



DINNER SPECIALS



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

13.9

Adelaide Hills pumpkin and red lentil soup cooked with fresh Haus herbs served in a Handmade sourdough tureen topped with pumpkin seeds.

'16 Somerled "Steeple Chase" Chardonnay | 10.5

PEKING DUCK PIZZA [ALT GF]

23.9

Roasted & shredded duck marinated in soy & ginger on a spicy smoked BBQ sauce with capsicums, onion & mozzarella cheese, topped with fresh coriander, fried shallots & finished with a sweet soy ginger glaze.

Prancing Pony Amber Ale 500ml | 12.5

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 6 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

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 | 9.9

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 | 9.0

HAUS BBQ PORK RIBS

29.9

12 hour slow-cooked Haus spiced BBQ pork ribs with coleslaw and beer battered chips.

Pirate Life Mosaic IPA 500ml | 14.9

BEERS OF THE MONTH | ON TAP

Modus Operandi Pale Ale
Modus Operandi Former Tenant Red IPA
Prancing Pony Sunshine Ale
Prancing Pony Amber Ale
Pirate Life Pale Ale
Pirate Life Mosaic IPA

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

Warm up with **"Gluhwein"** (Mulled Wine) - traditional Bavarian Winter drink! **Only \$8.50 per glass!**

[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