

# ALL DAY MENU

Monday to Friday - 11.30am to late | Sat, Sun & Public Holidays - 12pm to late

## TO START OR SHARE

<b>GARLIC &amp; CHEESE PIZZA BREAD [V]</b>	<b>10.9</b>
Roasted garlic, mozzarella cheese & chopped parsley.	
Add - Gluten free base	5
<b>HAUS BRUSCHETTA [V]</b>	<b>13.9</b>
Flat bread topped with garlic, Adelaide Hills tomatoes, cheese, fresh buffalo mozzarella and Barossa Valley olive oil.	
Add - Gluten free option	5
<b>BAKED SAGANAKI [V]</b>	<b>16.9</b>
Baked Saganaki topped with fresh Adelaide Hills pears & Hahndorf Buzz honey with Turkish bread.	
Add - Extra bread	4
<b>CORN &amp; MANCHEGO CROQUETTES [V]</b>	<b>17.9</b>
Corn kernels, smokey paprika, leek, garlic, rosemary, cloves & Manchego cheese croquettes served with pickled vegetables, roast capsicum & jalapeño coulis.	
<b>DIPS [V] [ALT GF]</b>	<b>18.9</b>
<b>Sweet Potato Hummus</b>	
<b>Chargrilled Spring Onion</b>	
Served with toasted pita bread drizzled with Barossa Valley extra virgin olive oil.	
Add - Extra bread	4
Add - Gluten free bread	5
<b>250GM HILLS ORGANIC BLACK ANGUS BEEF RIB</b>	<b>19.9</b>
Beef rib braised for 12 hours in Haus Master Stock (soy sauce, ginger, garlic, star anise, cinnamon, coriander, orange peel and palm sugar) served with spicy Korean aioli and Karkala native herb kimchi.	
<b>CHARGRILLED GAWLER RIVER QUAIL [GF]</b>	<b>19.9</b>
Chargrilled quail marinated in Haus spices & dried oregano, served with spring onion dip & pickled grapes.	
<b>CERTIFIED ORGANIC BULTARRA SALT BUSH LAMB SHOULDER</b>	<b>20.9</b>
<i>Bultarra Dorper lamb is grazed on native saltbush pastures and is naturally seasoned with robust and rich flavours.</i> Slow cooked & Zaatar spice marinated Lamb shoulder served with chermoula cous cous tossed with preserved lemon and saffron yoghurt.	
<b>SOUTH AUSTRALIAN COFFIN BAY OYSTER [GF]</b>	
Natural	Half Doz <b>18.9</b> / Doz <b>33.9</b>
Kilpatrick	Half Doz <b>20.9</b> / Doz <b>35.9</b>
Tempura Battered Oysters with Wasabi Aioli	Half Doz <b>20.9</b> / Doz <b>35.9</b>
<b>HAHNDORF GRAZING BOARD [SERVES 2-3]</b>	<b>35.9</b>
Hahndorf double-smoked leg ham, Skara salami, Barossa duck & walnut pate, Max Noske & Son garlic mettwurst, sweet potato hummus dip, chargrilled spring onion dip, Adelaide Hills aged cheddar cheese, McLaren Vale kalamata olives, G.C's Pickled onions served with toasted pita bread.	
Add - Extra bread	4

**HAUS SIGNATURE DISH [SERVES 4]**

**1.2 KG MAYURA STATION FULL BLOOD WAGYU BEEF BRISKET 9+ MARBLE SCORE**

Deliciously tender slow cooked for 12 hours in pure Canadian maple syrup, cinnamon, star anise, bay leaves, fresh thyme & cloves, finished on the flame grill served with Haus hand cut duck fat chips, sautéed greens & maple jus.

**99.9**

Served medium well. Allow a minimum of 30 minutes.

## LITTLE PEOPLE [UNDER 12 YEARS]

<b>HAUS BEER BATTERED CHIPS</b>	<b>6.9</b>
<b>SWEET POTATO FRIES WITH GARLIC AIOLI</b>	<b>9.9</b>
<b>HAM, CHEESE &amp; PINEAPPLE PIZZA</b>	<b>10.9</b>
<b>MACARONI &amp; CHEESE</b>	<b>10.9</b>
<b>MACARONI WITH NAPOLITANA &amp; CHEESE</b>	<b>10.9</b>
<b>BATTERED FISH &amp; CHIPS - COORONG MULLET</b>	<b>11.9</b>
<b>CHICKEN NUGGETS &amp; CHIPS</b>	<b>11.9</b>
<b>BOWL OF ICE CREAM</b>	<b>5.9</b>
<b>HAUS CHOCOLATE BROWNIE</b>	<b>8.9</b>

