

# MENU

## TO START

### GARLIC & HERB BREAD [V] 13.9

Warm Turkish bread topped with garlic and herb butter (serves 4)

Add - Grilled Cheese 3.9

### GLUTEN FREE GARLIC & HERB BREAD [GF] 16.9

### HAUS ARANCINI BALLS (2 PC) [GF, V] 16.9

Roasted pumpkin, leek & parmesan arancini balls served with tomato sugo & crispy basil

Add - Extra arancini ball 6.9

### HAUS TRIO OF DIPS [V, ALT GF] 18.9

Carrot & coriander, rocket & cashew pesto and creamed beetroot dip served with toasted ciabatta [contains nuts]

Add - Gluten free bread 3.9

Add - Extra Bread 4.9

### SALT & PEPPER SQUID WITH ASIAN SALAD [GF] ENTREE 20.9 MAIN 27.9

Szechuan salt & pepper squid with an Asian salad, fresh herbs, sweet chilli dressing, peanut shallot crumble, fresh lemon & aioli [contains nuts]

### ROASTED KANGAROO ISLAND PORK BELLY [GF] ENTREE 24.9 MAIN 33.9

Slow roasted crispy K.I. pork belly served with sauteed Asian greens and sticky sesame maple glaze [contains sesame seeds]

### HAHNDORF GRAZING BOARD [ALT GF] (SERVES 2-3) 47.5

Skara pork & fennel salami, two Haus arancini balls, marinated Hills olives, dukkah & olive oil, creamed beetroot, Adelaide Hills cheddar, quince paste, fresh fruit & nuts, toasted ciabatta [contains nuts & seeds]

Add - Gluten free bread 3.9

Add - Extra Bread 4.9

## HAUS CLASSICS

### HAUS DOUBLE HOT DOG 25.9

Mount Pleasant butcher Vienna sausages topped with Haus sweet mustard pickles, cheddar cheese & sauerkraut, served on a brioche roll with Haus fries [contains sesame seeds]

### THE HAUS BEEF BURGER 26.9

Herbed beef patty topped with cheddar cheese, Hahndorf double smoked bacon, lettuce, red onion jam & tomato chutney served on a brioche bun with Haus fries [contains sesame seeds]

### FISH & CHIPS 29.5

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

### HAUS 350G CHICKEN SCHNITZEL [ALT GF] 27.9

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

Add - Gluten Free Chicken Schnitzel [GF] 5.5

### HAUS 300G VIENNA SCHNITZEL 28.9

K.I free range pork tenderloin lightly crumbed served with Haus fries and leafy salad

### HAUS 350G PRIME MSA BEEF SCHNITZEL 29.9

Lightly crumbed, served with Haus fries and leafy salad

### SAUCES AND TOPPINGS

Add sauce - choice of creamy mushroom, Haus glaze or green peppercorn [All GF] 2.9

Add - Parmigiana topping [GF] 5.5

Add - Hawaiian Topping 6.5

(Double smoked ham, pineapple, tomato & cheese)

Add - Creamy garlic prawns (6) [GF] 12.9

## HAUS GERMAN DISHES

*Haus German specialty dishes are served with creamy potato mash, sauerkraut, Haus glaze & mustards*

Add - Pretzel (Traditional German bread) 6.9

### TRIO OF WURST [GF] 33.9

Chef's selection of German specialty Mount Pleasant butcher sausages: bockwurst, bratwurst & cheese kransky

### SMOKED KASSLER PORK CHOP [GF] 36.9

Cured & double smoked middle loin pork chop, flame grilled

### BRAISED PORK HOCK [GF] 39.5

Sweet & tender slow braised pork hock (knuckle), poached in Haus fresh herbs & spices

### SCHWEINSHAXE [GF] 47.9

Crispy skin pork hock (knuckle) with sweet braised red cabbage

### GERMAN MIXED GRILL [GF] 48.9

Kangaroo Island smoked kassler pork chop, Skara Smallgoods bratwurst & cheese kransky sausages

### THE TASTE OF BAVARIA PLATTER [GF] (SERVES 2 - 3) 84.9

Slow-cooked juicy pork hock (knuckle), Mount Pleasant butcher bockwurst, Vienna, bratwurst & cheese kransky sausages, Kangaroo Island smoked kassler pork chop

Add - Crispy skin hock replacement 10.0

### HAUS GERMAN FEAST [ALT GF] (SERVES 4) 145.9

Crispy skin pork hock (knuckle), Haus chicken schnitzel, bockwurst, bratwurst, Vienna, cheese kransky sausages & Kangaroo Island smoked kassler pork chop. Served with sweet braised red cabbage, creamy potato mash, sauerkraut, mushroom sauce, Haus glaze, mustards & two pretzels

