

## SOUP OF THE DAY [V] [ALT. GF]

13.9

Roasted tomato soup served in a crusty handmade bread tureen garnished with Adelaide hills goats curd & crispy basil  
*'16 Somerled "Steeple Chase" Chardonnay | 10.5*

## TURMERIC CAULIFLOWER ON COUSCOUS SALAD [VE]

14.9

Oven roasted turmeric cauliflower on giant couscous tossed in fresh parsley, mint, tarragon & coriander. [contains nuts]  
+ Add warm 12 hour cooked chermoula marinated lamb | 8.0  
*'17 Sidewood Estate Sauvignon Blanc | 9.9*

## HAUS CHICKEN SCHNITZEL

24.9

Lightly crumbed with sage & onion served with beer battered chips, Haus creamy mushroom sauce & garden salad.  
+ Add parmigiana topping | 4.5 + Add 5 garlic prawns | 9.9  
*Weihenstephan Original Lager 500ml | 14.5*

## DUO OF WURSTS

22.9

Seared bratwurst and cheese kransky sausage served with creamy mustard potato bake, sauerkraut, red wine sauce and mustards.  
*Weihenstephan Dunkel 500ml | 14.5*

## HAUS BBQ PORK RIBS

29.9

12 hour slow-cooked Haus spiced BBQ pork ribs with coleslaw and beer battered chips.  
*Prancing Pony Sunshine Ale 500ml | 12.5*

## SALT & PEPPER SQUID WITH ASIAN SALAD

22.9

Szechuan salt & pepper squid served with a raw salad of carrots, capsicum, fresh coriander, mint, bean sprouts crunchy shallots, peanuts & sweet chilli dressing with fresh Adelaide Hills lime.  
*NV La Gioiosa Prosecco Superiore DOCG | 8.5*

## FISH & CHIPS | COORONG MULLET

25.9

Fisherman direct beer battered Coorong Mullet (3 fillets) served with garlic aioli, Haus fries and garden salad.  
*'17 Pikes "Traditionale" Riesling | 9.5*

## BEERS OF THE MONTH | ON TAP

Modus Operandi Session IPA  
Prancing Pony Indie Kid Pilsener  
Prancing Pony Sunshine Ale  
Pirate Life Pale Ale  
Pirate Life Mosaic IPA  
Carlton Draught

Weihenstephan Original Lager  
Weihenstephan Hefeweizen  
Weihenstephan Dunkel  
Little Creatures Rogers (Mid Strength)  
Hahn Super Dry  
James Squire Orchard Crush Apple Cider

*"Underberg" is an alcoholic drink to help with digestion after your meal.  
A soothing herbal speciality from Rheinberg made up of herbs from 43 countries - A must try!*

[GF] = Gluten Free  
[V] = Vegetarian  
[VE] = Vegan

Please note  
**Only 1 account per table**  
No split payments

10% Surcharge  
Sundays & Public Holidays

**LUNCH**  
Monday to Friday  
11.30am to 5pm

**Saturday & Sunday**  
12pm to 5pm

**DINNER**  
Monday to Sunday  
5pm to late