

# 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

- CHICKEN CLUB SANDWICH** 22.9  
150g grilled chicken, Hahndorf double smoked bacon, Swiss cheese, Hills avocado, tomato, lettuce & Haus made thousand island dressing in toasted Vienna, served with Haus fries  
*Chef's Pairing: Wilson Riesling* 13.5 | 21
- CHICKEN & LEEK POT PIE** 27.9  
Slow cooked chicken & leek pie with potato, carrot, celery in a rich cream sauce, topped with a golden puff pastry lid  
*Chef's Pairing: Wilson Watervale Riesling* 13.5 | 21
- FLAME-GRILLED LAMB SKEWERS [GF]** 28.9  
Two flame-grilled lamb skewers marinated in a blend of aromatic spices, served with a fresh cucumber & coriander salad with mint yogurt  
*Chef's Pairing: Robert Oatley Grenache* 13.9 | 22
- HAUS MUNICH RIBS [GF]** 49.9  
600g slow cooked BBQ pork ribs served with slaw, Haus fries & aioli  
*Chef's Pairing: Landbier Zwick'l Keller Bier* 11 | 18
- HAUS WINGS AND RIBS PLATTER** 59.9  
Six smokey BBQ wings, a 600g slow cooked BBQ pork ribs served with slaw, beer battered onion rings, dill gherkin, Haus fries & aioli  
*Chef's Pairing: Landbier Zwick'l Keller Bier* 11 | 18

## 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

## 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  
*Chef's Pairing: The Lane Pinot Noir* 14.9 | 23

## 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  
*Chef's Pairing: 'The Composer' Cab Sav* 13.9 | 22
- 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  
*Chef's Pairing: 'Villain & Vixen' Shiraz* 13.9 | 22

## 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 special dietary requirements, please inform our staff when ordering. We prepare food in a commercial kitchen and 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 Specialty

### 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

Lyre's cane spirit, 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