



# MENU

FOOD

HOP GARDEN MELBOURNE

@hopgardenmelbourne

## SMALL PLATES

**Marinated local olives | 10**  
with thyme, chilli and garlic *DF, GF, NV, VEGAN*

**Guacamole | 18**  
Avocado with red onion, chilli, lime and corn chips  
*DF, GF, NV, VEGAN*

**Grilled flatbread | 16**  
with baba ganoush and hummus *V*

**Arancini (3) | 12**  
with pea, mozzarella and parmesan *V, NF*

**Salumi plate | 21**  
with pickles, grilled bread, mushroom salami,  
aged prosciutto and bresaola *NF, DF*

**Salt & pepper calamari | 18**  
with fennel salt and citrus aioli *NF*

**Spiced chicken wings | 18**  
Served with chilli sauce *NF, GF*

**Haloumi fries (5) | 15**  
with herb crumbed haloumi,  
harissa aioli and lemon *V, NF*



## TACOS

Three tacos with lettuce, chipotle mayo,  
capsicum salsa and lime *NF*

Served with your choice of protein:

**Chicken schnitzel | 16**

**Baja battered fish | 18**

**Grilled prawn | 18**

## PIZZA

**Prosciutto | 26**  
Prosciutto, mozzarella, tomato and basil *NF*

**Margherita | 24**  
Buffalo mozzarella, tomato and basil *V, NF*

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

**Vegetable supreme | 26**  
Roast eggplant, red onion, capsicum,  
tomato, chilli and parmesan *V, NF*

**Add chicken / 6**



## MAIN MEALS

**Battered market fish | 29**

Tartare sauce, lemon wedge served with fries *NF*

**Herb & parmesan crumbed  
chicken schnitzel | 28**

with slaw, fries and gravy *NF*

**Chicken parmigiana | 35**

Herb & parmesan crumbed chicken topped with passata,  
ham and mozzarella served with fries *NF*

**Chilli prawn casarecce pasta | 34**

with confit garlic, chilli, cherry tomatoes,  
white wine and pangrattato *NF*

**Winter mushroom gnocchi | 29**

with parsley, thyme, grated parmesan  
and toasted herb breadcrumbs *V, NF*

**Slow cooked beef cheek | 35**

with potato puree, roast shallots, mushrooms,  
lardons and red wine jus *NF*

## SALADS

**Roast butternut squash salad | 23**

with labneh, macadamia, feta, rocket  
and pomegranate dressing *V, GF*

**Baby beetroot salad | 23**

with radicchio, chicory, caramelised onion, shaved fennel  
and a roasted walnut dressing *GF, VEGAN*

*Add grilled chicken | 7*

*Add shaved prosciutto | 7*

*Add grilled haloumi | 7*

## SIDES

**Fries | 12**

with confit garlic aioli *DF, V, NF*

**Wedges | 12**

with sour cream and sweet chilli *V, NF*

**Onion rings | 12**

with chipotle mayo *V, NF*

**Garden salad | 10**

with house dressing

*V – Vegetarian GF – Gluten Free DF – Dairy Free NF – Nut Free*

*one of our team members know if you have any special dietary requirements, food allergies or food intolerances*

## FROM THE CHARGRILL

### Grilled chicken burger | 25

Marinated grilled chicken breast with lettuce, cheese, tomato, red onion and chipotle mayo on a milk bun served with fries *NF*

### Double cheese & bacon burger | 27

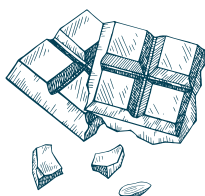
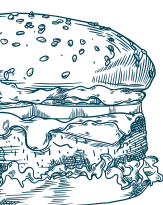
Beef patty with double American cheese, grilled bacon, tomato relish and pickles on a milk bun served with fries *NF*

### Steak frites | 35

250g grilled Angus sirloin, cafe de Paris butter, red wine jus served with fries and salad *NF, GF*

### Grilled cauliflower | 29

with cauliflower puree, salsa verde, pine nuts, currants and rocket salad *GF, VEGAN*



## DESSERT

### Steamed ginger & date pudding | 16

with butterscotch sauce, caramel ice cream and honeycomb *NF*

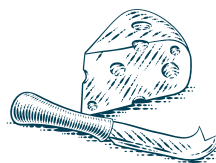
### Warm gluten-free

### chocolate brownie | 16

with macadamia praline and vanilla ice cream *GF*

### Selection of local cheeses | 26

with crackers, quince paste and muscatels



# WEEKLY SPECIALS

AVAILABLE 12PM-9:30PM

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## MONDAY

### STEAK & SIPS \$30

250g T-bone steak, garden salad, fries and gravy & a schooner of house tap beer or a glass of house wine  
*Mushroom or peppercorn sauce +\$3*

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## TUESDAY

### PASTA & PINOT \$28

Potato gnocchi with 3-hour braised beef ragout in Napoli sauce & a schooner of house tap beer or a glass of house wine

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## WEDNESDAY

### WINGS WEDNESDAY

Wings \$2 each (minimum 6) with your choice of Blue cheese, spicy, or Korean sauce.

