

BREAKFAST MENU

Monday to Friday - 7.30am to 11am | Sat, Sun & Public Holidays - 7.30am to 11.15am

THICK CUT SOURDOUGH [V] **6.9**
 Haus thick cut sourdough toast served with your choice of Beerenberg preserves or Vegemite. [2 pcs]

FRUIT TOAST SERVED WITH BUTTER [2 PCS] [V] **6.9**

ADELAIDE HILLS FRUIT SALAD [GF/V] [ALT VE] **13.9**
 Fresh Adelaide Hills seasonal diced fruits, mint leaves & honeyed yoghurt.

HAUS BREAKFAST BRUSCHETTA [V] **13.9**
 Tomatoes, basil, garlic & spanish onion tossed in olive oil served on toasted turkish bread topped with Reggiano Parmigiano parmesan cheese.
 Add - Two free range poached or fried eggs 3
 Add - Hahndorf Gourmet double smoked ham 4
 Add - Hahndorf double smoked bacon 4
 Add - Half Avocado 4.5
 Add - Harris Smokehouse smoked salmon 5

BACON & EGGS **14.9**
 Hahndorf double smoked bacon & free range eggs cooked to your liking on thick cut sourdough toast.

HAUS BIRCHER MUESLI **14.9**
 Oats soaked in fresh orange juice, almond milk & mashed banana, flavoured with vanilla bean & garnished with fresh banana, mixed berry compote & sprinkled with toasted pepitas.

THE TRIPLE STACK [V] **15.9**
 Three pancakes topped with fresh banana, walnuts, Chantilly cream & Canadian maple syrup.
 Add - Hahndorf double smoked bacon 4

EGGS FLORENTINE [V] **15.9**
 Free range poached eggs served on sautéed spinach, thick cut sourdough toast, topped with Haus hollandaise.
 Add - Hahndorf double smoked bacon 4
 Add - Hahndorf Gourmet double smoked ham 4
 Add - Harris Smokehouse smoked salmon 5

AVOCADO SMASH [V] **17.9**
 Haus smashed avocado, shaved radish, Yarra Valley Feta, dukkah, creamed beetroot & poached egg served on toasted organic dark rye bread.

CROQUE MADAME **17.9**
 Pulled pork hock slow-cooked in Haus-made bechamel with dill, peas & a hint of English Mustard with a fried egg served on toasted Brioche bread.

PUMPKIN CRUSH **17.9**
 Honey-roasted pumpkin crush served on toasted organic dark rye bread with balsamic trussed cherry tomatoes, Yarra Valley Feta, free range poached egg sprinkled with toasted pepitas.

HAUS BREAKFAST BURGER **18.9**
 Blue Swimmer Crab scrambled eggs with a hint of chilli, capers & Harris Smoked Salmon served with tomato chutney on a toasted brioche bun.

SWEETCORN FRITTERS & AVOCADO CRUSH [V] **18.9**
 Fresh corn fritters flavoured with chives, paprika & smoked mozzarella served on an avocado crush, topped with chunky tomato salsa & a poached egg.

HAUS ARTISAN BREAKFAST BOWL

Artisan sourdough tureen filled with pumpkin, sundried tomatoes, thyme, mushroom, ham, bacon, Sopressa, Brie and smoked mozzarella - oven baked with free range egg. (sorry no variations)

19.9

BREAKFAST PIZZA [AVAILABLE ALL DAY] **21.9**
 Hahndorf double smoked bacon, free range egg, Spanish onion, semi dried tomatoes, Swiss brown mushrooms, mozzarella cheese & smoky BBQ sauce.
 Add - Gluten free base 5

HAUS BIG BREKKIE **22.9**
 Free Range eggs cooked to your liking, Hahndorf double smoked bacon, Swiss brown mushroom, Hahndorf Gourmet pork sausage, roasted tomato & sautéed spinach served on thick cut sourdough toast.

“BUILD YOUR OWN BREAKFAST” [STARTING FROM] **10.9**
 Your choice of eggs - poached, scrambled or fried, served on thick cut sourdough toast, with your choice of extras.

EXTRAS

Free Range Egg [poached, fried or scrambled]	1.5
Haus Tomato Chutney	1.5
Haus Hollandaise	2
Gluten Free Toast [2pcs]	3
Adelaide Hills Roma Tomatoes [2pcs]	3
Sautéed Spinach	3.5
Hash Browns [2pcs]	3.5
Swiss Brown Mushrooms [2pcs]	4
Hahndorf Gourmet Pork Sausage	4
Hahndorf Double Smoked Bacon	4
Hahndorf Gourmet Double Smoked Ham	4
Hahndorf Gourmet Chorizo	4
Avocado Crush	4.5
Harris Smokehouse Smoked Salmon	5

KIDS BREAKFAST (UNDER 12)

KIDS TOAST [V] **3.5**
 Thick cut sourdough served with your choice of Beerenberg preserves or Vegemite.

ADELAIDE HILLS FRUIT SALAD [GF/V] [ALT VE] **6.5**
 Fresh Adelaide Hills seasonal diced fruits with honeyed yoghurt.

PANCAKE [V] **6.9**
 Pancake served with fresh banana, Chantilly cream & Canadian maple syrup.

BACON & EGG **7.9**
 Hahndorf double smoked bacon & free range egg served on thick cut sourdough toast.
 [your choice of egg - poached, scrambled or fried]

BEVERAGES

ESPRESSO BEVERAGES **4**

Flat White, Cappuccino, Latté, Long Black, Short Black, Macchiato, Mocha

EXTRAS add 0.8

In a Mug
 Decaf
 Extra Espresso Shot
 Soy
 Almond Milk
 Zymill Lactose Free
 Vanilla Syrup
 Hazelnut Syrup
 Caramel Syrup

HOT NON-ESPRESSO DRINKS

Hot Chocolate	4
Chai Latté	4
Belgium Hot Chocolate	4.5
Baby Cino	1.5

TEAS

English Breakfast, Earl Grey, Peppermint, Malabar Chai
 Honeydew Green, Chamomile, Lemongrass & Ginger

Small Pot	4.5
Large Pot	7

FRESHLY SQUEEZED JUICE 7.5

Haus Freshly Juiced Adelaide Hills Fruit

Detox
 Carrot, Beetroot, Apple & Ginger

Haus Green
 Spinach, Cucumber, Lemon, Ginger & Green Apple

Melon Refresher
 Watermelon, Mint, Apple & Lemon

HAUS SMOOTHIES [V] 7.5

[sorry - no variations]

Banana, cinnamon, L.S.A, honey, espresso & coconut milk

OR
 Mango, Fleurieu milk, organic yoghurt & raw honey

JUICES

Tomato Juice	4.9
Besa Orange, Pineapple or Apple	250ml 4.5
	425ml 5.9

Mountain Fresh Juices 4.9
 Apple & Mango, Apple & Guava, Apple & Pineapple, Tropical

COLD BEVERAGES

Fuze Ice Tea Juicy Peach or Zesty Lemon 4.5

Milkshakes 6.9
 Chocolate, Strawberry, Caramel, Vanilla or Banana

Iced Drinks

Iced Coffee Served with cream & ice-cream	7.5
Iced Chocolate Served with cream & ice-cream	7.5
Iced Mocha Served with cream & ice-cream	7.9

WATER

Cape Grim Sparkling or Still	Small 4.9
	Large 8.5

SOMETHING SPECIAL

Virgin Mary	4.9
Bloody Mary	12.0
NV Tempus Two 'Silver Series' Pinot Chardonnay	8.5/39.0
NV The Lane Vineyard Lois Brut Rose	9.0/42.0