

# HOPHAUS

— BIER BAR GRILL —

## NEW YEAR'S EVE MIDNIGHT DINNER SHARED MENU MONDAY 31 DECEMBER 2018

### SCHNAPPS ON ARRIVAL

### ENTREE

Bretzel

Whipped butter, haus pickles

Grilled Scallops

Charred baby leeks, carrot puree, pomegranate vin

Wood Fried Mushroom & Smoked Brisket

Broad bean salad

Gin Cured Salmon

Citrus salad of orange, lemon, lime, ruby grapefruit

### MAIN

Pork Knuckle

Vanilla apple puree, poached pear,  
haus kraut salat, pork crackle

Braised Lamb Shanks

Smoked yoghurt, mixed grain salad, onion jus

Spätzle

Pea, broccolini, goats cheese, green oil

German Potato Salat

Mixed Leaf Salat

### DRINK

5 hour Premium Beverage Package

All European Tap Biers

Red & White Premium Wines  
by the Glass

Soft Drinks

### TO FINISH

White Chocolate Mousse Tart

Raspberry, gold leaf dust

Blueberry Pannacotta

Seasonal berries macerated in peach schnapps, macaroons

Apfelstrudel

Sour cherry, white chocolate crumb, vanilla bean ice cream

### ENDE

Cheese

Selection of smoked & alpine cheeses,  
fruit bread & muscatels

MONDAY 31 DECEMBER 2018

BOOKINGS AT 8PM, 8.30PM & 9PM

BOOK ONLINE

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

INSIDE \$190 PER PERSON + BOOKING FEE

OUTSIDE \$220 PER PERSON + BOOKING FEE

SPECIAL DIETARY OPTIONS AVAILABLE ON REQUEST