

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

KIDS

Available Breakfast and Lunch

EGG ON TOAST <i>GFO</i> Poached, Scrambled or Fried Sourdough, Turkish, White or Grain	8
PIKELETS <i>GFO</i> w/ Nutella, Sprinkles and Maple Syrup	9
TEMPURA FISH PIECE w/ Chips	9
BEEF BURRITO <i>GFO</i> w/ Chips	9
CHEESE BURGER SLIDER <i>GFO</i> w/ Lettuce, Tomato and Cheese and Chips	9
CHICKEN NUGGETS w/ Chips	9

COFFEE & TEA

COFFEE	Regular	Large
Espresso, Machiatto	3	
Piccolo Latte	3.5	
Latte, Flat White, Cappuccino, Chai Latte	4	5
Mocha	5	6
Hot Chocolate	4.5	5.5
Babycino 1 / Soy, Almond or Lactose-Free Milk	0.5	
Extra Shot 1 / Caramel, Vanilla or Hazelnut Syrup	1	
COLD COFFEE	Small	Large
Cold Brew	4	5
Iced Latte	4	5
Iced Coffee / Iced Chocolate / Iced Mocha		7
TEA LEAVES BY T2		
English Breakfast, Earl Grey, Melbourne Breakfast		4.5
Chai, Sencha Green, Peppermint, Pumping Pomegranate, White Rose or Turkish Apple		5
FRESH TEA		
Immune Booster (Fresh Ginger, Fresh Lemon & Honey)		4.5

DRINKS

Mount Franklin Still, Mount Franklin Sparkling	3.5
Coke, Diet Coke, Coke Zero, Ginger Beer, Sprite, Fanta or Lift	4
Apple/Apple & Blackcurrant/Orange Popper	3
MILKSHAKES	Small (375ml) Large (450ml)
Chocolate, Strawberry, Banana	4 5
Vanilla, Coffee or Caramel	
ADD Malt 0.5 Make it a Thickshake 2	
SUPERSHAKES	Small Large
1. Choose your Base Flavour:	7 8
Chocolate / Strawberry / Vanilla / Caramel	
2. Choose your Syrup Topping:	
Chocolate / Strawberry / Vanilla / Caramel	
3. Add Your Toppings:	
Nerds 1/ Sour Straps 1 / Chocolate Honeycomb 1 / Vanilla Wafers 1 Oreos 1/ Oreo Wafers 1	
COLD PRESS JUICES	
<i>Juices from a Cold Press Juicer contain more nutrients and enzymes than from a standard juicer</i>	
	Small (375ml) Large (450ml)
Yellow or Pink	4.5 7
SMOOTHIES	7
4 Berries / Lemonade / Stone Fruit (Peach, Pear and Apricot) / Tropical Paradise (Pineapple, Banana & Coconut)	
FRAPPES	7
Coffee / Chocolate / Mocha / 4 Berries / Lemonade / Stone Fruit (Peach, Pear and Apricot) / Tropical Paradise (Pineapple, Banana & Coconut)	

CAKES

Please check with your friendly waiter what's available on the day

KIDS & DRINKS

BREAKFAST 7:00AM - 2:30PM

TOAST & PRESERVES *VEG GF* 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 *GFO* 13

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

ADD Hash Browns / Mushroom / Avocado **4 each**

VEGAN BOWL *VEGAN DF* 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 *VEG GFO* 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

GNOCCHI 18

Potato Gnocchi, Smoky Bacon, Grana Padano, Spanish Onion in a White Wine Cream Sauce w/ a Poached Egg

CHILLI EGGS *GF* 17.5

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

PEACHES & CREAM PANCAKES *GFO* 16.5

Buttermilk Pancakes, Fresh Whipped Vanilla Bean Cream, Warm Spiced Peaches & Pistachio Praline

SAVOURY MINCE *GFO DF* 18

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

BAGEL EGGS BENEDICT *GFO DF* 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

BREKKY PIZZA *GFO DF* 18

Fresh Baked Focaccia topped with Guyra Tomato, Sliced Avocado, Pineapple Sage, Streaky Bacon, Hollandaise, Parmesan & Poached Eggs

EGGS ROYALE *VEG GFO* 21.5

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

THE HOPSCOTCH *GFO DF* 25

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

STEAK & EGGS *GF DF* 24.5

Beef Tenderloin, Poached Eggs, Succotash, Baby Spinach, Chargrilled Capsicum & Bacon Jam

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 Browns / Chorizo / Pork and Parsley Sausage
Local Ham / Mushrooms / Avocado / Dukkah Avocado Smash
Nundle Smoked Trout

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

GFO Option For Gluten Free *GF* Gluten Free *VEG* Vegetarian *VEGAN* Vegan *DF* Dairy Free
Please discuss any dietary requirements with your waiter.

