

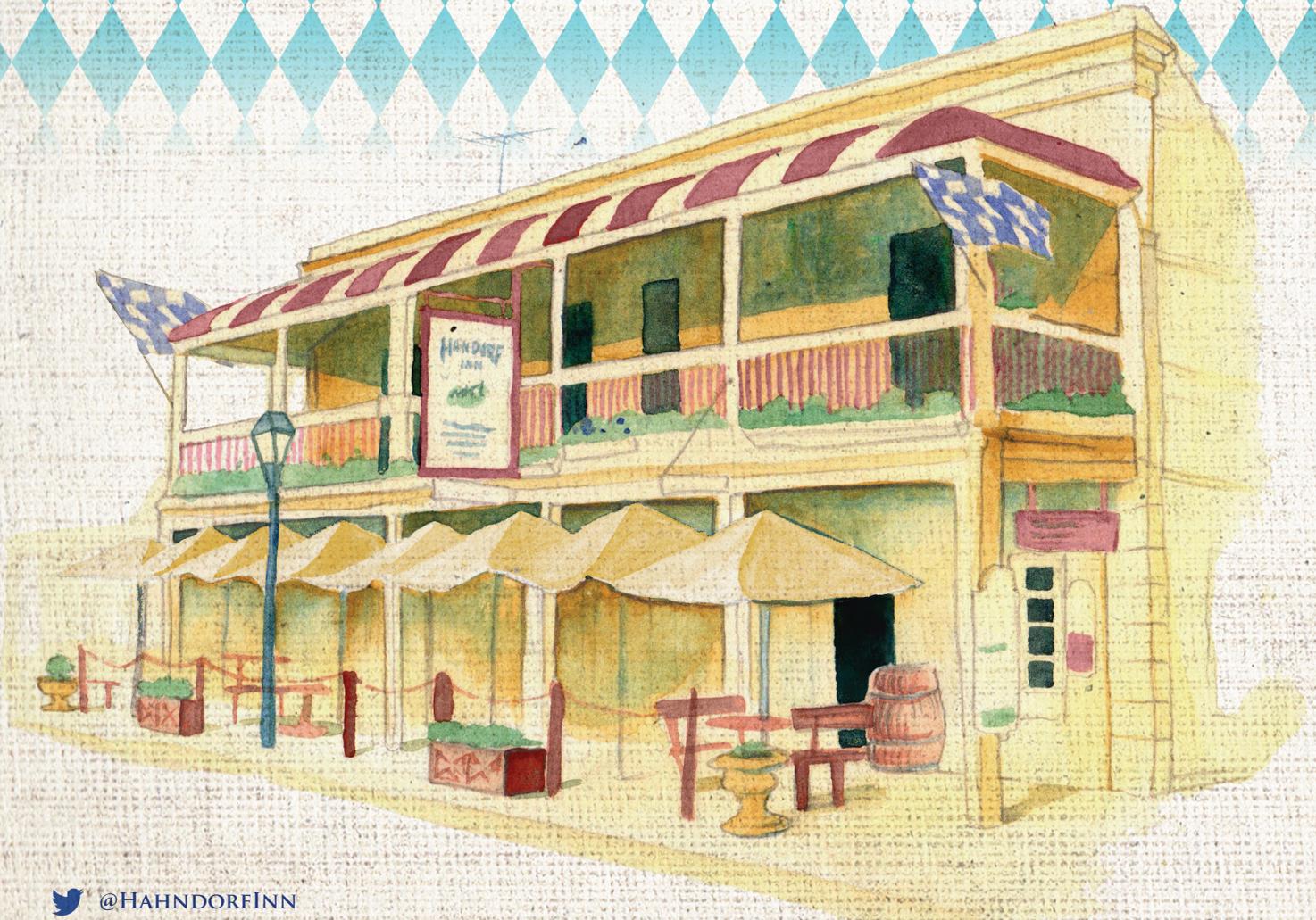


EST. 1863

# HAHNDORF INN

S.A.'S TASTE OF BAVARIA

More than 150 years old, traditional, homely, and operating as a family owned and managed business, The Hahndorf Inn offers Heritage, History and Hospitality. At the Hahndorf Inn we take pride in delivering premium / authentic products, local and imported from our independent suppliers in Bavaria and Austria.



