



# 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 10.9*

### ZUCCHINI & CORN OPEN SANDWICH 19.9

Warm salad of zucchini, fresh peas, corn kernels tossed in Barossa olive oil, fresh mint & preserved lemon served on chargrilled ciabatta & Yarra Valley fetta topped with shaved radish & micro herbs.

*Pair With - '18 First Drop "Endless Summer" Pinot Grigio 10.5*

### SESAME CHICKEN & QUINOA SALAD BOWL 21.9

Marinated chicken breast strips coated with sesame seeds served on a healthy mix of crunchy kale, quinoa, cucumber, pickled ginger, avocado & almonds tossed in a zesty tahini dressing.

*Pair With - '18 The Lane "Block 2" Pinot Gris 10.5*

### CHICKEN CHEESE KRANSKY 22.9

Duo of Haus Chicken Cheese Kransky sausages served with German spinach dumplings, sweet braised red cabbage & apple sauce.

*Pair With - Weihenstephan Original Lager 500ml 14.5*

### 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 - '18 Sam Scott "La Prova" Fiano 10.9*

### 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 Lobethal Road Sauvignon Blanc 9.9*

### WILD CAUGHT PAN FRIED SNAPPER 29.9

Australian snapper pan fried with butter served on oven baked potato & leek gratin with salsa verde, fresh watercress salad & toasted hazelnut dressing.

*Pair With - '18 Pikes "Traditionale" Riesling 10.5*

## BEERS OF THE MONTH - ON TAP

Modus Operandi Pale Ale  
Modus Operandi Former Tenant Red IPA  
Prancing Pony Sunshine Ale  
Prancing Pony Indie Kid Pilsener  
Pirate Life Mosaic IPA  
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 DCG 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.

*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 - '18 Pikes "Traditional" Riesling 10.5*

## 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 Mosaic IPA 500ml 14.9*

## 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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