

MENU

TO START

GARLIC & HERB BREAD [V]	10.9
Warm Turkish bread topped with garlic and herb butter (serves 2)	
Add - Grilled Cheese	3.9
GLUTEN FREE GARLIC & HERB BREAD [GF]	16.9
HAUS ARANCINI BALLS (2 PC) [GF, V]	16.9
Parmesan, mushroom & truffle arancini balls served with Haus pesto & crispy basil [Contains nuts]	
Add - Extra arancini ball	6.9
WHIPPED FETA DIP [V, GFO]	14.9
Whipped feta, slow roasted cherry tomatoes, toasted almonds, fresh herbs, parsley oil, honey & charred ciabatta [Contains nuts]	
Add - Gluten free bread	3.9
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 pork belly served with an orange, fennel, apple, rocket & dill salad with a sesame maple glaze [contains sesame seeds]	
HAHNDORF GRAZING BOARD [GFO] (TO SHARE)	37.9
Skara pork & fennel salami, salt & pepper squid with aioli, marinated Hills olives, dill gherkin, whipped feta dip with crudites, Hills smoked cheddar, quince paste, fresh fruit & nuts served with lavosh [contains nuts & seeds]	
Add - Gluten free crackers	3.9
Add - Extra lavosh	4.9

HAUS CLASSICS

HAUS DOUBLE HOT DOG	25.9
Mount Pleasant butcher Vienna sausages topped with Haus sweet mustard pickles, cheddar & sauerkraut, served in a brioche roll with Haus fries [contains sesame seeds]	
HAUS BEEF BURGER	26.9
Herbed beef patty topped with cheddar, Hahndorf double smoked bacon, lettuce, red onion jam & tomato chutney served on a brioche bun with Haus fries [contains sesame seeds]	
FISH & CHIPS (2 PC)	29.5
German Beer battered Blue Grenadier fillets served with Haus fries, leafy salad & aioli	
HAUS 350G CHICKEN SCHNITZEL [GFO]	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
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 - creamy mushroom sauce, Haus glaze or green peppercorn sauce [All GF]	2.9
Add - Parmigiana topping [GF]	5.5
Add - Hawaiian Topping (Double smoked ham, pineapple, tomato & cheese)	6.5

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 [GFO] (SERVES 4)	145.9
Crispy skin pork hock (knuckle), Haus chicken schnitzel, bockwurst, bratwurst, Vienna, cheese kransky & 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, VEO, GFO]	24.9
Adelaide Hills tomatoes, mozzarella cheese, garlic, fresh basil, extra virgin olive oil and fior de latte	
Add - Salami	4.9
HERBIVORE PIZZA [V, VEO, GFO]	25.9
Roasted pumpkin, semi dried tomatoes, feta, basil pesto, rocket & mozzarella cheese [contains cashew nuts]	
HAUS HAWAIIAN PIZZA [GFO]	25.9
Wood smoked Hahndorf leg ham, Australian pineapple & mozzarella cheese on tomato base	
VEGETARIAN PIZZA [V, VEO, GFO]	25.9
Spinach, onion, mushroom, capsicum, olives, cherry tomatoes and mozzarella cheese on a tomato base	
TANDOORI CHICKEN PIZZA [GFO]	26.9
Tandoori chicken on a curry base with onion, grilled capsicum, mozzarella cheese, mint yoghurt, cucumber & fresh coriander	
HAUS SUPREME PIZZA [GFO]	27.9
Mount Pleasant Butcher pork and fennel salami, wood smoked ham, onion, mushroom, olives, Australian pineapple & mozzarella cheese	
BBQ MEAT LOVERS PIZZA [GFO]	28.9
Hahndorf double smoked bacon, slow roasted pork belly, double smoked ham, onion, mozzarella cheese & smoky bbq sauce	
Add - Vegan cheese	4.5
Add - Gluten free base	4.9

We do not offer half / half pizza toppings

HAUS MAINS

VIETNAMESE NOURISH BOWL [V, GF]	19.9
Served with rice noodles, shredded carrot, coriander, cucumber, mint & lettuce with a peanut shallot crumble & nam jim dressing [contains nuts]	
Add - Grilled chicken	8.9
Add - Crispy pork belly	10.9
Add - Grilled prawns (6pcs)	11.9
VEGETARIAN PESTO RIGATONI [V, GFO]	29.9
Rigatoni pasta tossed with mushrooms, cherry tomatoes, Spanish onion and parmesan in a spinach & basil pesto sauce with toasted almonds [contains nuts]	
Add - Bacon	5.9
Add - Grilled chicken	8.9
Add - Grilled prawns (6pcs)	11.9
ROASTED KANGAROO ISLAND PORK BELLY [GF]	33.9
Slow roasted crispy pork belly served with an orange, fennel, apple, rocket & dill salad and a sesame maple glaze [contains sesame seeds]	
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 NIÇOISE SALAD	35.9
Pan seared Atlantic salmon with green beans, baby chat potatoes, boiled egg, cherry tomatoes, olives and anchovies with a dill & mustard vinaigrette	
BUTCHERS CUT OF THE DAY [GF]	POA
Please see today's specials	

SIDES

HAUS SAUERKRAUT [GF]	6.9
With caraway seeds & double smoked bacon	
HAUS CREAMY POTATO MASH [V, GF]	6.9
LEAFY GREEN SALAD [V, VEO, GF]	11.9
Leafy salad mix with honey mustard vinaigrette	
BOWL OF HAUS FRIES [V, GF]	12.5
Served with aioli	
BAVARIAN POTATO DUMPLINGS	13.5
Two potato dumplings served with Haus gravy	
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]	
HAUS GREEK SALAD [V, VEO, GF]	15.9
Fresh tomatoes, olives, feta, Spanish onion, cucumber, green capsicum & herbs with balsamic & olive oil	

CAKES AND DESSERT

Please ask our friendly staff for our dessert menu or see 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 | [VEO] = VEGAN OPTION
[GFO] = 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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ORDER FROM YOUR TABLE
ALTERNATIVELY PLEASE
ORDER AT THE COUNTER