## MAINS - CHEF'S SPECIALTIES

<b>VEGAN SLOW COOKED MOROCCAN CHICKPEA STEW [VE/ALT GF]</b>	<b>25.9</b>
Butternut pumpkin, chickpeas, Adelaide Hills carrots, onion, garlic & ginger slow cooked for 4 hours with cinnamon, cloves & cumin, served with preserved lemon, jumbo cous cous and smoked eggplant puree.	
<b>RICOTTA GNOCCHI [V]</b>	<b>27.9</b>
Haus made herb & ricotta gnocchi, tossed in Romesco sauce with sage and asparagus, topped with toasted almonds & Yarra Valley feta. <b>[contains nuts]</b>	
<b>WAGYU SCHNITZEL 300GM</b>	<b>27.9</b>
Premium Wagyu schnitzel lightly crumbed with sage & onion, garden salad, beer battered chips & demi glaze.	
Add - Parmigiana topping	4.5
<b>PRAWN &amp; DOUBLE SMOKED BACON PAPPARDELLE</b>	<b>28.9</b>
Pappardelle pasta, prawns, Hahndorf double smoked bacon, Adelaide Hills cherry tomatoes & pesto tossed in Barossa Valley olive oil, with lemon & shaved parmesan. <b>[contains cashew nuts]</b>	
<b>STRATHALBYN "GOLD" LAMB SHANK [GF]</b>	<b>28.9</b>
Rosemary lamb shank braised in red wine & tomato sauce with creamy mash potato & parsnip chips.	
<b>PROSCIUTTO WRAPPED CHICKEN [GF]</b>	<b>29.9</b>
Prosciutto wrapped chicken breast, served with lemon pesto risotto, curried pumpkin puree, topped with micro herbs.	
<b>ATLANTIC SALMON [GF]</b>	<b>29.9</b>
Pan seared Atlantic salmon, dill potato puree, chargrilled broccolini, toasted peanut & shallot crumble served with citrus béarnaise sauce. <b>[contains nuts]</b>	
<b>CERTIFIED ORGANIC BULTARRA SALT BUSH LAMB SHOULDER</b>	<b>36.9</b>
<i>Bultarra Dorper lamb is grazed on native saltbush pastures and is naturally seasoned with robust and rich flavours.</i> Slow cooked & Zaatar spice marinated Lamb shoulder served with chermoula cous cous tossed with preserved lemon and saffron yoghurt.	
<b>500GM HILLS ORGANIC BLACK ANGUS BEEF RIBS</b>	<b>42.9</b>
Beef ribs braised for 12 hours in Haus Master Stock (soy sauce, ginger, garlic, star anise, cinnamon, coriander, orange peel and palm sugar) served with spicy Korean aioli and Karkala native herb kimchi.	
<b>HAUS FLAME GRILLED</b>	
Steaks are served with steamed green beans, creamy mashed potato and a choice of Mushroom, Green Peppercorn, Béarnaise or Demi glaze.	
<b>250GM PROSCIUTTO WRAPPED ANGUS BEEF FILET MIGNON</b>	<b>41.9</b>
<b>350GM GRAIN FED SCOTCH FILLET</b>	<b>42.9</b>
<b>350GM MAYURA STATION FULL-BLOOD WAGYU SIGNATURE SERIES</b>	<b>43.9</b>
9+ marble score Wagyu Brisket Steak - Slow cooked for 12 hours in Canadian maple syrup & Haus spices finished on the flame grill. [Served medium well]	
<b>SIDES</b>	
Haus beer battered chips with garlic aioli	6.9
Haus creamy potato mash	6.9
Haus sauerkraut with caraway seeds & double smoked bacon	6.9
Sweet potato fries with garlic aioli	9.9
Six prawns in a creamy garlic sauce	9.9
Adelaide Hills garden salad with Haus mustard dressing	9.9
Adelaide Hills creamed spinach with Reggiano Parmigiano	10.9
Haus Bechamel mac & cheese	10.9
Triple-cooked hand-cut duck fat chips with garlic aioli	11.9
German Potato salad with double smoked bacon, spring onion, herbs, Spanish onion & Haus mustard dressing & free range poached egg	11.9
Sauteed green beans & broccolini with fresh garlic, a hint of fresh chilli & topped with crushed almonds	11.9
Crispy beef tossed in a sweet garlic, ginger, soy & sesame glaze with Iceberg lettuce, snow pea sprouts, bean sprouts, Adelaide Hills fresh mint, coriander & seeded mustard aioli	13.9

