

# PHILOSOPHY

## VISION

Hopscotch Restaurant & Bar has been created to bring together family and friends to enjoy great food and drinks in a warm and welcoming atmosphere.

We strive to use local produce wherever possible to support our growing local food scene.

We are proud to serve as a community hub through our sponsorship of the non-profit, community-run Tamworth Growers' Market and by partnering with other local businesses to bring new events to our park-side location.

## FOCUS

We've put a lot of time and care into developing quality food and drinks so that you have a great time with your family and friends at our venue.

However, we know that everybody's taste buds are different. A meal that is packed full of flavour for one guest might be too salty for another, while a dish with a fresh, delicate taste for some might be bland for somebody else.

Please tell us what your preferences are, as you have every right to be served a meal that is prepared exactly the way you want it. If we don't prepare your meal in the manner you've requested, we will replace it without hesitation. Please let our friendly staff know so that we can fix it for you. Some guests hesitate at this point, because they don't want to upset anybody. But we are grateful for your feedback, as you are giving us the opportunity to serve you a meal that you will enjoy.

It is also vital to the success of our business that our guests leave happy, having had a wonderful time with us. Without repeat customers, we have no business!

Thank you very much for choosing to support Hopscotch Restaurant & Bar.

## OPENING HOURS

**MONDAY - SUNDAY** Breakfast and Lunch 7:00am - 2.30pm

**FRIDAY & SATURDAY** Dinner from 5:30pm

## KIDS

Available Breakfast Lunch and Dinner

**EGG ON TOAST** *VEG* **8**

Poached, Scrambled or Fried  
Sourdough, Turkish, White or Grain

**PIKELETS** *VEG* **9**

w/ Fresh-cut Fruit and Maple Syrup

**FRUIT SALAD** *GF VEG* **9**

w/ Seasonal Fruit and Honey Yoghurt

**TEMPURA FISH PIECE** **9**

w/ Chips and Salad

**BEEF BURRITO** **9**

w/ Lettuce, Tomato and Cheese, Chips and Salad

**CHEESE BURGER SLIDER** **9**

w/ Chips and Salad

**TEMPURA CHICKEN NUGGETS** **9**

w/ Chips and Salad

## COFFEE & TEA

<b>COFFEE</b>	Regular	Large
Espresso, Machiatto	<b>3</b>	
Piccolo Latte	<b>3.5</b>	
Latte, Flat White, Cappuccino, Chai Latte	<b>4</b>	<b>5</b>
Mocha	<b>5</b>	<b>6</b>
Hot Chocolate	<b>4.5</b>	<b>5.5</b>
Babycino <b>1</b> / Soy, Almond or Lactose-Free Milk <b>0.5</b>		
Extra Shot <b>1</b> / Caramel, Vanilla or Hazelnut Syrup <b>1</b>		

<b>COLD COFFEE</b>	Small	Large
Cold Brew	<b>4</b>	<b>5</b>
Iced Latte	<b>4</b>	<b>5</b>
Iced Coffee or Iced Chocolate		<b>7</b>

<b>TEA BY T2</b>	
English Breakfast, Earl Grey, Melbourne Breakfast	<b>4.5</b>
Immune Booster (Fresh Ginger, Fresh Lemon & Honey)	
Chai, Sencha Green, Peppermint, Pumping Pomegranate, White Rose or Turkish Apple	<b>5</b>

## DRINKS

Mount Franklin Still	<b>3</b>
Mount Franklin Sparkling	<b>3.5</b>
Coke, Diet Coke, Coke Zero, Soda Water, Tonic Water, Ginger Ale, Ginger Beer or Lift	<b>4</b>
Apple/Apple & Blackcurrant/Orange Popper	<b>3</b>

<b>MILKSHAKES</b>	Small (375ml)	Large (450ml)
Chocolate, Strawberry, Banana	<b>4</b>	<b>5</b>
Vanilla, Coffee or Caramel		
ADD Malt <b>0.5</b> Make it a Thickshake <b>2</b>		

<b>SUPERSHAKES</b>	Small	Large
Golden Gaytime or Cookies & Cream	<b>9</b>	<b>14</b>

