

# HAUS SPECIALS & CLASSICS



## 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

## CHEF'S SELECTION

**BAVARIAN POTATO DUMPLINGS** 13.5  
Two potato dumplings served with Haus gravy

**SATAY CRAB SALAD** 24.9  
Served on peanut coriander satay sauce, fennel, fresh apple and lime salad, crispy shallot and ponzu dressing

**HAUS REUBEN SANDWICH** 25.9  
Slow cooked 36° South corned beef, pickled sweet red cabbage, swiss cheese, creamy dressing on rye bread

**CHICKEN & GREEN CHILLI CHICKPEAS** 27.9  
Crispy chicken served with spices, onion, tomato, and green chilli chickpea, with a whipped tahini sauce

**WAGYU MEATBALLS & MASH POTATO** 28.9  
Pure Diamantina wagyu beef meatballs cooked in a rich rosemary, tomato and red wine sauce, served with creamy potato mash topped with a fresh onion & mint salad

## 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 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)*

## 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

## 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

## 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)

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  
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 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%  
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	18.0
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

*Add - A shot of house gin or vodka*

9.5

*Haus*

RESTAURANT

Tag us @thehaushahndorf

OPEN 7 DAYS A WEEK  
8AM TILL LATE

10% SURCHARGE APPLIES ON  
SUNDAYS & PUBLIC HOLIDAYS