

DINNER MENU

Monday to Friday - 5pm to late | Sat, Sun & Public Holidays - 5pm to late

TO START OR SHARE

GARLIC & CHEESE PIZZA BREAD [V] 10.9
Roasted garlic, mozzarella cheese and chopped parsley.
Add - Gluten free base 5

SELECTION OF AUSTRALIAN & INTERNATIONAL CHEESES

Fromager D' Affinois - white rind brie
Onetik Bleuette - goat's milk blue cheese
Midnight Moon - semi-hard goat's milk cheddar cheese

Cheeses served with muscatels on the vine, pressed fig and almond disc and lavosh. 50gm per cheese.

Choice of 1 16.9
Choice of 2 20.9
Choice of 3 24.9
Add - Gluten free option 5

SPANISH QUEEN OLIVES [V/ALT GF]

Large green olives harvested early in the season served with orange zest, Barossa Valley extra virgin olive oil and toasted Turkish bread.
Add - Gluten free option 5

HAUS BRUSCHETTA [V]

Vine ripened tomatoes, fresh basil, garlic and Spanish onion tossed in Barossa Valley extra virgin olive oil served on toasted Turkish bread topped with Reggiano Parmigiano parmesan cheese.
Add - Gluten free option 5

SMALL PLATES 17.9

Queen olives with orange zest, Midnight Moon semi-hard cheese, Barossa Valley extra virgin olive oil and toasted Turkish bread with a choice of either:

Parma prosciutto

Haus Sopressa

Jamon

Add - additional Parma Prosciutto, Haus Sopressa or Jamon 6 ea

HAUS CROQUETTES [V] 17.9

Haus made truffled mushroom, potato and Grana Padano parmesan croquettes with a lemon aioli. [3 per serve]

DIPS 18.9

Asian pumpkin [GF / VE / contains peanuts]

French artichoke [V / contains nuts]

Served with toasted Turkish bread drizzled with Barossa Valley extra virgin olive oil.

ORTIZ SARDINES IN OLIVE OIL [ALT GF] 18.9

Sardines marinated in olive oil served with black lava salt, Spanish queen olives with orange zest, toasted Turkish bread and a side of fresh chilli in olive oil.
Add - Gluten free option 5

FLEURIEU PENINSULA THORNBY LAMB SHOULDER 19.9

Slow cooked 12 hour Lamb shoulder marinated in fresh coriander, Italian parsley, extra virgin olive oil, cumin seeds, lemon juice, fresh garlic and turmeric served with wild rice, dried cranberries, pistachios and a sticky jus.

ASIAN SOY DUCK LEG 21.9

Duck leg braised in soy sauce and Haus spices, served with sautéed sesame Asian greens and a sticky sweet dressing with a hint of chilli.

SOUTH AUSTRALIAN COFFIN BAY OYSTER [GF]

Natural Half Doz 18.9 / Doz 33.9
Kilpatrick Half Doz 20.9 / Doz 35.9
Oysters with Wakame Salad Half Doz 20.9 / Doz 35.9

SOUTH AUSTRALIAN GRAZING BOARD [SERVES 2-3] 45

Hahndorf Gourmet Parma prosciutto, Sopressa, Jamon, Asian pumpkin dip, French artichoke dip, Barossa duck liver & walnut pate, green olives with orange zest, Midnight Moon semi-hard cheese, Beerenberg fruit chutney & toasted Turkish bread.

HAUS SIGNATURE DISH [SERVES 4]

1.2 Kg Mayura Station
Wagyu Beef Brisket 9+ marble score

Deliciously tender slow cooked for 12 hours in pure Canadian maple syrup, cinnamon, star anise, bay leaves, fresh thyme & cloves, finished on the flame grill served with Haus hand cut duck fat chips, sautéed greens and maple jus.

99.9

Served medium well. Allow a minimum of 30 minutes.

MAINS - CHEF'S SPECIALTIES

VEGAN THALI [V / VE / GF] 25.9

Lentils cooked in mustard oil with tomatoes, turmeric potatoes and cauliflower with fragrant cumin rice served with a chickpea salad.

VEGETARIAN LASAGNE [V] 25.9

Spinach, pumpkin and ricotta lasagne, tomato and basil sugo topped with olive oil, fresh spinach and crushed almonds.

WAGYU SCHNITZEL 300GM 27.9

Premium Wagyu schnitzel lightly crumbed with sage and onion, garden salad, beer battered chips and Dianne sauce.

Add - Parmigiana topping 4.5

CRAB & PRAWN TAGLIATELLE 28.9

Tagliatelle pasta, crab meat, prawns, Hahndorf double smoked bacon, Adelaide Hills cherry tomatoes & fresh basil tossed in Barossa Valley olive oil, with lemon & shaved parmesan. [contains cashew nuts]

STRATHALBYN "GOLD" LAMB SHANK [GF] 28.9

Rosemary lamb shank braised in red wine and tomato sauce with creamy mash potato and parsnip chips.

PROSCIUTTO WRAPPED CHICKEN [GF] 29.9

Prosciutto wrapped chicken breast, wild rice, dried cranberries and pistachios served with a hazelnut and beer puree.

ATLANTIC SALMON [GF] 29.9

Pan seared Atlantic Salmon, dill potato puree, chargrilled broccolini, toasted peanut and shallot crumble served with citrus béarnaise sauce.

FLEURIEU PENINSULA THORNBY LAMB SHOULDER 35.9

Slow cooked 12 hour lamb shoulder marinated in fresh coriander, Italian parsley, extra virgin olive oil, cumin seeds, lemon juice, fresh garlic and turmeric served with wild rice, dried cranberries, pistachios and a sticky jus.

