

HAUS SPECIALS & CLASSICS



CHEF'S SELECTION

BAVARIAN POTATO DUMPLINGS 13.5

Two potato dumplings served with Haus gravy

CHAR GRILLED CORN SALAD [GF, DF] 18.9

BBQ grilled sweetcorn tossed with onion, cherry tomatoes, avocado, coriander, fresh mint and toasted almonds with a sesame dressing
[contains nuts & sesame]

Add - Grilled prawns (6pcs) 11.9

Add - Crispy pork belly 10.9

Add - Grilled chicken 8.9

HAUS REUBEN SANDWICH 25.9

Slow cooked 36° South corned beef, pickled red cabbage, swiss cheese, dill gherkin, creamy dressing served in rye bread with Haus fries

MIDDLE EASTERN CHARRED CHICKEN [GF] 27.9

Char grilled chicken, sautéed spiced chickpeas, whipped tahini yoghurt, sesame and smoked paprika oil with fresh herbs [contains sesame]

GRILLED COORONG MULLET CITRUS & FENNEL SALAD [GF, DF] 28.9

Three fillets of grilled Coorong mullet served with an orange, fennel, apple, rocket and dill salad with a lime & sweet chilli glaze

HAUS CLASSICS

FISH & CHIPS (2 PC) 29.5

German Beer battered Blue Grenadier fillets served with Haus fries, leafy salad & aioli

350G HAUS 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

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 & 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)

ROAST OF THE DAY

CRISPY ROAST PORK [GF] 29.9

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

BUTCHER'S CUT

300G 36° SOUTH PORTERHOUSE STEAK [GF] 39.9

200 day grain fed porterhouse steak cooked to your liking, served with Haus fries, leafy salad and Bearnaise 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

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 | [DF] = DAIRY FREE
[VE] = VEGAN | [VEO] = VEGAN OPTION
[GF] = GLUTEN FREE | [GFO] = GLUTEN FREE OPTION
(Additional charges may apply)

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

Ambleside Distillery no.8 Botanical Gin
Hidden Trove Acre 96 Lychee Sipping 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

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

Includes tasting notes

Seasonal Speciality

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%
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
Lobo Orchard Apple Cider 5%	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	18.0
Adelaide Hills Distillery 78° Gin, SA	18.0
Ambleside No.8 Botanical Gin, SA	18.0
Ambleside Blossom Gin, SA	18.0
Bombay Sapphire Gin, London	18.0
Hendrick's, Scotland	18.0
Kangaroo Island Spirits Wild Gin, SA	18.0
Little Juniper Signature Gin, SA	18.0
Roku, Japan	18.0
Hidden Trove Acre 96 Lychee Gin, SA	18.0
Ginny Pig Distillery Botanic Gin, SA	21.9

COCKTAILS

APEROL SPRITZ	17
Aperol, prosecco, fresh orange & soda	
APFEL PIE MARTINI	19
Fireball, vodka, apple juice & cinnamon syrup	
HILLS SUMMER 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 SUMMER 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