

HOPHAUS

EURO BAR BISTRO

SNACK

Homemade Bretzel Roll	10
Whipped truffle butter	
Local Oyster	EACH 4.5
Salmon roe, citrus dressing	
Haus Braised Green Olives	9
White Anchovy on Toast	12
Soft herb purée, pickled onion, lardo	
Smoked Brisket Croquettes	14
Hung yoghurt, toasted seeds	
Grilled Lamb Skewers	12.5
Smoked yoghurt, green oil	

SMALL

Prawn Tortellini	22
Confit leek, prawn bisque, shellfish oil	
Seared Scallops	19
Caramelised cauliflower, green peppers, lemon butter	
Forest Mushroom	18
Chat potatoes, raclette, onion, smoked paprika	
Pressed Pork Terrine	19
Mustard, cornichons, grilled sourdough	

LARGE

Barramundi	29
Green pea, broccolini, garlic & shallot cream sauce	
Hophaus Crispy Pork Knuckle	38
Vanilla apple, sauerkraut, pork jus	
Veal Schnitzel	32
Watercress, caper, lemon, pecorino	
Crab Casarecce	30
Confit tomato, garlic, parsley, chilli	
Pulled Lamb Pithivier	28
Lamb jus, watercress	

COAL PIT

250g Grass Fed Porterhouse	35
White polenta, nduja butter	
Smoked Eggplant	26
Tahini, grain salad, pickled chilli	
Walma's Traditional Sausages	35
Onion jus, creamy mash, cress	
Rotisserie Suckling Pig Plate	60
Pork loin, pork sausage	
Haus Plate	100
FOR GROUPS OF 10 TO 15 TO SHARE	
Selection of favourites from Small, Large and Coal Pit	

SIDES

Sautéed Greens	14
Lemon, chilli, garlic	
Pit Roasted Chat Potatoes	14
Potato cream, chive	
Haus Garden Salad	10
Shoestring Fries	9

TO FINISH

Lemon Tart	15
Vanilla mascarpone cream, sour cherry	
Espresso Martini Mousse	14
Coffee caramel, candied nuts, espresso ice cream	
Cheese	19
ASK ABOUT OUR CURRENT SELECTION	
Honey, quince, grilled bread	

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.

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

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