BREAKFAST

LUNCH 7:00AM - 2:30PM

CLASSICS

CAESAR SALAD *GFO* 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

PIALLAMORE STEAK SANDWICH *GFO* 20

House Slow-Cooked Sliced Black Angus Rump Steak from Piallamore with Pickled Onion, Cheddar, Mixed Leaves, Mustard Aioli and Guyra Tomato on Turkish Bread with Fries

ADD Bacon / Avocado 4 each

SALMON XO 24.5

Tasmanian-grown Atlantic Salmon with XO Sauce, Kewpie Slaw & Grilled Haloumi

BURGERS

PEA-LAFEL BURGER *VEGAN GFO* 18

House-made Spiced Pea and Chickpea Patty with Lettuce, Charred Capsicum, Mushrooms, Haloumi and Sour Cream, served on a Brioche Bun with Fries

HAPPY FRIED CHICKEN *GFO* 19

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

CAJUN BARRAMUNDI BURGER 20

Southern Fried Cajun Barramundi Fillet with Guyra Tomato and a Corn & Mango Salsa on a Brioche Bun, served with Parsnip, Carrot & Beetroot Fries

BEEF BURGER *GFO* 20

Local Mountain View Beef Patty, Tasty Cheese, Sliced Beetroot, Mixed Leaves, Guyra Tomato, Onion & Hickory Smoked Tomato Sauce on a Brioche Bun with Celery-Salted Fries

ADD Fried Egg 2 / Bacon 4 / Avocado 4 / Mushroom 4

SIDES

Hot Chips Small 4 Large 6

Ranch Mayonnaise or Tomato Sauce

Gravy 1

Salt & Vinegar Waffle Fries *DF* 6

Ranch Mayonnaise or Tomato Sauce

BOWLS

VEGAN BOWL *VEGAN DF* 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 *VEG GFO DF* 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

SUSHI BOWL *VEGAN GFO* 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 *VEGAN GFO* 18

Quinoa, Steamed Kale, Broccoli, Baked Mushroom, Tofu, Kimchi, Beetroot and Sweet Potato

ADD Chicken / Smoked Salmon 4 each

PERSIAN BOWL *VEGAN GFO* 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 *VEGAN GFO* 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 *GFO* 16

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

SPICY HAWAII *GFO* 16

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

PORK BELLY BAHN MI *GFO* 16

Sugar-cured Roast Pork Belly, Mushroom Pâté, Coriander, Cucumber, Carrot and Soy BBQ sauce on a Baguette

FALAFEL WRAP *GFO* 16

Chickpea Falafel, Tabouleh, Lettuce, Tomato, Hummus and Whipped Garlic in a Spinach Tortilla

GFO Option For Gluten Free *GF* Gluten Free *VEG* Vegetarian *VEGAN* Vegan *DF* Dairy Free
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LUNCH

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

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

MOCKTAILS

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

COCKTAILS

THE HOPSCOTCH	15
Vodka, Chambord, Pineapple Juice, Soda	
MIMOSA	8
Classic - Champagne and Orange Juice Passion - Champagne, Passionfruit Nectar Touch of Spring - Champagne, Elderflower Liqueur	
COSMOPOLITAN	15
Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice	
COSMO 360	15
Cosmopolitan with a splash of Champagne	
LYNCHBURG LEMONADE	15
Jack Daniels, Triple Sec, Lemon Juice, Lemonade	
FRENCH CONNECTION	15
Vodka, Chambord, Pineapple Juice	
ESPRESSO MARTINI	15
Vodka, Kahlua, Espresso	
WHITE CHOCOLATE MARTINI	15
Vodka, White Crème de Cacao, Touch of Cream	
SANGRIA	10
Red Wine, Brandy, Fresh Fruit	
MOJITO	12
Rum, Fresh Mint, Fresh Lime Juice, Agave (Sugar), Soda	
GIN FUSION	15
Gin, Elderflower Liqueur, Grapefruit Juice, Ginger Beer	
DARK & STORMY	10
Bundaburg Rum, Ginger Beer	
SLOE COMFORTABLE SCREWDRIVER	15
Southern Comfort, Sloe Gin, Orange Juice	
AMARETTO SUNSET	15
Amaretto, Malibu Coconut Rum, Pineapple Juice, Soda	
KIWI KOOLADE	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
PINOT NOIR		
The Graylings <i>Marlborough NZ</i>		39
MERLOT		
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
SHIRAZ		
Yarran 2015 <i>Riverina NSW</i>	7.5	29
Pepperjack Shiraz <i>Barossa Valley SA</i>	9.5	45
DURIF		
Pieter van Gent Durif 2012 <i>Mudgee NSW</i>		42
CABERNET SAUVIGNON		
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
DESSERT WINE		
Tempus Two Botrytis Semillon <i>Riverina NSW</i>		42

WHITE WINE

	glass	bottle
SAUVIGNON BLANC		
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
CHARDONNAY		
Yarran 2016 <i>Riverina NSW</i>	7.5	29
Merilba Estate <i>New England NSW</i>		35
MOSCATO		
Yarran <i>Riverina NSW</i>	7.5	29
RIESLING		
Penfolds <i>Koonunga Hill SA</i>		36
ROSÉ		
Pieter van Gent Flower of Florence <i>Mudgee NSW</i>		33
PINOT GRIGIO		
Yarran <i>Riverina NSW</i>	7.5	29

SPIRITS

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