<b>COLD PRESS JUICES</b>	Small (375ml)	Large (450ml)
<i>Juices from a Cold Press Juicer contain more nutrients and enzymes than from a standard juicer</i>		
Yellow, Pink or Daily Special	<b>4.5</b>	<b>7</b>

<b>SMOOTHIES</b>	
White Monkey, Strawberry Fields, Mango Tango or Berry Bliss	<b>7</b>

<b>FRAPPES</b>	
Mango, Raspberry & Mint, Coffee, Chocolate	<b>7</b>

## KIDS & DRINKS

## BREAKFAST 7:00AM - 2:30PM

### **TOAST & PRESERVES** *GF VEG* 6

Sourdough, Turkish, Fruit Loaf or Gluten-Free / Signature House-Made Gluten-Free Pumpkin Bread **2.5**  
Jam, Peanut Butter, Honey, Vegemite **0.5** / Ricotta and Honey **2** / Avocado and Vegemite **4**

### **BRIOCHE BREKKY BURGER** 13

Smoked Bacon Rasher, Fried Egg, Hollandaise and BBQ Sauce on a Brioche Bun

### **VEGAN BOWL** *DF VEGAN* 18

Brûlée Banana, Almond & Coconut Chia Pudding, Mango Curd, House-made Maple and Pepita Granola, Butterscotch Dates, Dehydrated Pineapple and Kaffir Lime Dust

### **BREKKY BOWL** *GF VEG* 19.5

Sweet Potato, Cranberry, Kale Crisps, Avocado, Roasted Cherry Tomatoes, Caramelised Onion, Goat's Curd, Nuts, Quinoa, Brown Rice and a Poached Egg with Almond Butter Dressing

### **CHILLI EGGS** *GF* 17.5

Sambal Chilli Scrambled Eggs with Tomato Pesto, Natural Yoghurt, Preserved Lemon, Dukkah Avocado Smash and Flossed Chilli

### **FRENCH TOAST** *VEG* 18

French Raisin Toast with Activated Mint and Strawberries, Sour Cherry Compôte, Chai-infused local Burnt Honey, Mascarpone Cream and Strawberry Roll-Up

### **SAVOURY MINCE** 18

Premium Ground Beef, Carrots, Corn and Peas served in a Baked Cob Loaf with Poached Eggs

### **BAGEL EGGS BENEDICT** 19.5

Spinach & Mushroom / Tofu & Avocado / Smoked Salmon / Ham

### **CORN BEIGNETS** 18

Sweet Corn and Savoy Cabbage Beignets with Tomato Relish, Crispy Bacon, Wilted Spinach, Grilled Haloumi and Two Poached Eggs

### **HANGING ROCK TROUT CROQUETTE** 19

With House Preserved Lemon Peel, Wilted Spinach, Capers, Gremolata Pangrattato, Creme Fraiche and Poached Eggs

### **EGGS ROYALE** *VEG* 21.5

Silky Scrambled Eggs, Parmesan, Avocado, White Truffle Oil, Buttered Brussels Sprouts, Pistachio, Cherry Tomato, Haloumi Crisps and Sourdough Toast

### **THE HOPSCOTCH PLATTER** 25

Poached Eggs, Corn Beignet, Pork & Parsley Sausage, Roast Guyra Vine-ripened Tomato, Baked Bacon and Mushrooms served on Vienna Bread

## BUILD-YOUR-OWN BREAKFAST

### **STEP 1 CHOOSE EGGS** 7

Poached, Scrambled or Fried  
One Egg Only **4**

### **STEP 2- CHOOSE TOAST** 6

Sourdough, Turkish, White, Grain or Pumpkin Bread (add **2.5**)  
One Slice Only **4**

### **STEP 3- CHOOSE SIDES** 4

Roast Guyra Vine-ripened Tomato / Spinach / Baked Bacon / Flat Crispy Bacon / Haloumi Crisps / Grilled Haloumi / Goats Cheese Corn Beignet / Hash Brown / Chorizo / Pork and Parsley Sausage Local Ham / Mushrooms / Avocado / Dukkah Avocado Smash Nundle Smoked Trout

