# HOPHAUS

# SMALL / SHARE

<b>Bretzel &amp; Pickles</b> V Butter, house pickles	12
Mushroom & Stracciatella Arancini (3) V Truffle aioli, parmesan	18
Hophaus Charcuterie Board Selection of cured meats, cheese, house made pickles, sourdough	29
Dips & Flatbread Ask about today's selection of house made dips	22
Fried Calamari Lemon & black pepper, caper mayonnaise	20
<b>Chicken Wings</b> Bourbon BBQ sauce, sour cream & chilli or Frank's Hot Sauce & ranch dressing	20
Smoked Lamb Ribs Cumin salt, lemon yoghurt, chimichurri	18
<b>Pork Sliders</b> Pulled pork, apple sauce, cabbage slaw	18

# S A L A D S

<b>Grilled Salmon &amp; Avocado</b> Gem lettuce, cucumber, chickpeas, mint red onion, sumac, marie rose dressing	28
Classic Caesar Romaine lettuce, lardons, soft boiled e anchovy dressing & croutons Add Chicken +6	<b>22</b> gg,
Roasted Sweet Potato & Feta v Baby spinach, roasted capsicum, toast pumpkin seeds, honey lemon dressing	
SUNDAY ROAST	

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

#### MAINS

<b>Steamed Chilli Mussels</b> Spring onion, cherry tomato, garlic butter, toasted sourdough	28
Beer Battered Fish & Chips House made tartar, pickled onion, charred lemon	29
Roasted Humpty Doo Barramundi Fillet Onion soubise, mushroom, artichoke & asparagus butter sauce	34
<b>Prawn &amp; Saffron Risotto</b> Carnaroli rice, King prawns, fennel, slow roasted tomato, green peas	30
300g Chicken Schnitzel House slaw, lemon, jus	27
<b>Lamb Shoulder Roulade</b> Sweet potato purée, charred broccolini, pearl onion, feta & rosemary jus	36
<b>Veal Schnitzel</b> Crumbed veal, house potato salad, sauerkraut, jus	36
<b>300g Grilled Pork Cutlet</b> Dutch carrots, apple purée, fresh apple salad, chimichurri, jus	34
<b>Spring Vegetable Orecchiette</b> V Zucchini, asparagus, chilli, garlic & lemon	26
Roasted Free Range Chicken Breast Kipfler potato, chorizo, confit garlic, spinach, chicken jus	36

### FROM THE GRILL

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

#### **BURGERS**

Angus Beef & Bacon Cheeseburger Mustard mayonnaise, lettuce, pickle, tomato, cheddar cheese, fries	27
Smoked Brisket Burger 12 hour smoked Wagyu brisket, quick slaw, chipotle mayonnaise, tomato, pickle, fries	29
<b>Fried Chicken Burger</b> Pickle, cheddar cheese, house slaw, burger sauce, fries	27
Falafel Burger V Mint mayonnaise, lettuce, tomato, pickled red cabbage, fries	27

### **SIDES**

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

# TO FINISH

House Made Chocolate Brownie Salted caramel, peanut brittle, vanilla ice cream	14
<b>Basque Cheesecake</b> Blueberry compote, brandy snap	14
<b>Summer Pavlova</b> Vanilla Chantilly, fresh berries, honey ice cream	15
<b>Cheese Plate</b> Ask about our current selection Quince, apple, grilled bread	22
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#### 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. Merchant card transactions incur a 1.4% surcharge. 15% surcharge applies on Public Holidays.