 @HAHNDORFINN

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WEIBO: HAHNDORFINN

WECHAT: JOIN US ON WECHAT

[WWW.HAHNDORFINN.COM.AU](http://WWW.HAHNDORFINN.COM.AU)

2014  
South Australian  
Tourism Awards



# PRODUCTS

## SOME OF OUR LOCAL AND INTERNATIONAL PARTNERS....

Hahndorf Inn is a family owned and proud independent business. At the Hahndorf Inn we take pride in delivering premium and authentic products and experiences. Locally sourced and products from our exclusive independent suppliers in Bavaria and Austria. Our food and beverage is our passion, we endeavor to bring you a true Bavarian experience on every visit to the Hahndorf Inn.



## ARCOBRÄU BIER – MOOS, BAVARIA!

Hahndorf Inn's house bier, 100% imported in the newest German Bier Keg technology. We take pride in ensuring our customers get the best quality, pure beer. The real Bavarian way. With almost all the big brew houses in Munich owned now by Heineken and large global corporations, we only serve and support independent Bavarian breweries!. This 500 year old brewery, owned by Bavarian Count Arco, continues to financially support the 1200 independent breweries of Bavaria. It takes 6-7 weeks to brew an Arco bier, unlike other Munich & commercial breweries short cut method in a 6 day process. Don't forget to try the only AlcoholFree bier on TAP now in SA, Alcoholfrei Urfass. PROST!!!

## SCHNITZEL

We do great Schnitzels, our secret is simple, prepared the traditional way in the home of Vienna. We only use premium graded pork fillet, marinated for 24 hours in imported Austrian Ramen mustard, lemon and our other secret spices. Hand crumbed to order, the way schnitzels should be done.



## HAHNDORF INN WINE

In conjunction with the Adelaide Hills Wine Centre, Jack Simmonds (Hahndorf Hill Winery Ambassador) works to source local Adelaide Hills fruit to make our exclusive house wine varieties. Our house wines on offer rotate up to 3 times a year, depending on the vintage and premium fruit available.

## SAUERKRAUT, ROTKOHL, GHERKINS

*Company Straubinger Konserven*

Located south of the Danube between Regensburg and Künzig, the area is blessed with a moderate climate. In connection with the fertile farmland and the know how of the local farmers, high quality products are harvested, imported and cooked to our secret recipes

## MARKET VEGETABLE AND SALAD

*Hahndorf Vegetable Farm*

Family owned and operated for over 30 years supplying the freshest locally grown produce, located in Hahndorf.



## HÄNDLMAIER'S

In 1910, master butcher Karl and his wife Johanna Händlmaier founded a butcher shop on Gesandtenstraße in Regensburg. In 1914, Johanna Händlmaier created a recipe for a sweet Bavarian mustard, which today is principally consumed with Weißwurst and Leberkäse.



In 1945, after the end of the Second World War, Karl Händlmaier's son Joseph took over the butcher shop and ran it together with his wife. After the death of Joseph in 1955, his widow Luise ran the butcher shop until 1964, when, at the age of 54, she sold all six locations to a local sausage producer to concentrate exclusively on the production and sale of the sweet mustard.

## ENTREES & SHARED BOARDS

### BREZEL (V)

\$7.50 (with Obatzda +\$5.00)

Warm, freshly baked Bavarian pretzel, served with butter.

### OBATZDA

\$5.00

A traditional Bavarian cheese dip consisting of 3 cheeses (double brie, cream cheese, and camembert). Freshly made in-house from local Adelaide Hills cheese.

