

# HAUS SPECIALS & CLASSICS

## CHEF'S SELECTION

### PORK BELLY FOCACCIA 19.9

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

### BAVARIAN POTATO DUMPLINGS 13.9

Served with Hahndorf double smoked crispy bacon, Haus glaze & German mustards

### 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

### ATLANTIC SALMON NIÇOISE SALAD 29.9

Hot smoked Atlantic salmon with green beans, baby chat potatoes, boiled egg, cherry tomatoes, olives, anchovy fillets with a dill & mustard vinaigrette

### WAGYU BEEF PATTY & BAVARIAN POTATO DUMPLING 29.9

Pure diamantina Wagyu beef patty served with red cabbage, Bavarian potato dumpling, Haus glaze & German mustard

Add pretzel 6.0

## 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

## 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

## BUTCHER'S CUT

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

200 day grain fed porterhouse steak cooked to your liking, served with creamy potato mash, roasted baby carrot & chimichurri sauce

### 200GM BEEF FILLET MIGNON [GF] 45.9

200g fillet mignon wrapped in bacon, char-grilled to your liking, served with creamy potato mash, roasted cherry tomatoes, green beans & béarnaise sauce

## GERMAN HAUS SPECIALTIES

### GERMAN TASTING EXPERIENCE 22.9

Choose one artisan Adelaide Hills sausage:

Bratwurst, bockwurst, cheese kransky or deluxe Vienna sausage. Served with German mustards, sauerkraut, a pretzel & Haus glaze

Add - Extra sausage 6.0

Add - Bavarian potato dumpling 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

### DUO OF WURST 26.9

Mount Pleasant butcher bratwurst & cheese kransky served with creamy potato mash, sauerkraut, Haus glaze & mustard

### 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

### GERMAN GOURMET SAUSAGE PLATTER 45.9

Bierwurst, bockwurst, cheese kransky, bratwurst & deluxe Vienna sausage. All served with creamy potato mash, sauerkraut, Haus glaze & mustards

Add - Pretzel 6.9

### MUNICH RIBS [GF] 49.9

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

[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.

10% SURCHARGE APPLY ON SUNDAY & PUBLIC HOLIDAYS

# 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  
Rotating Seasonal Dunkel

### SOUTH AUSTRALIAN CRAFT BEER | 19.9

Hills Cider Co. Apple Cider  
Mismatch Brewing Session Ale  
Uraidla Brewery Seasonal Pale Ale  
Little Bang Brewing Co. Zingi Ginger Beer

*Includes tasting notes*

## Seasonal Specialty

### ICED GLÜHWEIN

12.9

German style sangria - red wine spiced with cinnamon, cloves, star anise and honey, served over ice with fresh fruit

## 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

Früh Kölsch 4.8%  
Bayreuther Hell Lager 4.9%  
Landbier Zwick'l Keller Bier 5.3%  
Röthaus Pilsner 5.1%  
Maisel's Weisse Hefe 5.2%  
Rotating Seasonal Dunkel

	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
Little Bang Brewing Ginger Beer 3.5%	8.5	13.5	16.5	31.5	49.5	81.5
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 SUMMER 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 SUMMER 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