

## KLEINE SPEISEN

SMALL EATS, TO SNACK OR SHARE

Bretzel	9
Haus pickles, whipped butter	
Oysters	<i>EACH</i> 3.5
Natural, cider vinegar mignonette	
Bier battered & fried, pickled shallot, caper mayonnaise	4.5
Crumbed Cheese Sticks	14
Crisp capers, shallot, lemon, smoked yogurt	
Knoblauchbrot	12
Garlic herb oven roasted bread	
Fried Dill Pickles	13
Fried pickles, pickle mayonnaise, smoked salt	
Bitterballen	16
Pulled beef brisket, roasted garlic mayonnaise	
Salt & Pepper Squid	18
Salt & pepper squid, pickled cucumber, radish salat, roasted garlic mayonnaise	
Lamb Skewers	14
Charcoal lamb skewers (2), garlic yogurt dip, lemon	
Fried Artichokes	13
Fried artichokes, pickle mayonnaise, lemon	

## WÜRSTCHEN & FAVORITEN

Cheese Kransky	19
German kransky, Bavarian red cabbage, curry ketchup, mustard, milk bun	
Bratwurst	19
Classic German sausage, sauerkraut, smoked cheese, curry ketchup, milk bun	
The 'Hamburg'er	22
Angus beef, bier braised onions, cheddar, kaiserfleisch, smoked mayonnaise	
Kartoffelpuffer	20
Smoked brisket, kartoffelpuffer, horseradish cream, apple & fennel salat	
Fried Chicken Burger	20
German slaw, cheddar, sour cream, fennel relish	
Reuben Bretzel	18
Pastrami, gouda cheese, Löwensenf mustard, dill pickle, sauerkraut	

## KLASSIKER & COAL PIT

Jägerschnitzel	29
Pan fried pork fillet, potato mash, mushroom sauce, parsley	
Wiener Schnitzel	29
Carrot, beet & apple salat with mint & cumin vinaigrette, bone marrow jus	
Chicken Schnitzel	28
Carrot, beet & apple salat with mint & cumin vinaigrette, bone marrow jus	
Pork Knuckle	36
10 hour smoked pork knuckle in cider, Bavarian red cabbage, spiced apple puree, pork crisps	
Braised Beef Cheek	34
Burnt carrot puree, watercress, horseradish	
Charcoal Smoked Eggplant	28
Fava beans, smoked yogurt, lemon, mint, raisin	
Market Seafood	m/p
Seasonal garnish	
Mussels	24
Local Black Lip mussels, cider broth, garlic, parsley, butter	
Smoked BBQ Lamb Ribs	26
Charred garlic flatbread, smoked yogurt	
Whole Suckling Pig	m/p
For the whole table - 48 hours notice required	

## BBQ TASTES FROM THE COAL PIT

GREAT TO SHARE WITH SMALLS & SIDES

250gm Chicken Maryland	16
250gm Free Range Pork Loin	18
250gm Lamb Rump	21
250gm Grass Fed Sirloin	22

KINDER MENU AVAILABLE



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A 10% surcharge may apply on Public Holidays & regular specials may not be available.

## PLATTEN ZUM TEILEN

SHARE PLATES

Kalte Haus Platte	24
Hot smoked salmon, juniper rillettes, potted quail, pickled herring, leberwurst, rye	
Hophaus Bavarian Tasting Platte	25
Pastrami, hot smoked salmon, sausages, pickles, rye	
Wurstplatte	35
Walmas signature sausages, Löwensenf mustard, rye	
Whole Roasted Snapper	50
Lemon, garlic and parsley marinated, roasted over the coal pit	
Suckling Pig	50
Suckling pig, spiced apple, crackling	
Rotisserie Platte	60
Coal roasted lamb rump, pork loin, lemon chicken, kransky, pickles, leberwurst, rye	

## SALAT

A LIGHT MEAL OR TO SHARE

Roasted Beetroot Salat	22
Hot smoked salmon, fennel, radish, orange vinaigrette	
Roast Chicken Salat	24
Spinach, rocket, pickled onion, fennel, radish, gouda cheese	
Chargrilled Pumpkin Salat	20
Caramelised shallot, spinach, smoked yogurt, pumpkin seed	
Spätzle Salat	19
Herb Spätzle, shallots, goats cheese, hazelnuts, roasted beetroot and spinach	
Chargrilled Asparagus Salat	22
Soft boiled egg, apple yogurt, baby cos, toasted seeds	

## BEILAGEN

SIDES

Shoestring Fries	9
Hand Cut Thick Chips	10.5
Sauerkraut & Kaiserfleisch	11
German Potato Salat	9
Käsespätzle 'Mac & Cheese'	10
Brussel Sprouts & Smoked Bacon	9
Mixed Leaf Salad	7

## TRY A HOPHAUS BIER PADDLE 10

TRY A VARIETY OF BIERS! CHOOSE 4 BIERS FROM OUR CURRENT TAP BIERS AND TASTE AWAY!

## NACHSPEISE

TO FINISH

Apfelstrudel	14
Salted caramel, vanilla ice cream, ginger crumble	
Schwarzwälder Kirschtorte	14
Our version of the classic German Black Forest cake	
Chocolate & Cinnamon Torte	14
Whiskey cream	
Selection of Cheeses	22
Piacere Blu (blue), Ziegenfrischkäse (goat) Charnwood (smoked cheddar) with accompaniments	

## \$20 ARBEITSLUNCH

MONDAY TO THURSDAY LUNCH SPECIALS  
ALL COME WITH A 300ML BITBURGER OR A HAUS WINE

Roast Chicken Salat | Kartoffelpuffer  
Cheese Kransky | Spätzle Salat

## \$20 TAGESKARTE DINNER

DINNER SPECIALS ALL COME WITH A 300ML BITBURGER OR A HAUS WINE

### MONDAY

The 'Hamburg' er  
Choose from Angus Beef  
or Fried Chicken Burger

### TUESDAY

Frankfurter  
Frankfurter hot dog, sour cream,  
smoked cheddar, sauerkraut, mustard, milk bun

### WEDNESDAY

Wiener or Chicken Schnitzel  
Carrot, beet & apple salat with mint  
& cumin vinaigrette, bone marrow jus

### THURSDAY

Pick of the BBQ Pit  
Potato mash

Note: Some of our dishes may contain traces of nuts or other allergens. If you have any allergies or food requirements please advise your waitperson.