### LOCAL DIPS TASTING BOARD

\$14.50

A selection of 2 house-made seasonal dips. Chef Andre's choice, using only the best Adelaide Hills produce. Served with a warm pretzel.

### WEISSWURST

\$19.50

Bavaria's favourite poached sausage. This traditional pork sausage is spiced with white pepper, parsley, onion and lemon. Served in its own broth with a warm pretzel and mustard.

### HAHNDORF INN TASTING BOARD (BY SKARA)

\$39.00 (serves 2-4) - Local Specialty

Local cold meat selection with 3 types of Adelaide Hills cheeses, served with crostini, olives and seasoned fruit.

### SAUSAGE TASTING BOARD

\$18.50 (Serves 2)

Can't decide? Try our sausage tasting board! Chef Andre's selection of our finest German butchery sausages, served sliced with Sauerkraut, German mustard, and garlic croutons. Add a pretzel for the full German experience.

### BRATKARTOFFELN

\$16.50

A rustic traditional Bavarian dish consisting of fried potatoes, egg, bacon and onions.

### SUPPE DES TAGES (SOUP OF THE DAY)

\$10.50

Refer to daily specials.

### OMA'S FAMOUS RISSOLE

\$18.50

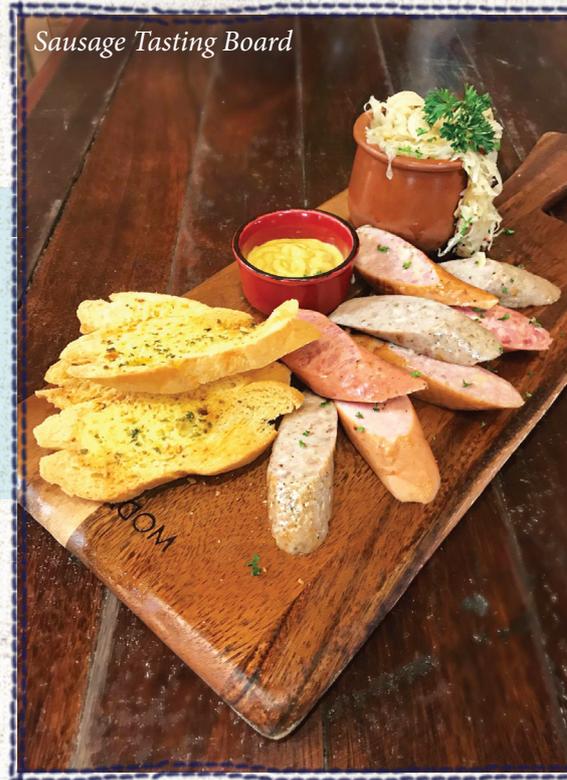
Chef Andre's Oma's recipe. Succulent pork & beef rissole braised and served with our very own dark beer mushroom sauce and rye bread.

