

HAUS SPECIALS & CLASSICS

SMALL PLATE

CURRYWURST [GF] 15.9

Traditional German made gourmet sausage served with Haus curry sauce, crisp parsnips & secret spices

Add - Extra sausage 6.0

PORK BELLY FOCACCIA 19.9

Kangaroo Island pork belly, cranberry sauce, onion, mozzarella, crispy sage & peanut crumble served on Focaccia

CHEF'S SELECTION

AUSSIE OUTBACK DUO OF SAUSAGES [GF] 26.9

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

Oktoberfest Special

PRETZEL & PADDLE COMBO 20

German beer paddle & a fresh baked pretzel
Available for the month of October

HAUS CLASSICS

FISH & CHIPS [ALT GF] 29.5

Fisherman direct Coorong Mullet (3 fillets) with German Beer batter, 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

CRISPY ROAST PORK [GF] 29.9

Free range roast pork with creamy potato mash, roasted carrot & broccolini, served with Haus glaze and apple sauce

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

600-700g slow cooked BBQ pork rib served with red cabbage, Haus fries & aioli

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

DESSERT SPECIAL

S'MORES PIZZA SERVES 3-4 24.9

Nutella, marshmallows, Violet Crumble, freeze dried raspberries and vanilla bean ice cream

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 SUNDAY & PUBLIC HOLIDAYS
PLEASE ORDER AT THE COUNTER IF PAYING SEPARATELY OR SITTING OUTSIDE.
ALTERNATIVELY, PLEASE USE THE QR CODE ON THE TABLE

BEVERAGES

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

Oktoberfest Special

PRETZEL & PADDLE COMBO

20

German beer paddle & a fresh baked pretzel
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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

* Weltenburger Kloster Spezial Festbier 5.6% *

Bayreuther Hell Lager 4.9%
Landbier Zwick'l Keller Bier 5.3%
Röthaus Pilsner 5.1%
Maisel's Weisse Hefe 5.2%
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
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

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	
<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