

FUNCTIONS MENU A

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

ENTREEE

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

FUNCTIONS MENU B

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

STARTERS

FRESH BREAD - Dukkah, Olive Oil, Hummus, Tzatziki

ENTREEE

TAJIN SPICED CALAMARI - Kimchi Slaw, Fried Onions

FALAFELS - Humus, Labneh

CRISPY BUFFALO WINGS - Hot Sauce, Blue Cheese Ranch Dressing

MAIN

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

GARDEN SALAD - Lemon Vinaigrette

DESSERT

OPTION - \$10 ALTERNATE SERVINGS

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

MOUSSE - Butterscotch Bavaroise, Citrus Crumble

hopscotch
FIVE LONSDALE ST.

HOPSCOTCHBAR.COM.AU
INFO@HOPSCOTCHBAR.COM.AU
CONTACT: 6107 3030

SUCKLING PIG SPIT

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

APPETISER

FRIES

ROSEMARY SMOKED SALT,
ROAST GARLIC MAYO

CHARCUTERIE BOARD

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

ENTREE

CALAMARI

CRISPY FRIEDS CALAMARI, LEMON AIOLI AND ROQUETTE

MOROCCAN LAMB

WITH HARRISSA AND FRESH HERBS

CHICKEN SKEWERS

MARINATED CHICKEN AND LABNEH

MAIN

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

DESSERT

OPTION - \$10 ALTERNATE SERVINGS

BROWNIE

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

MOUSSE

BUTTERSCOTCH BAVAROISE, CITRUS CRUMBLE

LAMB SPIT

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

APPETISER

BREAD AND DIP - Fresh Sourdough, Tzatziki and Hummus

ENTREE

CALAMARI - Crispy Fried Calamari, Lemon Aioli and Roquette

FALAFELS - Humus, Labneh

CHICKEN SKEWERS - Marinated Chicken and Labneh

MAIN

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

DESSERT

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 \$10
BUFFALO WINGS \$1.50
HOT SAUCE, BLUE CHEESE AIOLI
TAJIN SPICED CALAMARI \$1.75
FALAFELS \$2
WITH HUMMOUS

CHERMOULA CHICKEN SKEWER \$2.50
WITH LABNEH
JALAPEÑO POPPER \$2
WITH CHIPOTLE AIOLI
CHARGILLED CHORIZO \$2
WITH TZATZIKI

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