

HOPHAUS

SMALL / SHARE

Bretzel & Pickles V	13
Butter, house pickles	
Hophaus Charcuterie Board LGA	35
Selection of cured meats, cheese, house pickles, sourdough	
House Made Dips & Flatbread	22
Ask about today's selection LGA	
Hand Pulled Burrata	24
Heirloom tomato & sourdough panzanella, basil oil	
Fried Calamari LG (I)	23
Lemon & black pepper, caper mayonnaise	
Chicken Wings LG	20
- Bourbon BBQ sauce, sour cream - Frank's Hot sauce, ranch dressing	
Mac & Cheese Croquettes	19
Smoky chipotle aioli, shaved pecorino	
Pork Ribs LG	27
Sticky BBQ ribs, pickled chilli, sour cream, chives	
Smoked Beef Brisket Sliders	22
Two sliders, house slaw, pickle, BBQ sauce, fried potato salad	

SALADS

Grilled Salmon & Avocado LG (I)	32
Gem lettuce, cucumber, chickpeas, mint, red onion, sumac, marie rose dressing	
Classic Caesar (I)	24
Romaine lettuce, bacon, soft boiled egg, croutons, anchovy dressing, shaved pecorino - <i>Add Grilled Chicken +6</i>	
Halloumi & Baby Beetroot V	24
Grilled zucchini, couscous, cherry tomato, tahini dressing	
Niçoise LG V	25
Green beans, olives, cherry tomato, chat potato, Spanish onion, soft boiled egg, house dressing - <i>Add Grilled Salmon +8 (I)</i>	

SUNDAY ROAST

Sundays 12pm (until sold out)	30
Roast of the Day, Yorkshire pudding and all the trimmings	

MAINS

Prawn Linguine (I)	32
Tomato, shallot, fennel, baby spinach, soft herb	
Beer Battered Fish & Chips LGA (I)	32
House made tartare sauce, pickled onion, charred lemon	
Daintree Barramundi LG (A)	37
Roasted garlic skordalia, sautéed spinach, lemon caper butter sauce, crispy leek	
Crumbed Chicken Schnitzel	29
Free Range Chicken Breast, house slaw, lemon, jus	
House Made Beef Pie	35
Slow braised beef, all-butter puff pastry, creamed potatoes, roasted pearl onion, jus	
Veal Schnitzel	37
Crumbed veal, house potato salad, sauerkraut, jus	
Butternut Pumpkin & Sage Risotto LG VA (A)	28
Baby spinach, pine nut, brown butter, shaved pecorino	
Roasted Free Range Chicken Breast	36
Roasted capsicum ragu, saffron potato, cavelo nero, chorizo oil	

FROM THE GRILL

Minute Steak LG	35
200g Flat Iron steak, fries, salad, sauce bordelaise	
250g Black Angus Sirloin LG	47
Lettuce, fries, beef jus	
250g Southern Ranges LG Scotch Fillet	59
Lettuce, fries, beef jus	

COAL PIT FOR TWO

Friday & Saturday	80
Share Rotisserie of the Day with your choice of 3 sides, sauce & mustard selection	

BURGERS

Angus Beef & Bacon Burger LGA	30
Mustard mayonnaise, lettuce, pickle, tomato, cheddar cheese, fries	
Smoked Brisket Burger LGA	32
12 hour smoked Wagyu brisket, pickled cabbage, tomato, pickle chipotle mayonnaise, fries	
Fried Chicken Burger	29
Pickle, cheddar cheese, house slaw, sriracha mayonnaise, fries	
Beetroot & Quinoa Burger VGA	28
Lettuce, avocado, tomato, sweet chilli mayonnaise, fries	

SIDES

Fries	14
House Potato Salad	13
Garden Salad	11
House dressing	
Charred Broccolini VG LG	16
Olive oil, romesco sauce, toasted almonds	

TO FINISH

Chocolate & Almond Dome	16
Salted caramel	
Eton Mess	14
Meringue, chantilly cream, seasonal berries, sour cherry coulis	
Cinnamon Caramel Cheesecake	15
Biscoff caramel & biscuit base	
Lemon Tart	15
Crème fraîche, lime	
Cheese Plate LG	25
Ask about our current selection with quince, apple, grilled sourdough	



V-Vegetarian **LG-Low Gluten** **LGA-Low Gluten Available** **VG-Vegan** **VGA-Vegan Available** **(I) Imported Seafood** **(A) Australian Seafood**
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.
A 10% surcharge applies on Sundays & 15% surcharge applies on public holidays. Merchant card transactions incur a 1.7% surcharge.