

HAUS SPECIALS & CLASSICS

TO START

- GERMAN PRETZEL** 6.9
Traditional German Bread served with butter
- BAVARIAN POTATO DUMPLINGS** 13.5
Two potato dumplings served with Haus gravy

CHEF'S SELECTION

- DOUBLE STACKED CHICKEN CLUB SANDWICH** 23.9
Grilled chicken, Hahndorf double smoked bacon, Swiss cheese, fresh avocado, tomato, lettuce & thousand island dressing in toasted Vienna bread, served with Haus fries
- HAUS PEPPERONI PIZZA** 23.9
Mount Pleasant Butcher wood smoked pepperoni, mozzarella & parmesan on a tomato base
- 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]
- HAUS MUNICH RIBS [GF]** 49.9
600-700g slow cooked BBQ pork rib served with coleslaw, Haus fries & aioli

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)

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

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
- 450GM T-BONE STEAK [GF]** 45.9
Grain fed Black Angus T-bone steak cooked to your liking, served with Haus fries, vine-trussed cherry tomatoes & 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

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)

BEVERAGES

TASTING PADDLES

All tasting paddles come with tasting notes

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

SCHNAPPS TASTING PADDLE 23.9

A selection of three traditional schnapps

SOUTH AUSTRALIAN GIN PADDLE 24.5

Includes Fever-Tree tonic, garnishes
Ambleside Distillery no.8 Botanical Gin
Hidden Trove Acre 96 Lychee Sipping Gin
23rd Street Distillery Violet Gin

WHISKEY TASTING PADDLE 26.9

Served with ice, 'A Rock and A Hard Place' Still Water
Glenmorangie 10yr, Highlands
Benriach 12yr Single Malt, Speyside
The Aberlour 12yr Double Cask, Speyside

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

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
11	18	33.9	49.9	81.9

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

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