



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*

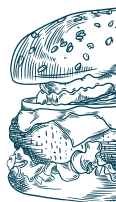
Wedges | 12
with sour cream and sweet chilli *V, NF*

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 in



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

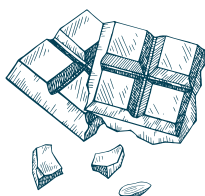
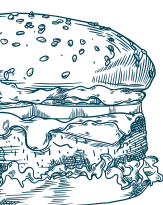
Beef patty with double American cheese, grilled bacon, tomato relish and pickles on a milk bun served with fries *NF*

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*

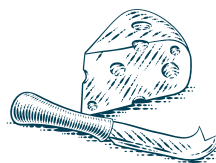
Warm gluten-free

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

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