

HAUS SPECIALS & CLASSICS



SOUP OF THE DAY

CREAM OF PUMPKIN SOUP [V, ALT GF] 15.9
Adelaide Hills butternut pumpkin cooked with fresh thyme, bay leaves, onion, celery, finished with cream & shaved almonds. 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

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

BEEF STROGANOFF 32.9
Slow cooked tender beef, Adelaide Hills double smoked speck, onion, fresh thyme, bay leaves, mushrooms, mustard, dill gherkin and sour cream sauce served with kartoffelpuffer (German potato pancake)

HAUS CLASSICS

FISH & CHIPS [ALT GF] 29.5
Fisherman direct, wild caught German Beer battered Coorong Mullet (3 fillets) served with Haus fries, leafy salad & aioli

350G HAUS 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

300G HAUS VIENNA SCHNITZEL 28.9
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 29.9
Lightly crumbed, served with Haus fries and leafy salad
Add sauce - Mushroom, Haus glaze or peppercorn [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

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

BUTCHER'S CUT

300G 36° SOUTH PORTERHOUSE STEAK [GF] 39.9
Cooked to your liking, leafy greens, Haus fries and Café De Paris butter

600G SCOTCH RIBEYE 59.9
200 day grain fed, Gold Angus on the bone, cooked to your liking and served with creamy curry pumpkin, baby carrot, kartoffelpuffer (German potato pancake) with rich garlic butter, leek ash & lillipilly berry jus

HAUS GERMAN SPECIALTIES

GERMAN TASTING EXPERIENCE 22.9
Choose one artisan Adelaide Hills sausage:
Bratwurst, Bockwurst, cheese kransky, deluxe Vienna, smoky BBQ wagyu or lamb & rosemary. Served with German mustards, sauerkraut, a pretzel & Haus glaze
Add - Extra sausage 6.0

HAUS DOUBLE HOT DOG 25.9
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 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, a 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)

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.

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 PADDLE

SOUTH AUSTRALIAN TASTING PADDLE | 24.5

Adelaide Hills Distillery 78° Classic Gin
Kangaroo Island Wild Gin
23rd Street Distillery Violet Gin

Includes Fever-Tree tonic, garnishes and tasting notes

BEER TASTING 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 Cider Co. Apple Cider
Mismatch Brewing Session Ale
Uraidla Brewery Seasonal Pale Ale
Shifty Lizard Stouty McStout Face

Includes tasting notes

WHISKEY PADDLE

WHISKEY TASTING PADDLE | 26.9

Glenmorangie 10yr, Highlands
Glendronach 12yr Original, Highlands
The Aberlour 12yr Double Cask, Speyside

Served with ice, 'A Rock and A Hard Place' Still Water and tasting notes

SCHNAPPS PADDLE

SCHNAPPS PADDLE | 23.9

A selection of three traditional schnapps

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

23rd Street Violet Gin, SA	18
Adelaide Hills Distillery 78° Gin, SA	18
Ambleside Distillery No.8 Botanical Gin, SA	18
Bombay Sapphire Gin, London	18
Hendrick's, Scotland	18
Kangaroo Island Spirits Wild Gin, SA	18
Little Juniper Signature Gin, SA	18
Roku, Japan	18
Applewood Coral Gin, SA	21.9
Ginny Pig Distillery Botanic Gin, SA	21.9
Ginny Pig Distillery Spiced Fig Gin, SA	21.9

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	
<i>Some classic cocktails also available</i>	

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	
<i>Add - A shot of house gin or vodka</i>	9.5

Haus
RESTAURANT

Tag us @thehaushahndorf

OPEN 7 DAYS A WEEK
8AM TILL LATE

10% SURCHARGE APPLIES ON
SUNDAYS & PUBLIC HOLIDAYS