Tomato Relish **1.5** or Hollandaise **2**

*Upon request, our chefs will try to meet any of your dietary requirements.  
Please be aware that any menu changes may incur a slight time delay.*

## BREAKFAST

## LUNCH 7:00AM - 2:30PM

### CLASSICS

**CAESAR SALAD** 16.5  
Maple-Glazed Bacon, Shaved Parmesan and Herbed Croutons tossed with Crisp Baby Cos and our Caesar Dressing and topped with a Perfect Poached Egg  
ADD Anchovies 1.5 / ADD Chicken 3 / ADD Grilled Prawns 4

**FISH & CHIPS** 18  
Crispy Battered Flathead Fillets and Chips served with Hand-Made Gribiche and a Side Salad

**SCOTCH FILLET STEAK SANDWICH** 20  
Tender Scotch Fillet, Beetroot and Tasty Cheese with Mustard and Onion Sauce on Toasted Turkish Bread with Fries

### BURGERS

**PEA-LAFEL BURGER** VEG 18  
House-made Spiced Pea and Chickpea Pattie with Lettuce, Charred Capsicum, Mushrooms, Haloumi and Sour Cream, served on a Brioche Bun with Fries

**HAPPY FRIED CHICKEN** 19  
Southern Style Buttermilk Chicken with Grilled Pineapple, Lettuce, Tomato, Bacon and Chipotle Aioli, served on a Brioche Bun with Fries

**CHILLI CRAB BURGER** DF 20  
Lightly Battered Chilli Soft Shell Crab with Crudo Slaw, Coriander, Mint, Cucumber and Wasabi Kewpie Mayonnaise, served on a Charcoal Brioche Bun with Salt & Vinegar Waffle Fries

**AMERICAN CHEESE BURGER** 20  
House-made Smoked Beef Pattie, Beer-glazed Onions, Guyra Tomato, Lettuce, American Cheddar, Tomato Sauce and Pickles on a Brioche Bun with Fries  
ADD Fried Egg 2 / Bacon 4 / Avocado 4 / Mushroom 4

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### BOWLS

**VEGAN BOWL** DF VEGAN 18  
Brûlée Banana, Almond & Coconut Chia Pudding, Mango Curd, House-made Maple and Pepita Granola, Butterscotch Dates, Dehydrated Pineapple and Kaffir Lime Dust

**SUSHI BOWL** DF VEGAN 18  
Rice, Wasabi, Cucumber, Carrot, Pickled Ginger, Happy Boy Soy, Avocado, Kewpie, Wakame & Fried Shallots  
Add Chicken / Smoked Salmon / Boiled Quail Eggs / Tofu 4 each

**SUPER BOWL** GF DF VEGAN 18  
Quinoa, Steamed Kale, Broccoli, Baked Mushroom, Tofu, Kimchi, Beetroot and Sweet Potato  
Add Chicken / Smoked Salmon / Tofu 4 each

**PERSIAN BOWL** DF VEGAN 18  
Tortilla Cup, Falafel, Tabouleh, Hummus, Brown Rice, Coriander, Almond Ricotta, Spiced Macadamias, Lemon Potato, Avocado Smash, Whipped Garlic & Smoked Paprika with Sumac Lime Dressing  
Add Chicken / Smoked Salmon / Tofu 4 each

**CHARGRILLED VEGETABLE BOWL** GF DF VEGAN 18  
Capsicum, Zucchini, Balsamic Spanish Onion, Squash, Mushroom, Beans & Barley with Sundried Tomato Gel  
Add Haloumi / Chicken / Smoked Salmon / Tofu 4 each

### SANDWICHES

All served with House Salad. Can be made with Gluten Free Bread.

