honey Pear Schnapps	9.0
Alpenschnaps Raspberry Schnapps	9.0
Alpenschnaps Apricot Schnapps	9.0
St. Agnes VS Brandy	9.0
Lobo Apple Brandy	10.0
Hennessy VSOP	19.5
St. Agnes XO Grand Reserve 40yr old	45.5

FORTIFIED WINES 60ML

Yalumba Antique Muscat	11.5
Bleasdale NV Grand Tawny 10yr old	12.5

APERITIFS & DIGESTIVES

Campari, <i>Italy</i>	8.5
Amaro Montenegro, <i>Italy</i>	9.0
Aperol, <i>Italy</i>	9.0
Pimms, <i>England</i>	9.0
Disaronno Amaretto, <i>Italy</i>	9.5

DESSERT WINE 60ML BTL

21 Tim Adams Botrytis Riesling <i>Clare Valley, SA</i>	11	59
21 Hahndorf Hill 'Green Angel' Gruner Veltliner Late Harvest <i>Adelaide Hills, SA</i>	15	69

LIQUEURS

Served neat or over ice

Kahlua Baileys Frangelico Limoncello	9.0
Drambuie Grand Marnier Cointreau Dom Benedictine	10.4

SCHNAPPS PADDLE

Ask our friendly staff for the schnapps selection on offer

22

NON-ALCOHOLIC BEVERAGES

SHORT BLACK | MACCHIATO 4.7

COFFEE CUP 5.0 | MUG 6.0

Flat White | Cappuccino | Latté | Long Black
Piccolo Latté | Chai Latté | Hot Chocolate

MOCHA | TUMERIC LATTÉ 5.2

Decaf *add 1.0*

Extra espresso shot *add 1.0*

Bonsoy soy milk *add 1.0*

Almond, oat or lactose free milk *add 1.0*

Vanilla, hazelnut, caramel syrup *add 1.0*

BABYCCINO WITH MARSHMALLOW 2.0

TEA SML TEAPOT FOR 1 | 4.9 LGE TEAPOT FOR 2 | 9.5

Lemongrass & Ginger | Earl Grey
English Breakfast | Honeydew Green
Peppermint | Chamomile

MALABAR CHAI TEA SML TEAPOT FOR 1 | 5.9

Served with warm milk & honey on the side

BELGIUM HOT CHOCOLATE CUP 6 | MUG 7

Made from pure Belgian chocolate buds

ICED LATTE 6.0

ICED LONG BLACK 6.0

ICED COFFEE 9.0

ICED CHOCOLATE 9.0

ICED MOCHA 9.9

All served with cream & ice cream

MILKSHAKES 8.0

THICKSHAKES 9.0

Chocolate | Strawberry | Caramel
Vanilla | Banana

HAUS SPIDER 6.9

Choose from Coca Cola, Raspberry, Sprite or
Coca Cola Zero Sugar & topped with a scoop
of vanilla ice cream

10% SUNDAY & PUBLIC HOLIDAY WAGE SURCHARGE APPLIES

Haus

RESTAURANT

TAG US IN YOUR VISIT!



The Haus



@thehaushahndorf

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