Start

Garlic Pizza Bread [V] 9.5
roast garlic, Parmesan & mozzarella.

Bruschetta [V] 11.9
vine ripened tomatoes w roasted garlic, basil, Hills olive oil on toasted ciabatta bread.

Daily Soup 9.5
w crusty Italian style bread.

Coffin Bay Oysters
freshly shucked daily your choice of:
– Natural w wakame salad. 23.9
– Kilpatrick w Balhannah double smoked bacon & Haus spicy sauce. 26.9

Grazing Plate (share 2-3 persons) 24.9
marinated olives & mushrooms, cured meats, Haus pâté, aged cheddar, pickles, smoked leg ham & toasted ciabatta bread.

Haus Made Dips Platter [V] 15.5
Muhammarra / Baba Ganoush / Roast Beetroot / Hommus w toasted ciabatta bread.

Lighter Meals

Quiche Lorraine 16.5
local free range eggs, smoked ham, onion, mushrooms, roma tomatoes & cheddar cheese. served w a garden salad.

Olive & Pumpkin Frittata [V/GF] 16.5
roasted pumpkin, olives, caramelised onion, fresh herbs, Parmesan cheese & free range eggs. served w a garden salad.

Chicken Avocado Baguette 12.5
tender thigh fillets w lemon pepper, avocado, Haus mayo & salad greens.

Smoked Ham Baguette 12.5
Balhannah double smoked leg ham, vine ripened tomatoes, cheddar & salad greens.

Haus Caesar Salad 16.9
hills baby cos lettuce, crispy bacon, Haus Caesar dressing, Parmesan cheese & croutons, topped w poached free range egg.
- w Barossa free range chicken add. 4.9

Traditional Smoked Salmon 18.9
local Harris smoked salmon slices w crisp salmon cake & assorted accompaniments.

Mediterranean Vegetable Salad [V] 18.9
roast Adelaide Hills seasonal vegetables w rocket, olives, pine nuts, feta & balsamic glaze; pesto ciabatta bread.

Spiced Lamb Burger 17.5
served on toasted bun w vine tomato, red onion, lettuce, minted yoghurt & Haus fries.

Open Steak Sandwich 18.9
prime MSA fillet on toasted sour dough served w dill gherkins, vine tomatoes, mustard mayo, & greens w Haus fries.

Mains

Premium Angus Scotch Fillet [GF]
w rosemary & sea salt
crispy chat potato's & Béarnaise Sauce.
600 gram / 39.9 300 gram / 32.9

Braised Strathalbyn Lamb Shank [GF] 27.9
w mashed Sebago potato; tomato, rosemary & red wine sauce

SA King Prawns [GF] 26.9
warm salad of local prawns & squid, Spanish onion, avocado, savoy cabbage, cos, vine tomato w cider, shallot & fleur de sel dressing.

Tender Roast Beef [GF] 19.9
slowly roasted MSA fillet w Adelaide Hills seasonal vegetables, Haus gravy, horse-radish cream.

Haus 'Pie' 17.9
served w garden salad & Haus fries.
please ask our friendly staff for the daily selection.

Daily Pasta POA
please ask our friendly staff.

Poached Salmon Niçoise [GF] 25.9
fresh salmon, on a warm bean, vine tomato, caper, soft boiled egg & potato salad w fresh herb dressing.

Haus Specialties

A Taste Of Australia - Platter for Two

~Featuring~
Tender Australian Lamb Shank
Kangaroo Fillet - Char grilled
Premium Black Angus Beef - Scotch Fillet
Lamb & Rosemary Sausages
Served w red wine glaze & crispy chat potatoes [GF] 29.9 p/person

A Taste Of Bavaria - Platter for Two

~Featuring~
Slow Cooked Juicy Pork Hock
Bockwurst, Bratwurst, Vienna & Kransky Sausages
Char Grilled Kassler Pork Chop
[GF] 26.9 p/person

Smoked Kassler Chop [GF] 25.9
cured middle loin pork chop char grilled.

Quattro of Wursts [GF] 27.9
Bockwurst, Bratwurst Vienna deluxe & Cheese Kransky sausages.

Braised Pork Hock [GF] 26.9
slow cooked pork hock (knuckle) braised in herbs & spices, beautifully tender & sweet.

Chilli Lovers (Tom Yum) Pork Hock 28.9
chilli, ginger & lemongrass infused w silky udon noodles.

[All served w sauerkraut, creamy mustard potato bake & Beerenberg mustard.]

Haus Rustic Pizza

[Fresh local ingredients] [Gluten free available]

Take Away Available less 3.0

Prosciutto w Yarra Valley Persian fetta, caramelised onion, slow roast tomatoes, Parmesan & rocket. 20.9

Roast Pumpkin & Fetta, w baby spinach, pesto, pine nuts & rocket. 19.9

Margherita - locally grown Roma tomatoes, garlic, mozzarella & Parmesan cheeses w soil grown fresh basil. 18.9

Add Harris Smoked Salmon, dill & caper crème fraîche. 23.9

Chilli Prawn, lemon & garlic, young spinach, oregano, rocket & cheese. 23.9

Swiss Brown Mushroom, fire roast eggplant & capsicum, basil pesto, leek & mozzarella cheese. 19.9

Coorong Angus Bresaola, Salami, Mettwurst & Pastrami
kalamata olives, red onion, semi-dry tomatoes, cheese. 21.9

Double Smoked Black Forest Ham,
Australian pineapple & mozzarella cheese. 18.9

Spicy Lamb Ragu, bocconcini, grilled eggplant, spiced chats & gremolata. 22.9

Tandoori Chicken, tender marinated thigh, red onion, capsicum, ginger, coriander & yoghurt drizzle. 21.9

Little Peoples Lunch (Under 12 years)

Kids beef schnitzel w Haus fries.	9.9
Cheesy pasta bake.	7.9
Ham cheese & pineapple pizza.	9.9
Chicken & chips.	9.9
Haus fries w tomato sauce.	5.9
Ice cream & chocolate sauce.	4.9

Sides

Char grilled vegetables /or Haus fries /or Rocket, pear & Parmesan salad. [V/GF]	5.9
Potato bake. [V/GF]	6.9
Steamed greens. [V/GF]	5.9
Crusty Italian bread.	2.9
Garden side salad. [V/GF]	4.9

Cheeses min 150gm. per 50gm 7.0

Over 20 to choose from, please ask your waiter for todays selection. accompanied by local quince preserves, Waltham cross and assorted bickies.

Cakes, flans & desserts available all day from our display counter.

– [GF] = Gluten Free, [V] = Vegetarian

the haus HAHNDORF CAFÉ + BAR + KITCHEN

LUNCH 7 Days

–Please Note Only 1 Account / Table
–Monday to Friday 11.30am to 3pm
–Saturday & Sunday 12pm to 3pm