**CUBAN** 16  
Locally-cured Peppered Beef, Smoked Ham and Provolone with Pickles, Onion and Remoulade Sauce on Sourdough Bread

**SPICY HAWAII** 16  
Gently Poached Saffron Chicken Breast with Chilli & Pineapple Jam, Spinach and Swiss Cheese on Turkish Bread

**PORK BELLY BAHN MI** 16  
Sugar-cured Roast Pork Belly, Mushroom Pâté, Coriander, Cucumber, Carrot and Soy BBQ sauce on a Baguette

**FALAFEL WRAP** 16  
Chickpea Falafel, Tabouleh, Lettuce, Tomato, Hummus and Whipped Garlic in a Spinach Tortilla

### SIDES

**Hot Chips** Small 4 Large 6  
Ranch Mayonnaise or Tomato Sauce

**Salt & Vinegar Waffle Fries** DF 6  
Ranch Mayonnaise or Tomato Sauce

**Chipotle Whole Corn** GF VEG 10  
Basted in our Chipotle Sauce and Baked with Parmesan Cheese

## LUNCH



**HOPSCOTCH RESTAURANT & BAR**  
**SERVES DINNER ON FRIDAY AND SATURDAY NIGHTS**  
**FROM 5:30PM**

The meals we serve change from week to week depending on which produce is the best and freshest at the time and what we have growing in our Hopscotch Kitchen Garden.

Dinner service is also an opportunity for our chefs to practise their creativity.

Each weekend we offer a range of entrees, mains and desserts, covering meat, fish, vegetarian, vegan, dairy-free and gluten-free options.

You can check our Facebook Page for more information.

*We hope you can join us!*



**DINNER**

## BEER

Hahn Light, XXXX Gold, Great Northern (Mid)	6.5
Tooheys New, Tooheys Extra Dry	7
JS 150 Lashes, JS Porter, JS Chancer or Ciders	8
Kosciuszko Pale Ale, Estrella, Corona or Asahi	8.5

## NYC MARGARITAS

<b>THE SPANISH HARLEM</b>	15
Tequila, Triple Sec, Fresh Lime Juice, Agave (Sugar) (Optional Salt Rim)	
<b>THE HARLEM</b>	15
Tequila, Triple Sec, Fresh Watermelon Juice, Fresh Lime Juice	
<b>THE BROOKLYN</b>	15
Tequila, Triple Sec, Crisp Green Apple, Fresh Lime Juice, Agave	
<b>THE VILLAGE</b>	15
Tequila, Triple Sec, Fresh Muddled Strawberries, Fresh Lime Juice, Agave (Sugar)	
<b>THE SOHO</b>	15
Tequila, Triple Sec, Ruby Red Grapefruit Juice, Fresh Lime Juice, Agave (Sugar)	
<b>THE PARK AVENUE</b>	15
Tequila, Triple Sec, Fresh Pomegranate, Fresh Lime Juice, Agave (Sugar)	

## MOCKTAILS

<b>INNOCENT PASSION</b>	7
Passionfruit, Cranberry Juice, Lemon Juice, Soda	
<b>THE POM POM</b>	7
Pomegranate Juice, Ginger Beer, Splash of Lime	

## COCKTAILS

<b>THE HOPSCOTCH</b>	15
Vodka, Chambord, Pineapple Juice, Soda	
<b>MIMOSA</b>	8
Classic - Champagne and Orange Juice Passion - Champagne, Passionfruit Nectar Touch of Spring - Champagne, Elderflower Liqueur	
<b>COSMOPOLITAN</b>	15
Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice	
<b>COSMO 360</b>	15
Cosmopolitan with a splash of Champagne	
<b>LYNCHBURG LEMONADE</b>	15
Jack Daniels, Triple Sec, Lemon Juice, Lemonade	
<b>FRENCH CONNECTION</b>	15
Vodka, Chambord, Pineapple Juice	
<b>ESPRESSO MARTINI</b>	15
Vodka, Kahlua, Espresso	
<b>WHITE CHOCOLATE MARTINI</b>	15
Vodka, White Crème de Cacao, Touch of Cream	
<b>SANGRIA</b>	10
Red Wine, Brandy, Fresh Fruit	
<b>MOJITO</b>	12
Rum, Fresh Mint, Fresh Lime Juice, Agave (Sugar), Soda	
<b>GIN FUSION</b>	15
Gin, Elderflower Liqueur, Grapefruit Juice, Ginger Beer	
<b>DARK &amp; STORMY</b>	10
Bundaburg Rum, Ginger Beer	
<b>SLOE COMFORTABLE SCREWDRIVER</b>	15
Southern Comfort, Sloe Gin, Orange Juice	
<b>AMARETTO SUNSET</b>	15
Amaretto, Malibu Coconut Rum, Pineapple Juice, Soda	
<b>KIWI KOOLADE</b>	15
Midori, Vodka, Lemon Juice, Lemonade	

