



# Welcome to the Haus BOS TOURS

## mains

### **ATLANTIC SALMON [GF]**

Pan seared Atlantic salmon, potato purée, steamed greens, toasted peanut & shallot crumble served with citrus bearnaise sauce [contains peanuts]

### **SALT & PEPPER SQUID WITH ASIAN SALAD (GF)**

Szechuan salt & pepper squid lightly dusted in chickpea flour served with a carrot, capsicum, fresh coriander, mint & bean sprout salad tossed in a sweet chilli dressing & topped with a peanut and shallot crumble. with lemon & aioli [contains peanuts]

### **STRATHALBYN "GOLD" LAMB SHANK [GF]**

Rosemary lamb shank braised in wine sauce with creamy mash and green beans and dukkah.

### **CHICKEN SCHNITZEL (ALT GF)**

Lightly crumbed with sage & onion served with beer battered chips, Haus creamy mushroom sauce & garden salad

### **HERB BEEF BURGER**

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

### **ADELAIDE HILLS MUSHROOM & BASIL PESTO FETTUCCINE (V)**

Fettuccine pasta tossed with Adelaide Hills mushrooms, tomato, capsicum, onion, basil pesto, fresh lemon & shaved parmesan [contains cashew nuts]

### **PUMPKIN & SAGE RISOTTO (V,GF)**

Roasted pumpkin & sage, feta, toasted pinenuts & parmesan risotto