

HOPSCOTCH

— RESTAURANT & BAR —

Canapés: each option \$6pp | Platters \$40 each

CANAPÉS & PLATTERS

House Made Trio of Dips with Tortilla Crisps and Olive Oil Brushed Grilled Turkish

Basil Pesto | Tapenade | Hummus

OR

Rocket Pesto | Roasted Beetroot | Kumera Parmesan

Sushi Bites

Avocado | Chicken | Prawn

OR

Sundried Tomato/Cream Cheese | Smoked Salmon | Avocado

Arancini Balls

Sundried Tomato and Basil

OR

Roast Pumpkin

Skewers of

Haloumi, Tomato, Pineapple & Red Onion

OR

Marinated Chicken, Mushroom, Tomato & Onion

OR

Seasonal Fresh Fruit

Vegetarian Frittata Bites

Cucumber Bites with Cream Cheese and Smoked Salmon

Prawn and Crab Sliders

Rare Beef and Spicy Tomato Relish Bites

Tempura Barramundi with Lime Hollandaise

Mini American Cheese Burgers on Brioche

Spicy Chickpea Nachos

Cheese Quesadilla with Guacamole Ole

Tempura Vegetables with Sundried Tomato Dip

Toasted Parmesan Bites with Fresh Tomato and Crisp Prosciutto

Spicy Coated Buttermilk Chicken Goujons with Lime Aioli

Pork Belly Sliders

Antipasto Platter

Seasonal Fruit Platter

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*Minimum booking 10 people. 5 day minimum notice required.
\$37 per adult.*

Platter of Dessert with Cream and Fruit \$8pp.

*Please choose three mains and five sides which will be placed
in the centre of the table for all guests to enjoy.*

FAMILY STYLE FEAST (SHARE PLATES)

MEAT/FISH (PLEASE CHOOSE 3)

Sticky Pineapple and Star Anise Slow Roasted Pork Belly
Chicken Breast Stuffed with Ricotta and Spinach
Dijon Mustard and Herb Crusted Eye Fillet Slices (medium rare)
Slow Cooked Rosemary and Garlic Lamb Shoulder
Baked Salmon Steak with Grilled Lemon and Lime Wedges

SIDES HOT/COLD AND SALADS (PLEASE CHOOSE 5)

Colcannon Mash with Cabbage and Pepper
Buttered Seasonal Vegetable Medley
Roast Potatoes in Duck Fat and Sea Salt
Caramelised Onion and Brussel Sprouts
Sweet Potato and Parmesan Mash
Steamed Green Beans with Prosciutto Butter
Blanched Carrots with Honey, Butter and Sesame Seeds
Fresh Seasonal Garden Salad
Greek Salad
Caesar Salad
Pear and Walnut Salad
Chipotle Apple Slaw

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*Please choose two of each course for a two course or three course alternate drop
2 course \$38pp, 3 course \$44pp*

ENTREES

BRUSCHETTA

Grilled Turkish Toast, Tapenade, Diced Tomato and Red Onion Sprinkled with Goats Cheese,
Topped with Chiffonade of Fresh Basil

VIET RICE PAPER ROLLS

Glass noodles, Mint, Coriander and Crunchy Julienne Vegetables

SEASONAL TEMPURA VEGETABLES

With Sundried Tomato Dipping Sauce

VEGETARIAN FRITTATA / SMOKED SALMON BITES

(half and half – hot and cold)

PUMPKIN ARANCINI

MIXED MUSHROOM TART

With Herbed Mascarpone Dollop

PETITE THAI SALAD

Beef or Chicken

MALAYSIAN CHICKEN

Peanut Sate with Rice

CLASSIC CREAMY GARLIC KING PRAWNS

Served with Rice

FALAFEL BALLS

With Sundried Tomato and Chickpea Smash

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MAINS

FLOUR TORTILLA BASKET

Filled with Grilled Chicken, Salad, and, Roasted Chickpeas

VEGETABLE STACK

Slices of Eggplant, Roast Beetroot, Grilled Zucchini, Roast Mushroom,
Sweet Potato and Balsamic Glaze

PORK BELLY

Crispy Twice Cooked Pork Belly atop a Spiced & Crunchy Apple Slaw,
Drizzled with Mustard Rich BBQ Sauce

SALMON

Asian Flavoured Steamed Salmon Steak
on Sweet and Sour Crisp Sauteed Greens

BEEF CHEEK

Slow Roasted Beef Cheeks on Truffle Mash with Seasonal Greens

BOSCAIOLA

Linguine with Creamy Bacon and Mushroom Sauce
Finished with Shaved Parmesan

GNOCCHI

Blue Cheese, Sage, and Walnut

CHICKEN BREAST

Grilled Butterfly Chicken Breast with Reduced White Wine, Cream and
Mushroom Sauce, Duck Fat Roast Potatoes and Steamed Greens

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DESSERT

*Served Individually with Lashings of Mascarpone,
Whipped Cream, & Seasonal Fruit*

CHEESECAKE

Vanilla, Berry,
or Oreo

MUDCAKE

With Mud Fudge Sauce

STICKY DATE

With Ginger Spiced Butterscotch Sauce

PANNA COTTA

Honey and Rosemary
or Vanilla and Lavender