HOPHAUS

SMALL / SHARE		MAINS		BURGERS	
Bretzel & Pickles V Butter, house pickles	12	Steamed Chilli Mussels Spring onion, cherry tomato, garlic butter, toasted sourdough	28	Angus Beef & Bacon Cheeseburger Mustard mayonnaise, lettuce, pickle,	27
Mushroom & Stracciatella Arancini (3) V Truffle aioli, parmesan	18	Beer Battered Fish & Chips House made tartar, pickled onion,	29	tomato, cheddar cheese, fries Smoked Brisket Burger	29
Hophaus Charcuterie Board Selection of cured meats, cheese, house made pickles, sourdough	29	charred lemon Roasted Humpty Doo Barramundi Fillet	34	12 hour smoked Wagyu brisket, quick slaw, chipotle mayonnaise, tomato, pickle, fries	
Dips & Flatbread	22	Onion soubise, mushroom, artichoke & asparagus butter sauce		Fried Chicken Burger Pickle, cheddar cheese, house slaw, burger sauce, fries	27
Ask about today's selection of house made dips		Prawn & Saffron Risotto Carnaroli rice, King prawns, fennel,	30	Falafel Burger V	27
Fried Calamari Lemon & black pepper, caper mayonnaise	20	slow roasted tomato, green peas 300g Chicken Schnitzel House slaw, lemon, jus	27	Mint mayonnaise, lettuce, tomato, pickled red cabbage, fries	-,
Chicken Wings Bourbon BBQ sauce, sour cream & chilli or Frank's Hot Sauce & ranch dressing	20	Lamb Shoulder Roulade Sweet potato purée, charred broccolini, pearl onion, feta & rosemary jus	36	SIDES	
Smoked Lamb Ribs	18	Veal Schnitzel Crumbed veal, house potato salad,	36	Fries House Potato Salad	12 12
Cumin salt, lemon yoghurt, chimichurri		sauerkraut, jus		Garden Salad	10
Pork Sliders Pulled pork, apple sauce, cabbage slaw	18	300g Grilled Pork Cutlet Dutch carrots, apple purée, fresh apple salad, chimichurri, jus	34	House dressing Charred Broccolini Olive oil, romesco sauce,	14
S A L A D S		Spring Vegetable Orecchiette V Zucchini, asparagus, chilli, garlic & lemon	26	smoked almonds	
Grilled Salmon & Avocado Gem lettuce, cucumber, chickpeas, mint, red onion, sumac, marie rose dressing	28	Roasted Free Range Chicken Breast Kipfler potato, chorizo, confit garlic,	36	TO FINISH	
Classic Caesar Romaine lettuce, lardons, soft boiled eganchovy dressing & croutons	22 gg,	spinach, chicken jus		House Made Chocolate Brownie Salted caramel, peanut brittle, vanilla ice cream	14
Add Chicken +6		FROM THE GRILL		Basque Cheesecake Blueberry compote, brandy snap	14
Roasted Sweet Potato & Feta V Baby spinach, roasted capsicum, toaste pumpkin seeds, honey lemon dressing	•	Minute Steak Beef eye fillet, fries, salad, sauce bordelaise	32	Summer Pavlova Vanilla Chantilly, fresh berries, honey ice cream	15
SUNDAY ROAST		250g Black Angus Sirloin Chargrilled sirloin, lettuce, fries, beef jus	39	Cheese Plate Ask about our current selection Quince, apple, grilled bread	22
Sundays 12pm (until sold out) Rotisserie Roast of the Day with all the trimmings	30	300g Southern Ranges Scotch Fillet Baby gem lettuce, fries, beef jus	48		

V - Vegetarian

Note: Menu items may contain traces of nuts, gluten, dairy or other allergens. Advise wait staff if you have any food allergies or dietary requirements. A 10% surcharge applies on Sundays & 15% surcharge applies on public holidays. Merchant card transactions incur a 1.4% surcharge.