ASIAN SOY DUCK LEGS 36.9

Duck leg braised in soy sauce and Haus spices, served with sautéed sesame Asian greens and a sticky sweet dressing with a hint of chilli.

HAUS FLAME GRILLED

KANGAROO [ALT. GF] 35.9

Marinated and chargrilled Kangaroo fillet, served with a Swiss brown mushroom tart, beetroot jus & roasted heirloom carrots.

Steaks are served with roasted vine trussed tomatoes, creamy mashed potato and a choice of Dianne, Mushroom, Green Peppercorn or Béarnaise sauce.

250gm TEYS NARACOORTE CERTIFIED

PROSCIUTTO WRAPPED ANGUS FILET MIGNON 37.9

350gm RIVERINE PREMIUM MSA

120 DAYS GRAIN FED SCOTCH FILLET 39.9

350gm 9+ MARBLE SCORE MAYURA

STATION SIGNATURE SERIES BRISKET STEAK 39.9

9+ marble score Wagyu Brisket Steak - Slow cooked for 12 hours in Canadian maple syrup and Haus spices finished on the flame grill. [Served medium well]

600gm RIVERINE 120 DAYS

GRAIN FED T-BONE STEAK 42.9

SIDES

Haus beer battered chips with garlic aioli 6.9

Haus creamy potato mash 6.9

Five prawns in a creamy garlic sauce 7.9

Adelaide Hills garden salad 9.9

Triple-cooked hand-cut duck fat chips with garlic aioli 11.9

Asparagus with hollandaise, crispy bacon, poached egg and Turkish bread 11.9

Sautéed green beans & broccolini with fresh garlic and a hint of fresh chilli 11.9

Grilled haloumi, fresh watermelon, mint and olive oil 11.9

Fresh roasted beetroot, Yarra Valley Persian fetta, baby spinach leaves, lemon zest and toasted almonds 11.9

HAUS GERMAN SPECIALTIES

GERMAN FLAMMKUCHEN PIZZA [ALT GF] 21.9

A thinly rolled dough with a base of sour cream and mustard, sliced potatoes, onions, Hahndorf double smoked bacon and mozzarella cheese.

Add - German Bratwurst 4

Add - Gluten free base 5

German specialty dishes are served with creamy mustard potato bake, sauerkraut, red wine sauce & mustards.

MAX NOSKE & SON SMOKED KASSLER PORK CHOP [GF] 28.9

Grilled, cured and double smoked middle loin pork chop.

TRIO OF WURSTS 29.9

Chefs selection of German specialty Hahndorf Gourmet sausages: Bockwurst, Bratwurst and Cheese Kransky.

BRAISED PORK HOCK [GF] 29.9

Sweet & tender slow braised pork hock [knuckle], poached in Haus fresh herbs and spices.

SCHWEINSHAXE 34.9

Crispy skin pork hock [knuckle], with sweet braised red cabbage.

GERMAN MIXED GRILL 39.9

Max Noske and Son smoked Kassler pork chop, Hahndorf Gourmet Bratwurst and Cheese Kransky sausages.

THE TASTE OF BAVARIA PLATTER [SERVES 2] 59.9

Slow cooked juicy pork hock [knuckle], Hahndorf Gourmet Bockwurst, Bratwurst and Cheese Kransky sausages, Max Noske and Son smoked Kassler pork chop.

Opt for crispy skin Hock replacement extra 5

Add - Organic Pretzel [Traditional German Bread] 4.5

HAUS RUSTIC PIZZA

MARGHERITA [V/ALT GF] 21.9

Adelaide Hills tomatoes, garlic, fresh basil leaves, bocconcini & mozzarella cheese.

HAUS BREAKFAST PIZZA [ALT GF] 21.9

Double smoked bacon, free range egg, semi-dried tomatoes, onion, mushroom, smoky BBQ sauce & mozzarella cheese.

GERMAN FLAMMKUCHEN PIZZA [ALT GF] 21.9

A thinly rolled dough with a base of sour cream and mustard, sliced potatoes, onions, Hahndorf double smoked bacon and mozzarella cheese.

Add - German Bratwurst 4

THE HERBIVORE [V/ALT GF] 22.9

Roasted pumpkin, semi dried tomatoes, fetta cheese, basil pesto, rocket and mozzarella cheese.

[contains cashew nuts]

HAUS HAWAIIAN [ALT GF] 22.9

Hahndorf double smoked ham, Australian pineapple and mozzarella cheese.

TANDOORI CHICKEN [ALT GF] 22.9

Marinated tandoori chicken, red onion, capsicum, minted yoghurt, fresh coriander and mozzarella cheese.

MEDITERRANEAN LAMB [ALT GF] 23.5

Marinated Strathalbyn lamb, haloumi cheese, onion, dried oregano, minted yoghurt and mozzarella cheese.

THE BBQ [ALT GF] 23.5

Roasted chicken, Hahndorf double smoked ham, Australian pineapple, red onion, mozzarella cheese and smoky bbq sauce.

HAUS SUPREME 23.9

Hahndorf Gourmet Chorizo, Hahndorf double smoked ham, onion, mushroom, capsicum, olives, Australian pineapple and mozzarella cheese.

MEAT LOVERS 24.9

Hahndorf Gourmet bratwurst, double smoked ham, double smoked bacon, slow cooked lamb, Spanish onion, mozzarella cheese and smoky bbq sauce.

Add - Gluten free base 5

Takeaway available. Gluten free bases are also vegan friendly.

LITTLE PEOPLE [UNDER 12 YEARS]

HAUS BEER BATTERED CHIPS 6.9

FISH & CHIPS 10.9

CHICKEN NUGGETS & CHIPS 10.9

HAM, CHEESE & PINEAPPLE PIZZA 10.9

PENNE & CHEESE 10.9

PENNE WITH NAPOLITANA & CHEESE 10.9