HOUSE EATS

10

18



BEER BATTERED ONION RINGS (V) TOMATO SAUCE / AIOLI

TORTILLA CORN CHIPS (V) CORN CHIPS / PICO DE GALLO / GUACAMOLE / JALAPEÑO / SOUR CREAM SEASONED FRIES TOMATO SAUCE / AIOLI ADD: BEER GRAVY \$4

28

29

29

CRAFT BEER BATTERED MUSSELS & FRIES REMOULADE SAUCE

HOUSE OF HOP BREWERY & RESTAURANT

19

16

9

12

12

7

7

KIDS

FOR

HOUSE OF HOP BREW FRIES SMOKED BACON / CHORIZO / CHEESE / PORK CRACKLING & CUMIN SOUR CREAM

WINGS STICKY HONEY SOY SESAME MEXICAN PULLED PORK TACOS TROPICAL FRUIT SALSA / AVOCADO / GOAT CHEESE / CUMIN SOUR CREAM

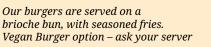
PLEASE PLACE ALL ORDERS AT THE BAR

BURGERS

HOUSE OF HOP "CRAFT BEER" BEEF BURGER CHEFS SPECIAL BLEND OF BEEF, INFUSED IN OUR 'HAZY' BEER / SMOKED BACON / ONION RINGS / CHEDDAR CHEESE / LETTUCE / TOMATO / RED ONION / PICKLES / MAYO & DIJON

BIG KAHUNA HAWAIIAN

COCONUT CRUSTED CHICKEN BREAST / LETTUCE / TOMATO / GRILLED PINEAPPLE / SMOKED BACON / AVOCADO / CHEESE / SWEET CHILLI SAUCE



SMOKY WILD BOAR SMOKED PULLED PORK / SWEET SLAW / BBQ SAUCE

28 VEGAN BURGER OPTION (V) 22 ASK YOUR SERVER



)	CHEESE TOASTIE ADD BACON \$3
	CHICKEN STRIPS MAYO TOMATO SAUCE
fries	BEEF SLIDERS
Served with fries	2 SLIDERS / LETTUCE / CHEESE / MAYO TOMATO SAUCE
ned 1	BOWL OF CURLY FRIES
Ser	& SAUCE

& SAUCE
KIDS SUNDAE
CHOCOLATE / CARAMEL /
STRAWBERRY

27

29

	ADUL7 dessert
1	

HOUSE CHEESECAKE	13
CHOCOLATE BROWNIE	12
& ICE CREAM	
AFEOGATO	12

VANILLA ICE CREAM & ESPRESSO ADD FRANGELICO \$6

7



SALMON SALAD CRISPY SALMON CAKES / MIXED GREEN SALAD / RED ONION / CAPERS / OLIVES / REMOULADE SAUCE

STEAK SANDWICH ON CIABATTA GRILLED MARINATED STEAK / FRIES / MIXED GREENS / CARAMELISED ONIONS / MUSTARD / HORSERADISH SAUCE

BBQ RIBS (HALF \$25 OR WHOLE \$40) DRY RUBBED & SMOKED IN CRAFT BEER / SLAW / FRIES / BBQ SAUCE

LOADED NACHOS

(BEEF CHILLI CON CARNE OR VEGETARIAN MEXICAN BEAN) (V) FRESH CORN CHIPS / CHEESE / PICO DE GALLO / GUACAMOLE / JALAPEÑOS / CUMIN SOUR CREAM

10

29

28

FISH OF THE DAY

BEER BATTERED FISH / FRIES / SLAW / REMOULADE SAUCE

DINNER FRIDAY AND SATURDAY NIGHTS

GRILLED CAJUN SALMON	37
CRISPY SKIN CAJUN SALMON / SERVED WITH TROPICAL	
FRUIT SALSA / SPINACH & ROCKET & YOUR CHOICE OF MASH OR	FRIES
RIBEYE	45

GRILLED RIBEYE / SERVED WITH COMPOUND BUTTER / BEER ONION GRAVY / SEASONAL VEG & YOUR CHOICE OF MASH OR FRIES

- GARDEN SALAD SMOKED BACON SAUTÉED MUSHROOMS/ONIONS FRIED EGG
- CRAFT BEER ONION GRAVY
- SEASONAL VEG (FRI & SAT NIGHT)
 - MASHED POTATO (FRI & SAT NIGHT) 5

*(V) Vegetarian/vegan – let your server know. *Fries are cooked in Canola Oil *Some meals can be made GF or DF if you have a food allergy - please ask! (While all care is taken, please note all food is prepared and cooked in an area where all food allergens could be present.)

Available: Wed / Thurs / Sun 11am-2.30pm Fri / Sat 11am-2.30pm & 5pm-9pm

