

HOPHAUS

SMALL / SHARE

Bretzel & Pickles V	13
Butter, house pickles	
Marinated Victorian Olives LGA VG	13
Grilled sourdough, balsamic, olive oil	
Hophaus Charcuterie Board LGA	35
Selection of cured meats, cheese, house pickles, sourdough	
House Made Dips & Flatbread	22
Ask about today's selection LGA	
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	
French Dip Roll	26
Slow braised beef brisket, cheese, caramelised onion, beef & onion broth	

SALADS

Grilled Salmon & Avocado LG (I)	30
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>	
Warm Winter 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

Wild Mushroom Linguine V	28
Baby spinach, cream & white wine sauce, pangrattato, shaved pecorino	
Beer Battered Fish & Chips LGA (I)	32
House made tartare sauce, pickled onion, charred lemon	
Daintree Barramundi LG (A)	37
Fennel & prawn bisque, saffron potato	
Crumbed Chicken Schnitzel	29
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	
Carnaroli Risotto LG VA (A)	35
Prawn & chorizo, Autumn vegetables, soft herbs	
Millawarra Free Range Lamb Rump LG	39
Parsnip puree, potato & onion dauphinoise, sauteed spinach, lamb & rosemary jus	

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	56
Lettuce, fries, beef jus	

COAL PIT FOR TWO

Friday & Saturday	79
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

Sticky Date Pudding VG	16
Butterscotch sauce, salted caramel ice cream	
Basque Cheesecake	16
Black cherry compote	
Chocolate & Hazelnut Brownie	14
Salted caramel, vanilla bean ice cream	
Apple & Rhubarb Crumble	16
Cinnamon bun ice cream	
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.