

HAUS SPECIALS & CLASSICS

Haus
RESTAURANT

CHEF'S SELECTION

CHICKEN CLUB SANDWICH 23.9

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

HAUS PHILLY CHEESE STEAK SANDWICH 24.9

200-day grain fed porterhouse with green & red capsicum, onions and American cheese on a toasted roll

Chef's Pairing: Bayreuther Hell Lager 11 | 18

SOUTHERN FRIED CHICKEN BURGER 24.9

Buttermilk fried chicken, lettuce, dill pickles and chipotle sauce in a brioche bun with Haus fries & aioli

Chef's Pairing: Uraidla Brewery Seasonal Pale Ale 8.5 | 12.5

HAUS GARLIC PRAWN PIZZA 27.9

Garlic & fresh chilli prawns, semi sun-dried tomatoes, oregano and mozzarella on a tomato base with fresh coriander & a drizzle of olive oil

Chef's Pairing: Paracombe Pinot Gris 12.9 | 20

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

SIDES & ADD ON'S

GERMAN PRETZEL 6.9

Traditional German Bread served with butter

BAVARIAN POTATO DUMPLINGS 13.5

Two potato dumplings served with Haus gravy

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)

PLEASE ORDER AT THE COUNTER IF PAYING SEPARATELY OR SITTING OUTSIDE. OR USE THE QR CODE ON THE TABLE
10% SURCHARGE APPLY ON SUNDAY & PUBLIC HOLIDAYS

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 GLÜHWWEIN 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
Adelaide Hills Distillery 78° Gin, SA	18
Ambleside No.8 Botanical Gin, SA	18
Ambleside Blossom Gin, SA	18
Bombay Sapphire Gin, London	18
Hendrick's, Scotland	18
Kangaroo Island Spirits Wild Gin, SA	18
Little Juniper Signature Gin, SA	18
Roku, Japan	18
Hidden Trove Acre 96 Lychee Gin, SA	18
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