

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

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

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

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

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 D.O.C.G. | 8.5

TOM YUM PORK HOCK

34.9

Pork Knuckle marinated in Lemon grass, shallots and sugar, slow cooked with ginger, garlic, cinnamon and fresh lemon juice with a hint of chilli, served with udon noodles and bok choy.
17 S.C. Pannel Aramatico Gewurtztraminer/Riesling/Pinot Gris, Adelaide Hills, South Australia | 10.5

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

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