

10 - 20 PEOPLE \$28 PER PERSON \*SERVED ON PLATTERS

# ENTREE

#### **FRIES**

ROSEMARY-SMOKED SALT, ROAST GARLIC MAYO

HONEY MUSTARD GLAZED PORK

FENNEL SCRATCHINGS, RANCH DRESSING

CHERMOULA CHICKEN SKEWERS
RANCH DRESSING

## MAIN

## **BUILD YOUR OWN SOUVA**

PULLED SLOW-COOKED LAMB

FRIED FALAFEL

GREEK SALAD

GARDEN SALAD

FLAT BREAD

HUMMUS & TZATZIKI

## DESSERT

**OPTION - \$10 ALTERNATE SERVINGS** 

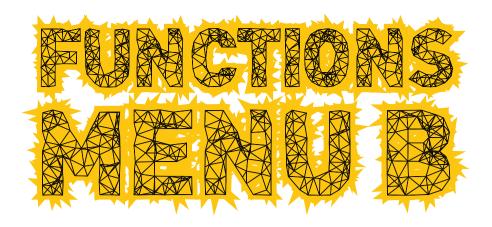
## **BROWNIE**

CHOCOLATE BROWNIE, SAILOR JERRY RUM AND RAISIN ICE CREAM, GANACHE

## MOUSSE

BUTTERSCOTCH BAVAROISE, CITRUS CRUMBLE

24 HOURS NOTICE REQUIRED FOR FUNCTION MENU BOOKINGS



15 - 40 PEOPLE \$38 PER PERSON \*SERVED ON PLATTERS



FRESH BREAD - Dukkah, Olive Oil, Hummus, Tzatziki



TAJIN SPICED CALAMARI - Kimchi Slaw, Fried Onions
FALAFELS - Humus, Labneh
CRISPY BUFFALO WINGS - Hot Sauce, Blue Cheese Ranch Dressing



**SLOW COOKED LAMB SHOULDER** – Studded with Garlic and Oregano, Served with Chimmichurri Sauce **WOODFIRED PORK BELLY** – Honey and Fennel Seed, Served with House Made Gravy **CREAMY POTATO SALAD** – Smoked Spec and Fresh Herbs

## OPTION - \$10 ALTERNATE SERVINGS

**GARDEN SALAD** – Lemon Vinaigrette

**BROWNIE** – Chocolate Brownie, Sailor Jerry Rum and Raisin Ice Cream, Ganache

**MOUSSE** – Butterscotch Bavaroise, Citrus Crumble

hopscotch FIVE LONSDALE ST.

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25 - 100 PEOPLE \$45 PER PERSON \*SERVED ON PLATTERS



#### FRIES

ROSEMARY SMOKED SALT, ROAST GARLIC MAYO

#### **CHARCUTERIE BOARD**

SALAMANCA, SALISICHON, DAMON, CORNICHONS, CROUTONS AND PICKLED VEGETABLES, MIXED OLIVES



#### **CALAMARI**

CRISPY FRIEDS CALAMARI, LEMON AIOLI AND ROQUETTE

#### **MOROCCAN LAMB**

WITH HARRISSA AND FRESH HERBS

#### **CHICKEN SKEWERS**

MARINATED CHICKEN AND LABNEH



#### SUCKLING PIG

PIG COOKED FOR SIX HOURS OVER COALS, BASTED WITH FENNEL, SALT AND HONEY

## SERVED WITH

SPICED APPLE SAUCE
ORANGE FENNEL AND ROCKET SALAD
PUMPKIN SALAD - PUMPKIN, FETA, ALMONDS MESCALINE,
AVOCADO AND A BALSAMIC VINAIGRETTE



**OPTION - \$10 ALTERNATE SERVINGS** 

## **BROWNIE**

CHOCOLATE BROWNIE, SAILOR JERRY RUM AND RAISIN ICE CREAM, GANACHE

#### MOUSSI

BUTTERSCOTCH BAVAROISE, CITRUS CRUMBLE



40 - 80 PEOPLE \$45 PER PERSON \*SERVED ON PLATTERS



**BREAD AND DIP** - Fresh Sourdough, Tzatziki and Hummus



**CALAMARI** – Crispy Fried Calamari, Lemon Aioli and Roquette **FALAFELS** – Humus, Labneh **CHICKEN SKEWERS** – Marinated Chicken and Labneh



**LAMB** – LAMB COOKED FOR SIX HOURS OVER COALS, BASTED WITH LEMON, MINT AND GARLIC

## SERVED WITH -

White Butter Bun Greek Salad Mint Braised Bits Fries with Garlic mayo 72 HOUR NOTICE REQUIRED FOR SPIT MENU BOOKINGS



**OPTION - \$10 ALTERNATE SERVINGS** 

#### **BROWNIE**

CHOCOLATE BROWNIE, SAILOR JERRY RUM AND RAISIN ICE CREAM, GANACHE

## MOUSSE

BUTTERSCOTCH BAVAROISE, CITRUS CRUMBLE

PLEASE READ TERMS AND CONDITIONS FOR ALL BOOKINGS

# FUNCTIONS SNACK MENU

\*PRICES PER PIECE

FRIES BASKET WITH GARLIC AIOLI

BUFFALO WINGS HOT SAUCE, BLUE CHEESE AIOLI

TAJIN SPICED CALAMARI
FALAFELS
WITH HUMMOUS

\$10

\$1.50

\$1.75

\$2

CHERMOULA CHICKEN SKEWER WITH LABNEH

JALAPEÑO POPPER WITH CHIPOTLE AIOLI

CHARGRILLED CHORIZO WITH TZATZIKI

\$2.50

\$2

\$2

SIDES

GARDEN SALAD \$7 KIM CHI SLAW \$7 WHITE BUNS \$3