

# MENU

# **WEEKLY SPECIALS**

WINGS WEDNESDAY Wednesdays's from 12pm 1 KG OF WINGS & A JUG OF BEER \$25

THIRSTY THURSDAY Thursday's from 12pm **\$8 SCHOONERS OF LAGER OR PALE ALE** 

FROTHY FRIDAY Friday's from 12pm \$15 JUGS OF LAGER OR PALE ALE

#### **ALL DAY MENU**

**OPENING HOURS** 12pm to 9:30pm Daily



#### SMALL PLATES

Marinated olives | 10 with chilli, pickled garlic, orange, herbs and olive oil DF, GF, V, VEGAN

Turkish bread with hummus, beetroot & eggplant dips | 16

Tempura battered cauliflower | 15 with vegan feta and beetroot hummus

Salt & pepper calamari | 16 with kimchi aioli and pickled green mango

Marinated spicy beef strips | 16 with betel leaves and Thai dressing

Pork belly bites | 18 with balsamic red cabbage and apple jus

Charcuterie board for two | 35 with ham, salami, smoked beef, grilled chorizo, pickled vegetables, beetroot dip, bread and crackers

Add Gippsland soft brie cheese | 5

Southern fried chicken wings | 18 Served with your choice of sauce: Blue cheese | Sweet and spicy Korean Signature hot sauce | Smokey BBQ



#### SALADS

Caesar salad | 22 Cos lettuce, bacon, parmesan, croutons, boiled egg and anchovies NF

Add grilled chicken | 6 Add grilled prawn | 10

Moroccan spiced cauliflower salad | 22 with roasted pumpkin, chickpea, parsley and vegan feta with vinegraitte dressing VEGAN

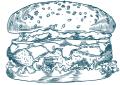
Turmeric couscous & roast vegetable salad | 22 Sweet potato, shredded kale, cranberries, sundried tomato and toasted pepitas with balsamic dressing

Add grilled chicken | 6

BBQ meatlovers | 28 Smoked sliced ham, salami, chorizo and roast beef

Hop Garden vegetarian | 25 Red onion, capsicum, tomato, chilli, baby spinach, cauliflower and coriander yoghurt

250 gram porterhouse steak | 35 Garden salad and red wine jus served with chips



V - Vegetarian GF - Gluten Free DF - Dairy Free NF - Nut Free \*Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances.

# PIZZA

Margherita | 24 Buffalo mozzarella, tomato and basil

Add chicken | 6



# FROM THE CHARGRILL

Cajun spiced chicken burger | 25 Cheddar cheese, baby cos lettuce and sliced tomato served with chips

Hop cheeseburger | 27 Double cheese, burger sauce, sliced tomato and pickles served with chips

Chicken & capsicum shish kebab | 32 Turkish flat bread, grilled tomato and labneh with labneh dressing

# MAIN MEALS

Chicken schnitzel | 29 Panko crumbed schnitzel, potato mash, red wine jus and garlic herb butter NF

Make it a parmigiana (add ham, Napoli sauce & chips) | 5

Battered market fish of the day | 29 Tartare sauce, lemon wedge, garden salad and chips

Linguini frutti de mare | 38 Linguini pasta, mixed seafood, Napoli sauce and Italian herbs



### SIDES

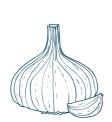


Chips | 12 with confit garlic aioli *DF*, V, NF

 $\label{eq:Wedges | 12} \ensuremath{\mathsf{Wedges}}\xspace | 12 \ensuremath{\mathsf{with}}\xspace \ensuremath{\mathsf{sourcest}}\xspace \ensuremath{\mathsf{NF}}\xspace \ensuremath{\mathsf{sourcest}}\xspace \ensuremath{\mathsf{NF}}\xspace \ensuremath{\mathsf{Wedges}}\xspace \ensuremath{\mathsf{NF}}\xspace \ensuremath{\mathsf{Sourcest}}\xspace \ensuremath{\mathsf{NF}}\xspace \ensuremath{\mathsf{Sourcest}}\xspace \ensuremath{\mathsf{NF}}\xspace \ensuremath{\mathsf{Wedges}}\xspace \ensuremath{\mathsf{NF}}\xspace \ensuremath{\mathsf{Sourcest}}\xspace \ensuremath{\mathsf{NF}}\xspace \ensuremath{\mathsf{Sourcest}}\xspace \ensuremath{\mathsf{Source$ 

**Onion rings | 12** with chipotle mayo V, NF

Garden salad | 10 with house dressing



# ASK ABOUT OUR DAILY SPECIAL FOR TODAY!



# DESSERT

Warm gluten-free chocolate brownie | 16 with salted caramel ice cream and chocolate crumble

Sticky date pudding | 16 with Chantilly cream and butterscotch sauce

Kids ice cream | 10 with your choice of chocolate or strawberry sauce

Selection of cheese | 26 with three different cheeses, quince paste, crackers and dried fruits

# DRINKS

#### **BEER ON TAP**

SCHOONER / JUG

Bad Shepherd Lager | 12 / 22 Bad Shepherd Pale Ale | 12 / 22 Bad Shepherd Hazy IPA | 14 / 26 Seasonal Brews | MP

#### **BOTTLES & CANS**

Asahi | 10 Cascade Light | 8 Corona | 10 Peroni | 10 Napoleone Apple Cider | 11 Napoleone Pear Cider | 11 Brookvale Union Ginger Beer | 15 Moon Dog Fizzer Hard Seltzer | 13 Suntory -196 Lemon | 15 Bad Shepherd Sour 0% | 9 Free Time Hazy 0% | 9



# **RED WINE**

GLASS / BOTTLE

Range Life Pinot Nero | 12 / 50 Range Life Sangiovese | 12 / 50 Saint Hallett Shiraz | 12 / 65 Bress Silver Pinot Noir | 12 / 50

#### WHITE WINE

GLASS / BOTTLE

Range Life Pinot Grigio | 12 / 50 821 Sauvignon Blanc | 12 / 50 t'Gallent Rose | 12 / 50 Range Life Prosecco | 12 / 50 Hartog Moscato | 10 / 35

#### NON-ALCOHOLIC

Coke, Diet Coke, Coke Zero Sugar, Sprite, Lemon Lime Bitters, Red Bull | 5 Orange juice, Apple juice | 5 Still water | 5 Sparkling water | 5 / 7



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#### COCKTAILS

GLASS / JUG

Aperol Spritz | 21 / 35 Mojito | 22 / 35 Elderflower Spritz | 21 / 35

#### SPIRITS

#### VODKA

Eristoff | 10 Grey Goose | 14 Belvedere | 12

#### TEQUILA

Cazadores Blanco | 11 Blu Reposado | 11 Espolon Blanco | 11 1800 Coconut Tequila | 12 Patron Silver | 13 Casamigos Blanco | 15

#### GIN

Bombay Dry | 12 Bombay Sapphire | 13 Star of Bombay | 18 Four Pillars Navy Strength | 18 Four Pillars Shiraz Gin | 18 Patient Wolf Melbourne Gin | 15

#### WHISKY

Canadian Club | 12 Jack Daniel's | 12 Dewar's White Label | 14 Jim Beam | 12

#### RUM

Bacardi Blanca | 13 Bundaberg | 13 Kraken Spiced Rum | 14

#### HOP GARDEN MELBOURNE

(@hopgardenmelbourne

562 St Kilda Road Melbourne VIC 3004

