

HOPHAUS

SMALL / SHARE

Bretzel & Pickles V	12
Butter, house pickles	
Burrata V	22
Roasted red pepper, cherry tomato, basil oil, soft herbs, grilled sourdough	
Hophaus Charcuterie Board	34
Selection of cured meats, cheese, house pickles, sourdough	
House Made Dips & Flatbread	22
Ask about today's selection	
Fried Calamari	22
Lemon & black pepper, caper mayonnaise	
Chicken Wings	20
- Bourbon BBQ sauce, sour cream - Frank's Hot Sauce, ranch dressing	
Beef Bourguignon Croquettes	20
Smokey chipotle aioli	
Pork Ribs	24
Sticky BBQ ribs, picked chilli, sour cream, chives	
Smoked Lamb Shoulder Sliders	19
Pulled lamb, pickled onion, feta, harissa mayo	

SALADS

Grilled Salmon & Avocado	29
Gem lettuce, cucumber, chickpeas, mint, red onion, sumac, marie rose dressing	
Classic Caesar	24
Romaine lettuce, bacon, soft boiled egg, croutons, anchovy dressing, shaved pecorino	
Add Grilled Chicken +6	
Bocconcini & Summer Vegetable Salad V	25
Quinoa, semi dried tomato, roast carrot, eggplant, olive, lettuce, basil pesto, balsamic glaze	

MAINS

Wild Mushroom & Leek Risotto V	29
Shallot, spring pea, shaved pecorino, soft herbs	
Beer Battered Fish & Chips	29
House made tartar, pickled onion, charred lemon	
Prawn Linguini	30
Semi dried tomato, spinach, shallot, cream & white wine sauce, soft herbs	
Roasted Barramundi Fillet	34
White bean ragout, sautéed baby spinach, salsa verde	
300g Chicken Schnitzel	29
House slaw, lemon, jus	
Millawarra Free Range Lamb Rump	36
Dauphinoise potato, carrot purée, charred broccolini, lamb jus	
Veal Schnitzel	37
Crumbed veal, house potato salad, sauerkraut, jus	
Pork Roulade	34
Braised & rolled pork knuckle, spiced apple, fennel, pork jus	

FROM THE GRILL

Minute Steak	35
Beef eye fillet, fries, salad, sauce bordelaise	
250g Black Angus Sirloin	45
Chargrilled sirloin, lettuce, fries, beef jus	
250g Southern Ranges Scotch Fillet	52
Lettuce, fries, beef jus	

SUNDAY ROAST

Sundays 12pm (until sold out)	30
Rotisserie Roast of the Day with all the trimmings	

BURGERS

Angus Beef & Bacon Cheeseburger	29
Mustard mayonnaise, lettuce, pickle, tomato, cheddar cheese, fries	
Smoked Brisket Burger	30
12 hour smoked wagyu brisket, pickled cabbage, chipotle mayonnaise, tomato, pickle, fries	
Fried Chicken Burger	29
Pickle, cheddar cheese, house slaw, sriracha mayonnaise, fries	
Beetroot & Quinoa Burger V	28
Lettuce, avocado, tomato, sweet chilli mayonnaise, fries	

SIDES

Fries	13
House Potato Salad	12
Garden Salad	10
House dressing	
Charred Broccolini	14
Olive oil, romesco sauce, toasted almonds	

TO FINISH

Flourless Orange Cake	14
Candied blood orange, marmalade gelato	
Churros	14
Cinnamon sugar, chocolate sauce, vanilla bean ice cream	
Mango & Coconut Pannacotta	15
Crumble, mango coulis, fresh mint	
Cheese Plate	22
Ask about our current selection with quince, apple, grilled sourdough	



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.