

HOPSCOTCH

— RESTAURANT & BAR —

*At Hopscotch Restaurant & Bar we offer three Function Menu options:
Canapés; Family Style Feast and Alternate Drop. Please scroll down for all options.*

Canapés: each option \$6pp

CANAPÉS

Hand Rolled Duck Spring Rolls and Nouc Cham

Goats Cheese and Smoked Trout Pate with Caviar on Wafer Crisps

Buffalo Wings and Blue Cheese Sauce

Pork and Chive Gyoza with Ketjap Manis

Prawn and Crab Sliders

Rare Sirloin and Spicy Tomato Relish

Tempura Barramundi with Lime Hollandaise

Mini American Cheese Burgers on Brioche

Parmesan Breadstick with Prosciutto and Onion Jam

Grilled Watermelon and Haloumi

Spiced Chickpea, Lentil and Cherry Tomato Compote in Tortilla Cups

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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)

Roast Pork Belly

Herbed Crispy Skin on Chicken Breast

Roast Beef Rump

Roast Turkey Breast

Slow Cooked Lamb Shoulder

Lemon Barramundi Fillets

Sides Hot/Cold and Salads (please choose 5)

Roast Buttered Potatoes

Baked Brussels Sprouts

Steamed Pork and Chive Gyoza and Sweet Soy

Artichoke Hearts and Parmesan Bake

Slow Cooked Balsamic Sweet Potato and Spanish Onions

Steamed Green Beans with Red Wine Vinaigrette

Mixed Leaf House Salad and French Dressing

Walnut, Pear, Cos Lettuce and Sour Ranch Dressing

Crunchy Green Prawns with Nouc Cham

Colcannon Mashed Potatoes

Minimum booking 6 people. 5 day minimum notice required.

\$37 per adult.

Children under 12 years \$20 (or they may order from the Kids menu).

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*Please choose two of each course for
a two course or three course alternate drop
2 course \$50pp, 3 course \$65pp*

ENTREES

BOCCONCINI & SOPRESSA BRUSCHETTA

Baby Bocconcini, Grilled Sopressa, Fresh Strawberries and an Apple Balsamic Reduction on Toasted Turkish

DUCK SPRING ROLLS

Roast Duck, Ginger, Bean Shoots, Spring Onion, Glass Noodles in Hand Made Spring Rolls with Nuoc Cham

PUMPKIN AND GOATS CURD TART *VEG*

Thyme, Leek, Fennel Seed, Pumpkin and Goats Curd Filo Tart

LOBSTER FETTUCINI

Hand-made Fettucini with Bay Lobster Tail, Basil Pesto and Lemongrass Oil

MAINS

CHICKPEA AND SPINACH CURRY *VEG, GF*

Zucchini, Potato, Tofu, Chickpeas, Spinach Garam Masala, Quinoa, Rice, Harissa Spiced Pappadam and Yoghurt

PULLED PORK BURGER

Slow-cooked Pork Belly, Kimchi, Apple and Pear Slaw and Gochujang Aioli on a Brioche Bun, served with Wonton Crisps

CHICKEN MILANESE

Delicately Crumbed Chicken Breast, Spanish Onion, Squash, Sweet Potato and Remoulade

SIRLOIN

Hand-cut Sirloin served with a House Salad and Black-salted Chips, and your choice of either our own Hopscotch Sauce or Mushroom Sauce

MARKET FISH OF THE DAY

Fresh fish delivered straight from the coast and hand-picked by Head Chef Jesse each weekend

DESSERT

NUTELLA DOUGHNUTS

Hand-made Doughnuts with Nutella and Strawberry Anglaise

ICE CREAM SANDWICH

Baileys Ice Cream with Vanilla Bean Custard, Chocolate Biscuit and Marshmallow

THE HOPSCOTCH SUNDAE

Salted Caramel, English Toffee and Milk Chocolate Ice Cream layered with Caramel and Chocolate Fudge Sauce, Fresh Whipped Cream, Cherries and Praline

DESSERT CANNOLI

Cannoli with Ginger Crème Pâtissière, Fresh Mint and Passionfruit Coulis