

HOPHAUS

SMALL / SHARE

Bretzel & Pickles v	12
Butter, house pickles	
Mushroom & Stracciatella Arancini (3) v	18
Truffle aioli, parmesan	
Hophaus Charcuterie Board	29
Selection of cured meats, cheese, house-made pickles, sourdough	
Dips & Flatbread	22
Ask about today's selection of house-made dips	
Fried Calamari	20
Lemon & black pepper, caper mayonnaise	
Chicken Wings	20
Bourbon BBQ sauce, sour cream & chilli or Frank's Hot Sauce & ranch dressing	

SALADS

Grilled Salmon & Avocado	28
Gem lettuce, cucumber, chickpeas, red onion, mint, sumac, marie rose dressing	
Roasted Free Range Chicken Caesar	27
Romaine lettuce, lardons, soft boiled egg, anchovy dressing & croutons	
Roasted Beetroot & Feta v	25
Beetroot hummus, spinach, tomato, cucumber, candied walnuts	

SUNDAY ROAST

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

MAINS

Steamed Chilli Mussels	28
Tomato, chilli, chive, garlic, garlic sourdough	
Beef Pappardelle	32
Slow cooked beef ragu, chilli, garlic, parmesan	
Beer Battered Fish & Chips	29
House made tartar, pickled onion, charred lemon	
Roasted Barramundi Fillet	32
Bacon butter sauce, kipfler potato, spinach, crisp cavolo nero	
300g Chicken Schnitzel	27
House slaw, lemon, jus	
Lamb Shoulder Roulade	36
Beetroot hummus, charred broccolini, caramelised red onion, beetroot, feta & oregano salad, rosemary jus	
Veal Schnitzel	36
Crumbed veal, house potato salad, sauerkraut, jus	
300g Grilled Pork Cutlet	34
Dutch carrots, apple purée, fresh apple salad, chimichurri, jus	
Spiced Butternut Risotto vg	29
Harissa, crispy chickpea, herb oil	
Slow Cooked Beef Cheek	36
Potato purée, pearl onion, button mushroom, red wine jus, pangritata	

FROM THE GRILL

Minute Steak	32
Beef eye fillet, fries, salad, sauce bordelaise	
250g Black Angus Sirloin	39
Chargrilled sirloin, lettuce, fries, beef jus	
300g Southern Ranges Scotch Fillet	48
Baby gem lettuce, shoestring fries, beef jus	

BURGERS

Angus Beef & Bacon Cheeseburger	27
Mustard mayonnaise, lettuce, pickle, tomato, cheddar cheese, fries	
Smoked Brisket Burger	29
12 hour smoked Wagyu brisket, quick slaw, chipotle mayonnaise, tomato, pickle, fries	
Fried Chicken Burger	27
Pickle, cheddar cheese, house slaw, burger sauce, fries	
Falafel Burger v	27
Mint mayonnaise, lettuce, tomato, sweet potato fries	

SIDES

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

TO FINISH

House-Made Chocolate Brownie	14
Salted caramel, peanut brittle, vanilla ice cream	
Basque Cheesecake	14
Raspberry compote, honeycomb	
Apple Crumble	15
Spiced apples, honey & oat crumble, cinnamon bun ice cream	
Cheese Plate	22
Ask about our current selection Quince, apple, grilled bread	



V - Vegetarian **VG - Vegan**

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. Merchant card transactions incur a 1.4% surcharge. 15% surcharge applies on Public Holidays.