



MENU

OPEN DAILY
7AM UNTIL LATE

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WEEKLY SPECIALS

7AM-LATE MON-SUN

WINGS WEDNESDAYS

\$30 kilo wings and jug of Bad Shepherd
Lager or Victoria Pale Ale

THIRSTY THURSDAYS

\$8 schooners of Bad Shepherd
Lager or Victoria Pale Ale

FROTHY FRIDAYS

\$15 jugs of Bad Shepherd
Lager or Victoria Pale Ale

PRESENTED BY
BAD SHEPHERD BREWING CO.



SHARING

HIRAMASA KINGFISH CRUDO 25.5

Pickled Japanese vegetables, tobiko, nori, rice wine vinegar, sesame oil (DF)

PORT LINCOLN SARDINES 25

Grilled heirloom tomatoes, micro basil, sourdough (DF)

GRAZING PLATTER FOR 2 43

San Danielle prosciutto, heritage breed double smoked ham, cacciatore truffled salami, cornichons, marinated olives, provolone, buffalo mozzarella, warm bread

SOFT SHELL CRAB TACOS 24

Golden fried soft shell crab, soft tortillas (2), mango salsa, Asian herb salad

VEAL CROQUETTES 12

Traditional Dutch veal croquettes (3), mustard

TOFU BAO BUNS 24

Bao buns (3), fried tofu, pickled vegetables, crispy shallots, coriander, sweet chilli (V, DF)

SALADS

SUMMER SALAD 26

Watermelon & pomegranate marinated fetta, parsley, mint, prosciutto (V, GF)

SOBA NOODLE SALAD 26

Green tea soba noodle, edamame, pickled ginger, radish, cucumber, roasted sesame dressing, shichimi togarashi (VG)
- Add poached chicken +6

MOROCCAN QUINOA SALAD 25

Moroccan style quinoa salad, roasted butternut pumpkin, rocket, spinach, pomegranate molasses dressing, pistachio dukka (VG)
- Add poached chicken +6

(VG) VEGAN (VGO) VEGAN OPTION (V) VEGETARIAN
(DF) DAIRY FREE (GF) GLUTEN FREE

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*Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to potential cross-contamination.

MAINS

SALMON "GADO GADO" POKE BOWL

Grilled salmon, spicy quinoa, edamame, green beans, bean shoots, pickled vegetables, mango salsa, fried shallots, Balinese satay sauce, Asian herb salad (DF)

FISH & CHIPS

Bass Strait flake, chips, house salad, tartare sauce, lemon

LEMONGRASS COCONUT CHICKEN CURRY

Slow-cooked mild spiced chicken, lemongrass, chilli, tomato, coconut cream, fragrant rice, papadums (DF, GF)

CHICKEN PARMIGIANA

Panko crumbed chicken breast, smoked ham, San Marzano Napoli, mozzarella, chips, house salad

36 CLASSIC AMERICA BURGER 27

Brisket & chuck patty, beef steak tomato, lettuce, bread & butter pickles, American cheese, onion rings, special house aioli, milk bun, chips
- Add bacon +4
- Add double beef & cheese +8

29 BONZA BURRITO BOWL 26

Ultimate VGO option, fresh cut salad, herb avocado, spicy homemade beans, cheese, corn salsa, sour cream, soft tortillas (VGO)
- Add poached chicken +6

29 FRIED CHICKEN 29

Buttermilk boneless southern fried chicken, sriracha aioli, corn slaw, coriander, chilli lime dressing, chips

30 LEMON PEPPER CALAMARI 28

Fried semolina & lemon pepper dusted calamari, pear salad, lime & chilli dressing (DF)

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KIDS

- SPAGHETTI BOLOGNAISE** 12
With parmesan
- FISH & CHIPS** 12
With tomato sauce
- NUGGETS & CHIPS** 12
With tomato sauce

