

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

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

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

24.9

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

Prancing Pony Sunshine Ale 500ml | 12.5

KANGAROO & BUSH TOMATO SAUSAGES

22.9

Kangaroo and bush tomato sausages with onion & cranberry jam, asparagus and creamy potato mash.

'16 Sidewood Pinot Noir | 9.5

FISH & CHIPS | COORONG MULLET

25.9

Fisherman direct beer battered Coorong Mullet (3 fillets) served with garlic aioli, Haus fries and garden salad.

'16 Pikes "Traditionale" Riesling | 9.5

BEERS OF THE MONTH | ON TAP

Prancing Pony Indie Kid Pilsener

Prancing Pony Sunshine Ale

Prancing Pony Hopwork Orange

Pirate Life Pale Ale

Pirate Life x Ballast Point Strong Pale Ale

Pirate Life West Coast IPA

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