

# HAUS SPECIALS & CLASSICS



## SOUP OF THE DAY

### CREAMY POTATO, LEEK AND BACON SOUP 15.9 [ALT V, ALT GF]

Adelaide Hills potatoes cooked with leek, thyme, onion, celery, carrot & finished with cream topped with crispy bacon. Served with grilled ciabatta

## CHEF'S SELECTION

### 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

### CHICKEN CORDON BLEU 29.9

Tender chicken breast pocketed with Hahndorf wood smoked leg ham and mozzarella cheese in a light panko crumb, fried till golden and served with creamy potato mash, green peas and a Dijon cream sauce

## 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

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

## ROAST OF THE DAY

### FREE RANGE SLOW ROASTED PORK LOIN [GF] 29.9

With creamy potato mash, roasted carrot & broccolini, served with Haus glaze, horseradish cream and Yorkshire pudding

## BUTCHER'S CUT

### 450G SMOKED BEEF SHORT RIB 36.9

12hr smoked slow cooked beef short rib served with creamy potato mash, maple glazed carrot and red wine jus

### 300G GRAIN FED 36° SOUTH PORTERHOUSE STEAK [GF] 39.9

200 day grain fed porterhouse steak cooked to your liking, leafy greens, Haus fries and Café De Paris butter

## 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), 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

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	11.9	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 Seasonal Pale Ale 5%	8.5	12.5	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

<b>APEROL SPRITZ</b>	17
Aperol, prosecco, fresh orange & soda	
<b>APFEL PIE MARTINI</b>	19
Fireball, vodka, apple juice & cinnamon syrup	
<b>HILLS WINTER FEAST</b>	19
White rum, Malibu, passionfruit puree, lemon, pineapple juice & rosemary	
<b>GIN GIN BERRY</b>	19
Gin, berry jam, lemon, simple syrup, soda	
<b>ESPRESSO MARTINI</b>	20
Vodka, Kahlua, espresso	
<b>HAUS SPICY MARGARITA</b>	22
Tequila, triple sec, simple syrup, lime, jalapeno, tajin	
<i>Some classic cocktails also available</i>	

## MOCKTAILS

<b>HILLS SUNRISE</b>	11.9
Seedlip, orange juice & grenadine	
<b>CARAMEL APPLE TWIST</b>	12.9
Caramel syrup, lemon, apple juice, dehydrated apple	
<b>NAKED GERMAN</b>	12.9
Ginger beer, fresh lime, mint, soda	
<b>SPICED GINGER VIRGIN MOJITO</b>	12.9
Haus ginger syrup, lime, fresh mint, soda	
<b>PASSION TINGLE</b>	12.9
Passionfruit, pineapple, fresh lime, mint, soda	
<b>VERY BERRY DELICIOUS</b>	12.9
Lyre's Italian spritz, berry jam, orange juice, peach syrup, cranberry, soda, fresh thyme	
<b>LEMONGRASS WINTER GLOW</b>	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