### FLAMMBRÖTCHEN

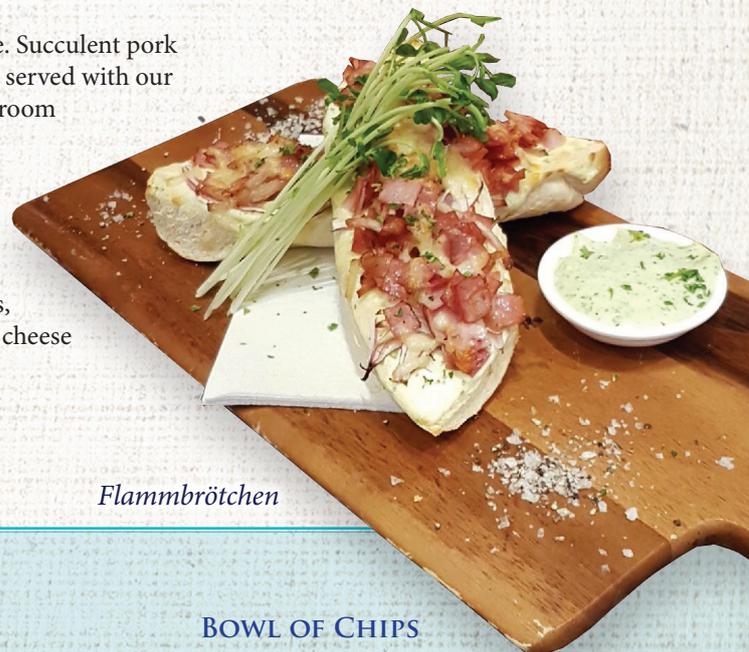
\$15.50

Black Forest bacon, chives, spring onions, and cream cheese baked on a baguette.

Sausage Tasting Board



For vegetarian options please see our daily specials sheet.



Flammbrötchen

## KIDS

### HOMEMADE CHICKEN NUGGETS

\$11.50

Served with chips and tomato sauce.

### CHEESEBURGER

\$11.50

Pork & beef patty with cheese. Served with chips and tomato sauce.

### PENNE PASTA

\$9.50 - (Cheese only available)

With Napolitano Sauce and Cheese.

### HOTDOG

\$11.50

Our finest German butchery Vienna Sausage served on a traditional hot dog bun with cheese, tomato sauce and chips.

### VIENNA SAUSAGE WITH MASHED POTATO OR CHIPS

\$9.50

Served with tomato sauce or gravy.

### BOWL OF CHIPS

\$4.90

With tomato sauce.

### RANGE OF: ICE CREAMS, MILKSHAKES & SUNDAES

Please ask our friendly staff

## HOUSE SPECIALS & MAINS



*Schweins Rippchen*

### ★ SCHWEINS RIPPCHEN (OUR FAMOUS PORK RIBS)

\$44.50 (1 rack)

+ Add a rack for \$28.50

\*all racks vary in size approx. 400-500gm

Our famous baby back pork ribs. Marinated and slow-cooked until tender. Served with chips and our beer-based BBQ sauce.

### ★ RINDER RIPPCHEN (OUR FAMOUS BEEF RIBS)

\$46.00 (1 rack)

+ Add a rack for \$28.50

\*all racks vary in size approx. 400-500gm

Our famous beef ribs. Marinated and slow-cooked until tender. Served with chips and our beer-based BBQ sauce.

### JÄGERBRATEN

\$31.50

Tender beef medallions slow braised in red wine, served with red cabbage and mashed potato.

### GEGRILLTER KASSLER

\$35.50

Giant smoked pork chop chargrilled and served with mashed potato, sauerkraut and pork jus.

### STUTTGART PLATTE

\$95.00 (serves 2-3)

+ Add a rack for \$28.50

\*all racks vary in size approx. 400-500gm

Our famous beef and pork ribs with 12 chicken wings (6 house-marinated, 6 super-spicy), chips and BBQ sauce.

### ★ HAHNDORF'S ORIGINAL TASTE OF GERMANY (PLATTE)

\$75.00 (serves 2-4)

Upgrade to a crispy pork knuckle + \$20.00

Our most famous dish! Selection of Vienna, Bockwurst, Bratwurst, cheese Kransky, smoked Kassler chop, Eisbein pork hock with mashed potato, sauerkraut, pork jus, mustard and fresh baked Bavarian pretzels.

### ★ SCHWEINSHAXE (ROASTED) (GF)

\$48.50 (Avg. 1-1.2kg)

Our famous giant crispy skin pork knuckle served with traditional Rhine potatoes, sauerkraut and pork jus.

### ★ BERLINER 'EISBEIN' (SOFT SKIN PICKLED PORK HOCK)

\$29.50

Pickled in brine then slow cooked for three hours with caraway seeds, juniper berries, bay leaves and black peppercorns. Served with sauerkraut, potato mash and pork jus.