## HAUS GERMAN SPECIALTIES

<b>KONIGSBERGER KLOPSE</b>	<b>32.9</b>
German meatballs in a traditional mushroom, onion and beer sauce, served with creamy mash, green beans and sweet cherry sauce.	
<b>TOM YUM PORK HOCK</b>	<b>34.9</b>
Pork Knuckle marinated in Tom Yum paste and fresh herbs, served with Udon noodles and Haus greens.	
<b>ROASTED HALF DUCK</b>	<b>44.9</b>
Traditional German half roasted duck with sweet cherry sauce, German potato dumplings and braised red cabbage.	
<b>The below German specialty dishes are served with creamy mustard potato bake, sauerkraut, demi glaze &amp; mustards.</b>	
<b>MAX NOSKE &amp; SON SMOKED KASSLER PORK CHOP [GF]</b>	<b>28.9</b>
Grilled, cured & double smoked middle loin pork chop.	
<b>TRIO OF WURSTS</b>	<b>29.9</b>
Chef's selection of German specialty Skara Smallgoods sausages: Bockwurst, Bratwurst & Cheese Kransky.	
<b>BRAISED PORK HOCK [GF]</b>	<b>29.9</b>
Sweet & tender slow braised pork hock [knuckle], poached in Haus fresh herbs & spices.	
<b>SCHWEINSHAXE</b>	<b>34.9</b>
Crispy skin pork hock [knuckle], with sweet braised red cabbage.	
<b>GERMAN MIXED GRILL</b>	<b>39.9</b>
Max Noske & Son smoked Kassler pork chop, Hahndorf Gourmet Bratwurst & Cheese Kransky sausages.	
<b>THE TASTE OF BAVARIA PLATTER [SERVES 2]</b>	<b>59.9</b>
Slow cooked juicy pork hock [knuckle], Hahndorf Gourmet Bockwurst, Bratwurst & Cheese Kransky sausages, Max Noske & Son smoked Kassler pork chop.	
Opt for crispy skin Hock replacement extra	5
Add - Organic Pretzel [Traditional German Bread]	4.5
Add - 3 German Potato Dumplings	6

## HAUS RUSTIC PIZZA

<b>MARGHERITA [V/ALT GF]</b>	<b>21.9</b>
Adelaide Hills tomatoes, buffalo mozzarella, garlic, fresh basil leaves, Barossaolive oil & cheese.	
<b>HAUS BREAKFAST PIZZA [ALT GF]</b>	<b>21.9</b>
Double smoked bacon, free range egg, semi-dried tomatoes, onion, mushroom, smoky BBQ sauce & mozzarella cheese.	
<b>GERMAN FLAMMKUCHEN PIZZA [ALT GF]</b>	<b>21.9</b>
A thinly rolled dough with a base of sour cream & mustard, sliced potatoes, onions, Hahndorf double smoked bacon & mozzarella cheese.	
Add - German Bratwurst	4
<b>THE HERBIVORE [V/ALT GF]</b>	<b>22.9</b>
Roasted pumpkin, semi dried tomatoes, fetta cheese, basil pesto, rocket & mozzarella cheese. <b>[contains cashew nuts]</b>	
<b>HAUS HAWAIIAN [ALT GF]</b>	<b>22.9</b>
Hahndorf double smoked ham, Australian pineapple & mozzarella cheese.	
<b>HAUS TANDOORI CHICKEN [ALT GF]</b>	<b>22.9</b>
Free range chicken thigh cooked in Tandoori sauce with red onion, grilled capsicum and mozzarella cheese, topped with minted yoghurt & fresh coriander.	
<b>MEDITERRANEAN LAMB PIZZA [ALT GF]</b>	<b>23.5</b>
Marinated Certified Organic Bultarra Saltbush Lamb, haloumi cheese, onion, dried oregano & mozzarella cheese, topped with minted yoghurt.	
<b>THE BBQ [ALT GF]</b>	<b>23.5</b>
Roast chicken, Hahndorf double smoked ham, Australian pineapple, red onion, mozzarella cheese & smoky bbq sauce.	
<b>HAUS SUPREME</b>	<b>23.9</b>
Skara Chorizo, Hahndorf double smoked ham, onion, mushroom, capsicum, olives, Australian pineapple & mozzarella cheese.	
<b>PRAWN &amp; CHORIZO</b>	<b>23.9</b>
Diced prawns, Skara chorizo, roasted capsicum & mozzarella cheese topped with olive tapenade and chopped parsley.	
Add - Gluten free base	5
Takeaway available. Gluten free bases are also vegan friendly.	