



HAUS 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.

Pair With - '16 Somerled "Steeple Chase" Chardonnay 10.5

PROSCIUTTO & FOUR CHEESE PIZZA 23.9

A rich white sauce made from melted French brie, smoked mozzarella, parmesan, gorgonzola cheese & fresh garlic topped with sliced prosciutto & Haus grown fresh parsley.

Pair With - '16 Nepenthe "The Good Doctor" Pinot Noir 10.5

PASTA CARBONARA 23.9

Tagliatelle pasta tossed in a rich, creamy sauce with Haus Shiraz Mettwurst, Swiss brown mushrooms, garlic and fresh parsley topped with cracked pepper and micro herbs.

Pair With - '18 First Drop "Endless Summer" Pinot Grigio 9.9

WAGYU REUBEN SANDWICH 23.9

Slow cooked 9+ score Mayura Station Wagyu brisket stacked on toasted organic dark rye bread with mustard pickle, Russian dressing, melted cheddar cheese and pickled red cabbage served with Haus beer battered chips.

Pair With - Modus Operandi Former Tenant Red IPA 500ml 14.9

CREAMY SEAFOOD POT PIE 23.9

Gourmet combination of Northern Territory Barramundi, squid, prawns and mussels cooked with fennel, carrots, celery and leeks, served in a lemon cream sauce topped with a puff pastry lid.

Pair With - '17 Paracombe Sauvignon Blanc 9.5

AUTHENTIC INDIAN LAMB SHANK CURRY 29.9

Strathalbyn lamb shank slow cooked in tomatoes, onions, cardamom, garam masala, mustard oil topped with a mix of crispy shallots, peanuts and fresh coriander. Served with your choice of saffron and dried cranberry rice pilaf OR Haus creamy potato mash.

Pair With - '16 Hahndorf Hill "White Mischief" Gruner Veltliner 9.9

12-HOUR SLOW COOKED BEEF CHEEK 34.9

12-Hour Slow Cooked Adelaide Hills Beef Cheek cooked with red wine, Haus beef stock, fresh thyme and mushrooms, served on creamy potato mash with roasted Heirloom carrots topped with crispy parsnip chips.

Pair With - '14 Willows Bonesetter Shiraz 16

300GM SLOW COOKED SADDLE OF LAMB 34.9

Saddle of lamb slow cooked on the bone served with leek potatoes, olives, pistachio mint pesto and preserved lemon salad.

Pair With - '14 Lake Breeze "Arthurs Reserve" Cabernet/Petit Verdot/Malbec 13.9

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 Stout

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

Looking for something a little special? Ask our staff about our Cocktail Menu!

Haus Specials Available: Mon to Fri 11.30am to late | Sat, Sun & Public Holidays 12pm to late
10% Surcharge applies on Sundays & Public Holidays | Please note: only 1 account per table

[GF] = Gluten Free | [V] = Vegetarian | [ALT VE] = Alternative Vegan option | Please advise staff of any Dietary Requirements



HAUS

CLASSICS



THE HAUS BEEF BURGER 19.9

Herb beef burger topped with cheddar cheese, Hahndorf double smoked bacon, lettuce, red onion jam & tomato chutney served with beer battered fries.

Pair With - Modus Operandi Pale Ale 500ml 14.9

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.

Pair With - NV La Gioiosa Prosecco Superiore DOCG 9

DUO OF WURSTS 22.9

Seared bratwurst and cheese kransky sausage served with creamy mustard potato bake, sauerkraut, red wine sauce and mustards.

Pair With - Weihenstephan Dunkel 500ml 14.5

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 - 6 garlic prawns 9.9

Pair With - Weihenstephan Original Lager 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.

Pair With - '17 Pikes "Traditional" Riesling 9.9

WAGYU SCHNITZEL 300GM 27.9

Premium Wagyu schnitzel lightly crumbed with sage & onion, garden salad, beer battered chips & demi glaze.

Add - Parmigiana topping 4.5

Add - 6 garlic prawns 9.9

Pair With - Pirate Life Pale Ale 500ml 11.5

HAUS BBQ PORK RIBS 29.9

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

Pair With - Prancing Pony Sunshine Ale 500ml 12.5

HAHNDORF GRAZING BOARD [SERVES 2-3] 35.9

Hahndorf double-smoked leg ham, Skara salami, Barossa duck & walnut pate, Max Noske & Son garlic mettwurst, hummus dip, chargrilled spring onion dip, Adelaide Hills aged cheddar cheese, McLaren Vale kalamata olives, G.C's pickled onions and hot German meatballs in a traditional mushroom, onion & beer sauce, served with toasted pita bread.

Add - Extra bread 4

WHY NOT PAIR YOUR MEAL WITH ONE OF OUR LOCAL SMALL-BATCH, HANDCRAFTED GINS?

Applewood Distillery Gin [Gumeracha, Adelaide Hills]

Adelaide Hills Distillery - 78 Degrees Gin [Hay Valley, Adelaide Hills]

Ambleside Distillers - No 8 Botanical Gin [Hahndorf, Adelaide Hills]

Kangaroo Island Spirits - Wild Gin [Cygnet River, Kangaroo Island]

Looking for something a little sweeter? Ask our staff about our huge range of cakes and desserts!

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