## SPARKLING

	glass	bottle
Yarran Cuvée Blanc <i>Riverina NSW</i>	7.5	29
Tempus Two Blanc de Blanc Picolo <i>Hunter Valley NSW (200ml)</i>	12	
Tempus Two Blanc de Blanc <i>Hunter Valley NSW</i>	37	
Veuve D'Argent <i>France</i>	45	
Veuve Clicquot <i>France</i>	120	

## RED WINE

	glass	bottle
<b>PINOT NOIR</b>		
The Graylings <i>Marlborough NZ</i>		39
<b>MERLOT</b>		
Yarran 2015 <i>Riverina NSW</i>	7.5	29
Irvine Estate 2014 <i>Eden Valley SA</i>		46
Irvine Grand Merlot 2012 <i>Eden Valley SA</i>		130
<b>SHIRAZ</b>		
Yarran 2015 <i>Riverina NSW</i>	7.5	29
Pepperjack Shiraz <i>Barossa Valley SA</i>	9.5	45
<b>DURIF</b>		
Pieter van Gent Durif 2012 <i>Mudgee NSW</i>		42
<b>CABERNET SAUVIGNON</b>		
Yarran 2015 <i>Riverina NSW</i>	7.5	29
Merilba Estate <i>New England NSW</i>		35
Rymill The Yearling <i>Coonawarra SA</i>		39
<b>DESSERT WINE</b>		
Tempus Two Botrytis Semillon <i>Riverina NSW</i>		42

## WHITE WINE

	glass	bottle
<b>SAUVIGNON BLANC</b>		
Yarran 2016 <i>Riverina NSW</i>	7.5	29
Merilba Estate Sem Sav Blanc <i>New England NSW</i>		35
821 South <i>Marlborough NZ</i>	9.5	45
<b>CHARDONNAY</b>		
Yarran 2016 <i>Riverina NSW</i>	7.5	29
Merilba Estate <i>New England NSW</i>		35
<b>MOSCATO</b>		
Yarran <i>Riverina NSW</i>	7.5	29
<b>RIESLING</b>		
Penfolds <i>Koonunga Hill SA</i>		36
<b>ROSÉ</b>		
Pieter van Gent Flower of Florence <i>Mudgee NSW</i>		33
<b>PINOT GRIGIO</b>		
Yarran <i>Riverina NSW</i>	7.5	29

## SPIRITS

<b>VODKA</b>	
Smirnoff 8 / Titos, Ciroc or Ketel 1 10	
<b>GIN</b>	
Gordon's 8 / Tanqueray 10 / Hendricks 12	
<b>RUM</b>	
Bundaburg 8 / Bacardi, Captain Morgans or Malibu 10	
<b>TEQUILA</b>	
El Jimador 8 / Espolan or Jose Cuervo 10	
<b>BOURBON</b>	
Jim Beam 8 / Jack Daniels, Wild Turkey or Canadian Club 8.5 / Makers Mark 10	
<b>HOPSCOTCH</b>	
Teachers 8 / Johnnie Walker Red 10 / Johnnie Walker Black or Chivas Regal 12 / Laphroig 10yrs or Glenmorangie 18 / Johnnie Walker Blue 24	
<b>BRANDY &amp; COGNAC</b>	
St. Remy 8 / Tawny 10 / Grandfather 14 / Hennessy or Corvoisier 16	
<b>LIQUEURS</b>	
Tia Maria, Baileys, Cointreau, Kahlua, Midori, Frangelico, Chambord, Southern Comfort or Pimms 9 / Grand Marnier 10	