### BAYRISHER BURGER

\$25.50

Our huge beef and pork burger topped with black forest bacon, tasty cheese, gherkins, lettuce, tomato, onions. Served with chips and our home-made Bavarian mayonnaise.

### HÄHNCHEN FLÜGEL (WINGS)

\$14.00 x6 \$26.00 x12 \$38.00 x24  
(Choice of: BBQ or super-spicy)

For our chicken lovers, Hahndorf Inn special chicken wings with chef's homemade dipping sauce.

### ★ GIANT HOT DOG

*Australia's Longest German Hot Dog*

\$45.50

For the brave! Our giant Bratwurst hot dog topped with Sauerkraut and served with 3 sauces (pork jus, seeded mustard and dijon mustard).



*Taste of Germany Platter*



*Deluxe Platte*

## SCHNITZELS

### SCHWEINE SCHNITZEL (PORK SCHNITZEL)

\$31.50

Viennese style freshly crumbed pork fillet, served with Bavarian style potato salad, and house-made garlic-herb mayonnaise.

### ★ HÄHNCHEN SCHNITZEL (CHICKEN SCHNITZEL)

\$26.50 (served with lemon)

Viennese style freshly crumbed chicken breast. Marinated in-house with chef Andre's secret recipe. Served with garden salad, chips and house-made garlic-herb mayonnaise.

#### OPTIONAL

#### ADD SAUCES

+ \$3.50

Green peppercorn, pork jus, mushroom sauce, BBQ rib sauce.

#### ADD PARMIGIANA

\$4.50

Rich tomato sauce with melted tasty cheese.

### HAHNDORF INN (DELUXE) PLATTE

\$99.50 (serves 2-4)

Deluxe Bavarian platter with a combination of our famous schweinshaxe, schnitzel, sausages, Bavarian rissoles, beef ribs, sauerkraut, rotkohl, potato salad, mashed potato, mustard, mushroom sauce and pork jus.

### HÄHNCHEN PLATTE (CHICKEN PLATTER)

*The Ultimate Chicken Platter*

\$85.00 - (serves 4-6)

Butterflied whole BBQ chicken, 2 chicken schnitzels, 12 chicken wings (6x BBQ, 6x spicy), seasonal steamed vegetables tossed in garlic butter, served with roast potato skewer and chicken jus.



*Chicken Platter*

## SIDES

*Small / Large*

### CHIPS SERVED W/ HERB MAYO

\$4.90 / \$9.90

### BOWL OF WEDGES WITH SOUR CREAM AND SWEET CHILI SAUCE

\$14.90

### SAUERKRAUT

\$6.50 / \$15.50

### POTATO SALAD

\$6.50 / \$14.50

### RHINE POTATOES

\$6.50 / \$14.50

### ROTKOHL (RED CABBAGE)

\$6.50 / \$15.50

### MASHED POTATO

\$6.50 / \$14.50

### MARKET VEGETABLES

\$8.50 / \$16.50

### MIXED GARDEN SALAD

\$8.50 / \$16.50

## SAUSAGES



All sausages are served with  
mashed potato, sauerkraut,  
Pretzel and mustard.

Selection of our finest sausages  
produced by our very own master butcher...

Wurstplatte



### WIENER – (VIENNA)

\$22.50 (2 per serve)

“Vienna” Sausage – a traditional lightly smoked, finely ground pork sausage. Very mild, tasty and smooth textured.

### BRATWURST

\$29.90 (2 per serve)

This Thüringian sausage has been manufactured for hundreds of years. The oldest known recipe dates back to 1613. Traditionally it is a finely ground BBQ pork sausage seasoned with salt, pepper, caraway and marjoram. Originally from German state of Thuringen but famous all over the world.

### NÜRNBERGER

\$25.50 (5 per serve)

Traditional German coarsely ground BBQ pork sausage seasoned with salt, pepper, marjoram and ginger. The small, thin Bratwurst was first documented in 1313 and is one of the oldest German sausage recipes.