DESSERT

- ORANGE & ALMOND CAKE** 14
Glazed oranges, toasted almonds,
lemon sorbet (GF, DF)
- TRIPLE CHOCOLATE
FUDGE BROWNIE** 14
Hot fudge sauce, salted caramel,
cream, ice cream (GF)
- STICKY DATE PUDDING** 14
Salted butterscotch sauce, ice cream
- LEMON TART** 14
Tangy lemon curd, berry coulis,
chocolate sauce, raspberry sorbet

SIDES

- WAR FRIES** 14
Traditional Dutch
street food, satay
sauce, chopped onion
- CHIPS** 12
With Aioli
- ONION RINGS** 12
With Sriracha aioli
- STEAMED GREENS** 12
Broccolini, string beans,
edamame, spinach tossed
with butter (GF)
- ROCKET, PEAR WALNUT SALAD** 12
Raspberry vinaigrette (VG)

SPECIALS

Speak to our team members
to find out more about
our daily specials from
the char-grill and smoker.

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BEER

Schooner | Jug

BAD SHEPHERD LAGER

10 | 2l

The cleanest, crispest lager you'll ever drink. An easy drinking beer that will keep you coming back for more.
- 4.0% abv

BAD SHEPHERD VICTORIA PALE ALE

11 | 2l

A crisp, easy drinking session pale ale with tropical aromas. Brewed with all Victorian ingredients including a historic Melbourne yeast last used in 1936.
- 4.2% abv

SEASONAL BREWS

MP*

A unique seasonal brew available for a limited time only. Quantities are limited so when they are finished, we're out.

CIDER

NAPOLEONE APPLE CIDER 330ML

10

Yarra Valley local made with pink lady, granny smith and sundowner apples to deliver a unique flavour and the ideal balance of acidity, sweetness and tannins.
- 4.7% abv

NAPOLEONE PEAR CIDER 330ML

10

Yarra Valley local made with beurre bosc and packham's triumph pears, a complex and balanced cider with rounded mouth-feel with slight ginger spice and biscuit character from lees contact, this cider has a refreshing and distinctive palate.
- 4.5% abv

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COCKTAIL

Jugs

PIMMS 35

Pimms in a litre jug with all the trimmings including fresh cut fruit and herbs. It's not hard to see why this is a crowd favourite. Perfect to share.

ELDERFLOWER SPRITZ 35

A crisp, easy drinking session pale ale with tropical aromas. Brewed with all Victorian ingredients including a historic Melbourne yeast last used in 1936.
- 4.2% abv

APEROL SPRITZ 35

The quintessential summer drink and perfect afternoon sip. Aperol, prosecco and orange. Drink this and you'll feel like you're in an Italian villa.

MOJITO 35

One of the world's most popular cocktails. This Cuban cocktail is simply mixed white rum, lime, mint, sugar and soda.

SPIRITS

VODKA

Eristoff

GIN

Bombay London Dry

RUM

Bacardi Carta Blanca
Bundaberg

BOURBON

Jim Beam

WHISKEY

Jack Daniels
Canadian Club

SCOTCH

Dewars White Label

TEQUILA

Cazadores Blanco

TOP SHELF ALTERNATIVES
AVAILABLE UPON REQUEST.

SHARING
IS CARING

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RED

Glass | Bottle

PINOT NERO

11 | 50

Packed with flavours of raspberry, tart cherry and cranberry, this pinot nero is made to drink young and fresh.

SANGIOVESE

11 | 50

The perfect wine for all cuisines! Aromas of cherry, strawberry and bramble fruit. Smooth and balanced for any occasion.

BUBBLES

Glass | Bottle

PROSECCO

11 | 50

The perfect bubbles for all occasions. Crisp, bright and creamy.

WHITE

Glass | Bottle

PINOT GRIGIO

11 | 50

Hints of pear, lemon and green apple complimented by almond and honeysuckle, this one is a crowd-pleaser.

SAUVIGNON BLANC

11 | 50

Marlborough Savvy.
(Enough said)

ROSE

Glass | Bottle

ROSE

11 | 50

Elegant wine with red berries, a touch of spice and hint of sweetness. So easy to drink!

NEVER TOO LATE AND NEVER
TOO EARLY FOR ONE OR TWO.

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