

HOUSE EATS



HOUSE OF HOP

BREWERY & RESTAURANT



BEER BATTERED ONION RINGS (V) 10
TOMATO SAUCE / AIOLI

TORTILLA CORN CHIPS (V) 18
CORN CHIPS / PICO DE GALLO / GUACAMOLE / JALAPEÑO / SOUR CREAM

SEASONED FRIES 10
TOMATO SAUCE / AIOLI
ADD: BEER GRAVY \$4

CRAFT BEER BATTERED MUSSELS & FRIES 29
REMOULADE SAUCE

HOUSE OF HOP BREW FRIES 19
SMOKED BACON / CHORIZO / CHEESE / PORK CRACKLING & CUMIN SOUR CREAM

WINGS 16
STICKY HONEY SOY SESAME

MEXICAN PULLED PORK TACOS 27
TROPICAL FRUIT SALSA / AVOCADO / GOAT CHEESE / CUMIN SOUR CREAM

PLEASE PLACE ALL ORDERS AT THE BAR

BURGERS

Our burgers are served on a brioche bun, with seasoned fries. Vegan Burger option – ask your server

HOUSE OF HOP "CRAFT BEER" BEEF BURGER 28
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 28
COCONUT CRUSTED CHICKEN BREAST / LETTUCE / TOMATO / GRILLED PINEAPPLE / SMOKED BACON / AVOCADO / CHEESE / SWEET CHILLI SAUCE

SMOKY WILD BOAR 28
SMOKED PULLED PORK / SWEET SLAW / BBQ SAUCE

VEGAN BURGER OPTION (V) 22
ASK YOUR SERVER

KIDS MENU

Served with fries

CHEESE TOASTIE 9
ADD BACON \$3

CHICKEN STRIPS 12
MAYO TOMATO SAUCE

BEEF SLIDERS 12
2 SLIDERS / LETTUCE / CHEESE / MAYO TOMATO SAUCE

BOWL OF CURLY FRIES & SAUCE 7

KIDS SUNDAE 7
CHOCOLATE / CARAMEL / STRAWBERRY

FOR KIDS 12 AND UNDER

ADULT dessert

HOUSE CHEESECAKE 13

CHOCOLATE BROWNIE & ICE CREAM 12

AFFOGATO 12
VANILLA ICE CREAM & ESPRESSO
ADD FRANGELICO \$6

HOUSE mains



LOADED NACHOS 27
(BEEF CHILLI CON CARNE OR VEGETARIAN MEXICAN BEAN) (V)
FRESH CORN CHIPS / CHEESE / PICO DE GALLO / GUACAMOLE / JALAPEÑOS / CUMIN SOUR CREAM

FISH OF THE DAY 29
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

SALMON SALAD 29
CRISPY SALMON CAKES / MIXED GREEN SALAD / RED ONION / CAPERS / OLIVES / REMOULADE SAUCE

STEAK SANDWICH ON CIABATTA 29
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

GARDEN SALAD 7

SMOKED BACON 7

SAUTÉED MUSHROOMS/ONIONS 4

FRIED EGG 4

CRAFT BEER ONION GRAVY 4

SEASONAL VEG (FRI & SAT NIGHT) 7

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**

SIDES