

HAUS SPECIALS & CLASSICS

Haus
RESTAURANT

SOUP OF THE DAY

POTATO, LEEK & BACON SOUP 15.9
[ALT V, ALT GF]

Adelaide Hills potato and leek soup, cooked with fresh thyme, bay leaves, cream and white wine. Finished with chives, crispy bacon crumb and served with grilled ciabatta

CHEF'S SELECTION

FRESH SA OYSTERS [GF] HALF DOZEN 25
DOZEN 46

Choose from the following flavors:

- Natural with fresh lemon - Kilpatrick
- Strawberry mignonette - Wasabi & yuzu dressing

AUSSIE OUTBACK DUO OF SAUSAGES [GF] 26.9

Duo of a seared smokey BBQ wagyu beef sausage and a lamb & rosemary sausage served on creamy potato mash with peas and caramelised onion gravy

CHICKEN & LEEK POT PIE 28.9

Slow cooked chicken and leek pie with potato, carrot and celery in a rich cream sauce, topped with a golden puff pastry lid.

SIGNATURE SERIES 'MAYURA STATION WAGYU MB9+' STEAK SANDWICH 28.9

12hr wood smoked Mayura Station wagyu brisket, Haus aioli, American cheese, caramelised onion and salad greens on ciabatta with Haus fries

HAUS CLASSICS

FISH & CHIPS [ALT GF] 27.9

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

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

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.

ROAST OF THE DAY

FREE RANGE SLOW ROASTED PORK LOIN [GF] 27.9

Served on creamy potato mash, roasted pumpkin & broccolini, served with Haus glaze and apple sauce

CURRY OF THE DAY

THAI GREEN CHICKEN CURRY [GF] 27.9

Slow braised chicken cooked in an aromatic Thai green coconut curry sauce with green peas & Thai eggplant served with Jasmine rice and pappadams

BUTCHER'S CUT

300G 36° SOUTH PORTERHOUSE STEAK [GF] 39.9

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

200G 9+ MARBLE SCORE MAYURA STATION WAGYU BRISKET 44.5

Melt in your mouth 12 hour wood smoked 9+ marble score Wagyu brisket served on creamy potato mash, broccolini and beans with a red wine jus

HAUS GERMAN SPECIALTIES

GERMAN TASTING EXPERIENCE 22.9

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

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

GERMAN BIERWURST BANGERS & MASH [GF] 26.9

- 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

MUNICH RIBS [GF] 49.9

One rack of slow cooked BBQ pork ribs (300-350g), 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 Bockwurst, one cheese kransky & a deluxe Vienna sausage. All served with creamy potato mash, sauerkraut, Haus glaze & mustards

[V] = VEGETARIAN | [VE] = VEGAN | [GF] = GLUTEN FREE
[ALT VE] = VEGAN OPTION | [ALT GF] = GLUTEN FREE OPTION
(CHARGES MAY APPLY)

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
Uraidla Brewery Seasonal Pale Ale
Shifty Lizard Stouty McStout Face Stout

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
Haus Easy Ale 3.5%	7.9	9.9	10.5	20.5	30	50
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
Shifty Lizard Stouty McStout Face Stout 5%	7.9	9.9	11.5	23	35	57
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 17

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

PREMIUM GINS 20

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

COCKTAILS

APEROL SPRITZ 17

Aperol, prosecco, fresh orange & soda

APFEL PIE MARTINI 19

Fireball, vodka, apple juice & cinnamon syrup

HILLS WINTER FEAST 19

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

GIN GIN BERRY 19

Gin, berry jam, lemon, simple syrup, soda

ESPRESSO MARTINI 20

Vodka, Kahlua, espresso

HAUS SPICY MARGARITA 22

Tequila, triple sec, simple syrup, lime, jalapeno, tajin

Some classic cocktails also available

MOCKTAILS

HILLS SUNRISE 11.9

Seedlip, orange juice & grenadine

CARAMEL APPLE TWIST 12.9

Caramel syrup, lemon, apple juice, dehydrated apple

NAKED GERMAN 12.9

Ginger beer, fresh lime, mint, soda

SPICED GINGER VIRGIN MOJITO 12.9

Haus ginger syrup, lime, fresh mint, soda

PASSION TINGLE 12.9

Passionfruit, pineapple, fresh lime, mint, soda

VERY BERRY DELICIOUS 12.9

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

LEMONGRASS WINTER GLOW 13.9

Lemongrass, kaffir lime, ginger, honey syrup, sprite

Tag us in your visit!



The Haus



@thehaushahndorf

OPEN 7 DAYS A WEEK
8AM TILL LATE
10% SUNDAY & PUBLIC HOLIDAY
SURCHARGE APPLIES