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## THURSDAY

### PARMA & POURS \$29

Chicken parma topped with smoked ham, mozzarella and Napoli sauce & a schooner of house tap beer  
*Hawaiian Parma +\$4*  
*Spicy Mexican Parma +\$6*

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## FRIDAY

### FISH & SIPS \$25

Battered fish of the day with fries, garden salad, tartare sauce and a lemon wedge & a schooner of house tap beer or a glass of house wine

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## SATURDAY

### BURGER & BREW \$25

Beef burger with fries & a schooner of house tap beer  
*Add bacon +\$3*  
*Add egg +\$3*  
*Add bacon & egg +\$5*

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## SUNDAY

### SLOW ROAST SUNDAYS \$29

Traditional Sunday roast with rotating meats, rosemary garlic chat potatoes and seasonal vegetables

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UPGRADE TO JUG OF HOUSE BEER +\$16  
UPGRADE TO BOTTLE OF HOUSE WINE +\$39



# DRINKS

## MENU

HOP GARDEN MELBOURNE  
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## BEER ON TAP

SCHOONER / JUG

*Bad Shepherd Lager | 12 / 25*

*Bad Shepherd Pale Ale | 12 / 25*

*Bad Shepherd IPA | 15 / 30*

*Bad Shepherd Seasonal Beer | 15 / 32*

## BOTTLES & CANS

Carlton Dry 3.5 Low Carb | 10

Guinness | 18

Coburg Lager | 13

Balter XPA | 15

Carlton Draught | 12

Great Northern Super Crisp | 11

Asahi Super Dry | 12

Corona | 13

Peroni | 12

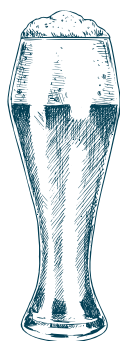
Pressman Apple Cider | 12

Brookvale Union Ginger Beer | 15

Hard Rated Lemon | 18

Crodino Non-Alcoholic Spritz | 15

Asahi Non-Alcoholic | 8



## RED WINE

GLASS / BOTTLE

*Range Life Sangiovese | 11 / 51*

*Range Life Pinot Nero | 12 / 56*

*Poonawatta Shiraz | 13 / 61*

*Atticus Cabernet Sauvignon | 15 / 70*

*Borgo Salcentino Chianti Classico | 14 / 66*

## WHITE WINE

GLASS / BOTTLE

*Rothbury Estate Chardonnay | 10 / 46*

*Range Life Pinot Grigio | 12 / 56*

*821 Sauvignon Blanc | 11 / 51*

*t'Gallent Rose | 13 / 61*

*Hartog Moscato | 9 / 41*

## SPARKLING WINE

GLASS / BOTTLE

*Riccadonna Prosecco | 12 / 56*

*Bay of Stone Brut NV | 10 / 46*

*Bollinger Special Cuvée Champagne | - / 256*



## COCKTAILS

### GLASS

Espresso Martini | 16  
Amaretto Sour | 15  
Negroni | 18  
Mojito | 22

### GLASS / JUG

Aperol Spritz | 17 / 35  
Pimm's | - / 36  
*Tommy's Margarita* | 15 / 33  
*Classic Cosmo* | 16 / 34

## SPIRITS

### VODKA

*Sky Vodka* | 10  
Smirnoff | 11  
Arktika Vanilla | 9  
Archie Rose Native | 14

### GIN

*Bulldog Gin* | 12  
Bombay Sapphire | 13  
Patient Wolf Thyme | 15  
Four Pillars Bloody Shiraz | 16  
Four Pillars Rare Dry | 15

### BOURBON

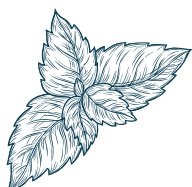
*Wild Turkey 81 Bourbon* | 12  
Makers Mark | 13  
Wild Turkey Rye Bourbon | 15  
Basil Hayden | 16  
Jim Beam White | 11

### RUM

*Appleton Signature* | 13  
Sagatiba Cachaca | 14  
Bundaberg UP | 11  
Captain Morgan Spiced Gold | 12  
Diplomatico Reserva Exclusive | 18

### WHISKY

*Glen Grant Whisky* | 13  
Glen Grant 10yo | 16  
Starward Two-Fold Australian | 14  
Jameson Irish SM | 13  
Canadian Club | 11





## TEQUILA

*Espolon Tequila* | 14

*Espolon Reposado* | 15

1800 Coconut | 16

Montelobos Espadín Mezcal | 20

## BRANDY

Black Bottle Brandy | 9

## COGNAC

Monnet VSOP | 18

## LIQUEURS

Suntory Midori Melon | 10

Disaronno Amaretto | 11

Sambuca Black Galliano | 13

Ouzo 12 | 10

Averna | 13

Campari | 10

Aperol | 7

Grand Marnier | 16

Cynar | 8

Frangelico | 10

Cointreau | 13

Chambord | 13



## HAPPY HOUR

4-6PM DAILY

*House spirits* \$8

*House tap beer schooner* \$9

*House tap beer jug* \$20

*House wine glass* \$7

*Select cocktails* \$13

## NON-ALCOHOLIC

SOFT DRINKS | 5

Coke, Coke Zero Sugar, Sprite,

Solo, Lemon Lime Bitters

JUICE | 5

Orange juice, Apple juice

NECTAR | 5.5

Mango nectar, Guava nectar

Red Bull | 5.5

Still water | 4.5

Sparkling water | 5



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