

ARGENTINE WOOD- FIRED GRILL

HOPSCOTCH'S ARGENTINE WOOD-FIRED GRILL WAS IMPORTED FROM NORTHERN CALIFORNIA. IT IS DESIGNED TO COOK MOUTH-WATERING MEATS OVER RED-HOT COALS. HOPSCOTCH USES A MIXTURE OF IRON BARK AND RED GUM TO IMPART A LIGHT SMOKE FLAVOUR TO THE MEALS.

GRILL

RIB-EYE STEAK 400G \$36 *

100 DAY GRAIN-FED - DUCK FAT POTATOES, RATATOUILLE, PARIS BUTTER

ARGENTINE SLOW COOKED BRISKET \$27 *

RED CHIMMI CHURRI, SOFT MAIZE, SMOKED ESHALLOTS

KOREAN BBQ PORK BULGOGI \$27 *

KIMCHI SLAW, PICKLED GINGER, SPRING ONIONS

CHERMOULA CHICKEN SKEWERS \$26 *

DUKKAH, GRAIN SALAD, LABNEH

LAMB BACK STRAP \$28 *

SUNDRIED TOMATO PESTO, CREAMY MASH, MINTED GREEN BEANS

JAMAICAN JERK CHICKEN \$27 *

JALAPENO & CHEDDAR CORN BREAD, PINEAPPLE SALSA, AVOCADO

BETWEEN BREAD

SERVED WITH SHOESTRING FRIES & GARLIC MAYO

LAMB 'SOUVA' \$18 *

HUMMUS, GREEK SALAD, FETA, TZATZIKI, HOUSE-MADE FLATBREAD

JAMAICAN JERK CHICKEN \$17 *

BBQ VEGETABLES, PROVOLONE, CHIPOTLE RANCH DRESSING, WHITE BUTTER BUN

FALAFEL 'SOUVA' \$17 *

HUMMUS, GREEK SALAD, FETA, TZATZIKI, HOUSE-MADE FLATBREAD

ALL-AMERICAN BEEF BURGER \$18 *

MUSTARD, KETCHUP, MONTERAY JACK CHEESE, ONIONS, WHITE BUTTER BUN

ITEMS MARKED WITH *
ARE COOKED ON OUR
ARGENTINE GRILL

BAR SNACKS

- FRIES** - Rosemary-Smoked Salt, Roast Garlic Mayo \$10
- CRISPY BUFFALO WINGS** - Hot Sauce, Blue Cheese Ranch Dressing \$14
- TAJIN SPICED CALAMARI** - Kimchi Slaw, Fried Onions \$15
- FALAFELS** - Hummus, Labneh \$13
- HONEY MUSTARD GLAZED PORK** - Fennel Scratchings, Ranch Dressing \$15 *

USUAL SUSPECTS

- SIRLOIN STEAK** - New York Cut 200G \$26 *
- CHICKEN SCHNITZEL** - Crumbed Chicken Breast \$22
- CHICKEN PARMIGIANA** - Crumbed Chicken Breast, Smoked Leg Ham, Provolone Cheese \$24
- FISH & CHIPS** - Stone Wood Pale Ale Battered Fish, Tartare Sauce \$22

ALL THE 'USUAL SUSPECTS' ARE SERVED WITH YOUR CHOICE OF TWO SIDES:

Shoestring Fries, Potato Mash, Garden Salad.

SAUCES:

Steak and Schnitzel come with your choice of: Brandy Mushroom or Pepper Sauce.

SALADS

- CYPRIT GRAIN SALAD** - Pearl Barley, Green Lentils, Croutons, Parsley, Currants, Vinno Cotta Dressing, Topped with Tzatziki \$17
- WARM LAMB SALAD** - Pulled Lamb, Grilled Vegetables, Feta, Roquette, Gremolata Vinegar \$18



- BRANDY MUSHROOM SAUCE** \$4
- PEPPER SAUCE** \$3.5
- SHOESTRING FRIES** \$10
- WHITE BUTTER BUN** \$3
- GARDEN SALAD** \$7
- KIMCHI SLAW** \$7

DESSERT

- PAVLOVA** - Meringue, BBQ Pineapple, Cream, Coconut Praline \$14
- BROWNIE** - Chocolate Brownie, Sailor Jerry Rum & Raisin Ice Cream, Ganache \$14
- MOUSSE** - Butterscotch Bavaroise, Citrus Crumble \$13
- ICE CREAM** - 'Frugii' Salted Caramel Ice Cream, Waffle Cone \$7.5

PLEASE ORDER AT THE BAR

hopscoatch
FIVE LONSDALE ST.