### DEBRECZINER

\$23.50 (2 per serve)

Debrecziner is a pork sausage of uniform fine texture and reddish-orange colour, named after the Hungarian city of Debrecen. The sausages are spiced with paprika and garlic, pepper and marjoram. They are lightly smoked and are slightly more spicy than most other sausages.

### KÄSE KRAINER – (CHEESE KRANSKY)

\$28.50 (2 per serve)

Traditional Austrian / Slovenian coarse double smoked sausage infused with rich cheddar cheese.

### BOCKWURST

\$28.50 (2 Per Serve)

A traditional smoked Bavarian sausage, consisting of ground pork, spiced with white pepper and paprika.

### ★ WURSTPLATTE

\$59.50 (serves 4-6)

This is a must have for sharing! Mixed sausage platter. 11 of our finest German Butchery sausages: 1 Bratwurst, Bockwurst, Wiener, Debriciner, Käse Krainer (Cheese Kransky), chef's special sausage and 5 Nürnberger sausages, served with Bavarian potato salad, sauerkraut, 2 German Pretzels and mustard.



Our very own multi-award winning master butcher, Tino Dees provides exclusively to the Hahndorf Inn Hotel. With over 25 years experience in the industry, this family owned business proudly provides us with our world quality smallgoods and meat products.



## SCHNAPPS

### HOT DRINKS

#### POT OF TEA (SINGLE SERVE)

\$ 4.50 (Served w/ milk if requested)

English Breakfast, Earl Grey,  
Camomile, Peppermint, Green tea

#### COFFEE

Available in regular & large

Flat White	\$4.70 / \$5.20
Cappuccino	\$4.70 / \$5.20
Latte	\$4.70 / \$5.20
Long Black	\$4.20
Short Black	\$4.00
Macchiato	\$4.50
Extra Shot	\$1.20

#### OTHER

Mocha	\$5.20
Chai Latte	\$4.70
Hot Chocolate	\$4.90
Baby-Cino	\$1.50

#### DOORNKAAT TRIPLE DISTILLED KORN SCHNAPPS

(Germany)

30mL \$8.00 / 700mL Bottle \$130.00

The only speciality grain spirit that is distilled three times in a complex procedure which ensures that Doornkaat has an extremely pure, mild and clean flavour.

#### BERENTZEN APPLE, FRUIT SCHNAPPS

(Germany)

30mL \$7.00 / 500mL Bottle \$65.00

Crisp, green apple flavour

#### BERENTZEN CHERRY, FRUIT SCHNAPPS

(Germany)

30mL \$7.00 / 500mL Bottle \$65.00

Light fruit liqueur made with cherries

#### TEUFELSKRAUTER, DEVIL'S HERB

(Austria)

30mL \$8.50 / 700mL Bottle \$145.00

Herbal Schnapps made from burnet, centaury, curaçao peel, liquorice, cinnamon rind, cloves, sage and herbal extracts

#### STONSDORFER, HERBAL SPIRIT

(Germany)

30mL \$8.00 / 700mL Bottle \$130.00

Distilled to the same recipe since 1810 Stonsdorfer herbal liqueur is one the leading spirit brands in Germany. It is the only herbal liqueur with a high content of blueberry juice. The natural, deep-red colour and distinctive fruity flavour stem from the freshly pressed juice of fully ripened, hand-picked blueberries.

#### BOMMERLUNDER, AQUAVIT

(Germany)

30mL \$8.00 / 700mL Bottle \$130.00

Aquavit, literally translated as "water of life", is a traditional pale grain spirit infused with herbs and aged in oak casks which guarantee the subtle, distinctive flavour, the high quality and the fine taste.

#### BÄRENJÄGER HONEY LIQUEUR

(Germany)

30mL \$8.50 / 700mL Bottle \$145.00

Translates to 'Bear Hunter' a honey liqueur with grain spirit base, produced since the 15th century.

