



DRINKS

MENU

HOP GARDEN MELBOURNE
[@hopgardenmelbourne](#)

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

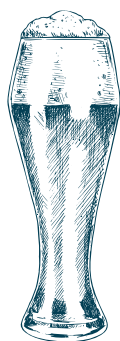
Pressman Apple Cider | 12

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

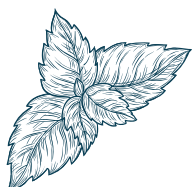
Wild Turkey 81 Bourbon | 12
Makers Mark | 13
Wild Turkey Rye Bourbon | 15
Basil Hayden | 16
Jim Beam White | 11

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



WEEKLY SPECIALS

AVAILABLE 12PM-9:30PM

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

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

WEDNESDAY

WINGS WEDNESDAY

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

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

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

SATURDAY

BURGER & BREW \$25

Beef burger with fries & a schooner of house tap beer

Add bacon +\$3

Add egg +\$3

Add bacon & egg +\$5

SUNDAY

SLOW ROAST SUNDAYS \$29

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

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