

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, Grilled Vegetables.

SAUCES:

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

SALADS

CYPRIOI 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.