## DESSERTS

#### APFELSTRUDEL

\$15.50

Home-made apple strudel spiced with cinnamon and encased in golden puff pastry served with cream and vanilla bean ice cream.

#### OMAS KASEKUCHEN

\$14.50

Bavarian style baked cheesecake served with raspberry sauce and double cream.

#### SCHOKOLADENMOUSSE

\$14.50

Bavarian style chocolate mousse served with mixed berries and double cream.

#### ★ DESSERT PLATTE

\$38.50 (serves 4-6)

A combination of baked cheesecake with raspberry sauce, chocolate mousse and sticky date pudding with butterscotch sauce and vanilla bean ice cream.



Dessert Platte



### ARCOBRÄU SCHLOSS HELLES LAGER (HOUSE LAGER) 4.6% ABV

Full flavoured, smooth and particularly mild in taste. This is a quality lager with a fine European heritage.



### ARCOBRÄU WEISSBIER HELL

5.3% ABV

Made with only the finest, hand selected yeast and only fermented once to create a very unique style of wheat beer, using the exclusive Arcobräu fermenting system. Fruity and spicy, sparkling and mild.



### ARCOBRÄU URFASS ALKOHOLFREI 0.05 % ABV

Urfass Premium Hell with a mild, spicy flavour, voted best alcoholfree bier in Bavaria. Now the first alcohol free beer on tap in SA.



### PILSENER 4.9% ABV

The Euro classic. The most noble and high quality hops are hand selected by the master brewer at local farms. This is how a pilsener should taste, effervescent with low gravity, spicy with the distinctive bitter smooth hop taste.



### ARCOBRÄU RADLER Bottled 2.5% ABV (Available in the 500ml Bottle)

Traditional Schloss Lager infused with the finest quality Isarperle lemonade.

**\$15**

### WANT TO TRY MORE?

Then try our tasting paddle!  
Experience 5 different Bavarian beers



### ARCOBRÄU 'LIESL' Bottled

5.3%

The Liesl is brewed completely with special, natural malts & hops, making this Bavarian Light beer an incomparable tasting experience.



### ARCOBRÄU SCHLOSS DUNKEL

5.2% ABV

A traditional Bavarian dark lager. Brewed from a centuries-old recipe. Very refined malty aroma with a full flavour. Glorious and mild, this is the drinkable dark beer for everyone!



### ARCOBRÄU CORONATOR Bottled

7.2% ABV (Available in the 500ml Bottle)

Extra strong brewed with a specific gravity of over 18 percent. The 'Coronator', an old Bavarian dark Doppelbock (double dark-beer) made for the beer connoisseur. Malty in flavour and smooth.

## PREMIUM RANGE



### IRLBACHER PREMIUM VOLLBIER HELL 4.9%

Brewed for festivals, this traditional, smooth aromatic lager has the flavours of the Bavarian Volksfest, evoking dancing on tables and summer nights. Enjoy the Bavarian experience with our Festbier.



### ARCOBRÄU ZWICKLBEER (UNFILTERED LAGER) 5.2% ABV

Brewed since 1567, this Pale ale is more similar in nature to a pale lager. Its unique and unchanged recipe delivers a deliciously natural beer with a smooth effect. This distinct brew is unfiltered and is a taste sensation.

## GRÜNBACHER SCHLOSSBRÄUEREI



### GRÜNBACHER ALTWEISSE GOLD 5.3%

The classic from Grünbach. Bright golden – fine-tuned with yeast and carbonic acid. Convincing herb freshness. Excellent wholesomeness – a real treat for any Weissbier friend!



### GRÜNBACHER ALTWEISSE DUNKEL 5.3%

The real old Bavarian dark wheat beer. Once its varietal color and brilliant opalescence. Pleasantly malty aroma and very balanced in aftertaste. Just as loved by real wheat beer connoisseurs!