Add - Gluten free option 9.5

## HAUS PIZZA

### MARGHERITA PIZZA [V, ALT VE, ALT GF] 24.9

Adelaide Hills tomatoes, mozzarella cheese, garlic, fresh basil leaves, extra virgin olive oil and fior de latte

Add - Salami 4.9

### PEPPERONI PIZZA [ALT GF] 24.9

Mount Pleasant Butcher wood smoked pepperoni, mozzarella and parmesan cheese on a tomato base

### HAUS HAWAIIAN PIZZA [ALT GF] 25.9

Wood smoked Hahndorf leg ham, Australian pineapple & mozzarella cheese on tomato base

### VEGETARIAN PIZZA [V, ALT VE, ALT GF] 25.9

Onion, fresh capsicum, diced tomato, mushroom, olives and mozzarella cheese on a tandoori base with peri peri sauce

### TANDOORI CHICKEN PIZZA [ALT GF] 26.9

Tandoori chicken on a curry base with onion, grilled capsicum, mozzarella cheese, mint yoghurt, cucumber & fresh coriander

### HAUS SUPREME PIZZA [ALT GF] 27.9

Mount Pleasant Butcher salami, wood smoked ham, onion, mushroom, olives, Australian pineapple & mozzarella cheese

### PROSCIUTTO & MUSHROOM PIZZA [ALT GF] 27.9

Hills mushroom, Hahndorf prosciutto, rocket and buffalo mozzarella on a tomato base drizzled with extra virgin olive oil

Add - Vegan cheese 4.5

Add - Gluten free base 4.9

**We do not offer half / half pizza toppings**

## HAUS MAINS

### HAUS NOURISH BOWL [V, GF] 25.9

Chargrilled corn, grated fresh beetroot & carrot, avocado, crispy haloumi, shaved red cabbage, herbed brown rice & toasted almonds with a Haus satay sauce [contains nuts]

Add - Chicken Tenders 8.9

Add - Prawns (6pcs) 11.9

Add - Harris Smoked Salmon 11.9

### VEGETARIAN RIGATONI [V, ALT GF] 29.9

Rigatoni pasta tossed with spinach, mushroom, Spanish onion, feta and toasted almonds in a roasted beetroot & walnut pesto sauce with fresh basil [contains nuts]

Add - Bacon 5.9

Add - Chicken Tenders 8.9

Add - Prawns (6pcs) 11.9

### PAN SEARED CHICKEN BREAST [GF] 33.9

Pan seared chicken breast served on a curried pumpkin puree, with green beans and a creamy dijon mustard sauce

### STRATHALBYN 'GOLD' LAMB SHANK [GF] 34.9

Lamb shank braised in a rosemary, tomato and red wine sauce served with steamed greens, creamy potato mash and parsnip chips

### ATLANTIC SALMON [ALT GF] 35.9

Pan seared Atlantic salmon with creamy potato mash, broccolini, Haus made hollandaise & peanut shallot crumble [contains nuts]

### 200G GRAIN FED ANGUS BRISKET 44.5

200 day grain fed Angus brisket, slowcooked and wood smoked for 12 hours, served on creamy potato mash, broccolini and green beans with a red wine jus

## SIDES

### HAUS SAUERKRAUT [GF] 10.9

with caraway seeds & double smoked bacon

### HAUS CREAMY POTATO MASH [V, GF] 10.9

### LEAFY GREEN SALAD [V, ALT VE, GF] 11.9

Leafy salad mix with a honey mustard vinaigrette

### BOWL OF HAUS FRIES [V, GF] 12.5

Served with aioli

### CREAMY GARLIC PRAWN SAUCE (6) [GF] 12.9

### POTATO WEDGES [V,GF] 13.9

with sweet chilli & sour cream

### SAUTÉED GREENS [V, VE, GF] 15.9

Seasonal greens sautéed with garlic & a hint of chilli, topped with toasted almonds [contains nuts]

### MAPLE ROASTED PUMPKIN SALAD [V, GF, ALT VE] 15.9

Rocket, maple roasted pumpkin, feta, toasted walnuts & honey mustard vinaigrette [contains nuts]

## CAKES AND DESSERT

Please ask our friendly staff for our dessert menu or check out the cake cabinet for today's selection

## DIETARY & ALLERGENS

Not all gluten free dishes are suitable for coeliacs. If you have coeliac disease or special dietary requirements, please inform our friendly staff when ordering. The Haus prepares food in a commercial kitchen so we cannot guarantee that food will be free from cross contamination.

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

ALL MEALS ARE AVAILABLE FOR TAKEAWAY  
ORDER ONLINE OR AT THE COUNTER

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MAIN MENU FROM 11AM TILL LATE  
10% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS APPLY

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ALTERNATIVELY PLEASE  
ORDER AT THE COUNTER

