

# HOPE ISLAND TAVERN

EAT • DRINK • RELAX

## PLATES TO SHARE

Herb and garlic bread <b>V</b>	7.0
<i>add cheese</i>	1.0
<i>add bacon and cheese</i>	2.0
Mezze plate <b>V</b>	14.0
marinated olives, hummus, avocado, semi dried tomatoes, Persian feta, toasted Turkish bread	
Add charcuterie; salami, smoked ham, prosciutto	6.0
Southern fried chicken wings	13.0
pickled celery, hot sauce, blue cheese sauce	
Salt and pepper calamari <b>VLG</b>	12.5
seasoned calamari, crispy fried, lemon, aioli	
Japanese Karaage Chicken	15.0
Marinated chicken thigh, crispy fried, kewpie mayonnaise, wakame, fried tofu	
Peking duck spring rolls sweet plum dipping sauce (4)	14.0
Mac and cheese croquettes smoked chipotle aioli, pea tendrils (4) <b>V</b>	13.0
Soup of the day, toasted Turkish bread	9.5

## SALADS

Caesar salad	18.0
cos lettuce, crispy prosciutto, crostini, poached egg, anchovy dressing, shaved pecorino, white anchovies, Caesar dressing	
Roasted pumpkin and beetroot salad <b>VLG</b>	17.0
toasted walnuts, Persian feta, red quinoa, caramelised fig balsamic, extra virgin olive oil	
Hapa Kepani poke bowl <b>VLG</b>	16.0
Sticky rice, Japanese pickled cucumber, wakame, shredded carrot, red onion, mixed lettuce, toasted sesame seeds, pickled ginger, fried tofu	

## Salad Toppers

grilled herb and garlic chicken <b>VLG</b>	5.0
salt and pepper calamari <b>VLG</b>	5.0
grilled prawns <b>VLG</b>	8.0
seared teriyaki beef	5.0

## HAND STRETCHED PIZZAS

Naturally fermented dough, preservative free. Artisan tomato sugo and mozzarella cheese.

Margherita tomato, flor di latte mozzarella, pesto	17.0
Ham and pineapple shaved leg ham, pineapple, parsley	18.0
Italiano Prosciutto, red onion, kalamata olives, roast capsicum, mushroom, Italian herbs	21.0
Meat lovers beef, bacon, pepperoni, ham, chorizo, red onion, chives, chipotle sauce	23.0
Roasted pumpkin pumpkin, caramelised onion, Persian feta, balsamic reduction	18.0
Very low gluten base <b>VLG</b>	3.00

## PUB FAVOURITES

Classic chicken schnitzel chicken breast in our special crumb coating, garden salad, chips, lemon, gravy <i>add parmigiana: tomato sugo, leg ham, mozzarella cheese</i>	20.0 3.0
BBQ pork ribs ½ rack BBQ pork ribs full rack slow cooked ribs in our Southern style smoky BBQ sauce, coleslaw, chips	27.0 35.0
Beer battered Australian Kingfish lemon, tartare sauce, garden salad, chips	25.0

## CHEFS SELECTION

Market fish “chef’s suggestion” your server will advise	29.0
Wild mushroom and truffle risotto <b>VLG</b> wild forest mushroom, cherry tomato, baby spinach, pecorino, truffle oil, crispy kale <i>add grilled chicken</i> <i>add grilled prawns</i>	21.5 5.0 8.0
Tasmanian salmon <b>VLG</b> fondant potato, cauliflower puree, broccolini, blistered cherry tomatoes, crispy kale	27.0
Soy and sweet sake braised Pork belly Japanese inspired shiitake mushroom pilaf, broccolini, Pak choy, tempura enoki	29.5
Moroccan lamb roulade <b>VLG</b> pulled lamb in streaky bacon, creamy mashed potato, buttered green beans, shiraz jus	27.0

## STEAKS

Eye Fillet	180gm	pasture fed	28.5
Fillet Mignon	250gm	pasture fed	32.0
Rump	250gm	grain fed	22.0
Rump	400gm	grain fed MSA	29.0
Wagyu Rump	300gm	marble score 4 - 5	29.5
Rib Fillet	300gm	grain fed	35.5

All our steaks are hand selected and seasoned with sea salt and fresh cracked pepper and served with garden salad, straight cut chips or creamy mash, vegetables and your choice of sauce.

## STEAK TOPPERS

blue cheese wedge <b>VLG</b>	4.0
beer battered onion rings	4.0
salt and pepper calamari <b>VLG</b>	5.0
grilled prawns <b>VLG</b>	8.0
herb and garlic field mushrooms <b>VLG</b>	4.0

## SAUCES

Red wine jus – caramelised meat gravy infused with herbs and red wine (**VLG**)  
Peppercorn – cracked black peppercorn, whisky and beef jus  
Mushroom – sautéed mushrooms, garlic, thyme and beef jus, finished with cream  
Dianne – creamy sauce with sautéed onions, garlic, Worcestershire  
Béarnaise – emulsified egg and butter sauce, white wine, vinegar, tarragon  
Cognac and truffle butter – whipped butter with truffle, cognac (**VLG**)  
Blue cheese and port butter – whipped butter, blue cheese, port wine

## SIDES

steamed seasonal vegetables	creamy mashed potato	7.0
Garlic roasted field mushrooms	seasoned haloumi fries, aioli	
straight cut chips and aioli or gravy	beer battered onion rings, aioli	

All of our MSA graded beef is locally sourced from **JBS**, Australia's leading producer of high quality grain fed and grass fed beef. Recognised as a global leader in their industry, JBS exports to more than 80 countries around the world and employs more than 13,000 Australians.



Meat Standards Australia (MSA) is the world's leading grading system for beef. MSA sets strict standards for tenderness, juiciness, and flavour so you can always enjoy a mouth-watering steak!

Food Allergies and intolerances: Please be aware that whilst all care is taken when catering for special requirements. It must be noted that within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy products and gluten. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

## KIDS MENU

*ALL KIDS MEALS \$10.0 AND INCLUDE A SMALL SOFT DRINK AND AN ICE CREAM CUP*

*At your request, we can replace the chips on any meal with salad or vegetables*

Chicken nuggets and chips	Spaghetti bolognese with cheese
Battered fish and chips	Ham and cheese pizza
Beef and cheese burger and chips	Chicken schnitzel, chips, tomato sauce

## LUNCH MENU

Salt and pepper calamari crispy fried, chips, garden salad, aioli, lemon	15.0
Premium beef burger 100% beef patty on a toasted milk bun, lettuce, tomato, dill pickle, smoky BBQ sauce, chips and aioli <i>add cheese, bacon, fried egg</i>	16.5 1.5 each
The best steak sandwich grilled rib fillet steak on toasted Turkish bread, bacon, fried egg, caramelised onion, tomato, lettuce, BBQ sauce, chips, aioli	18.0
Brisket and haloumi burger Toasted milk bun, sliced BBQ brisket, grilled haloumi, crispy slaw, bacon aioli, Dill pickle, chips	19.5
Crispy fried Hawaiian chicken burger toasted milk bun, buttermilk fried chicken, cos lettuce, grilled pineapple, slaw, sweet chilli aioli, chips	17.5
Chicken schnitzel, gravy, lemon, salad and chips <i>add parmigiana topper: tomato sugo, leg ham and mozzarella cheese</i>	17.5 3.0
Beer battered fish and chips, salad, lemon, tartar sauce	15.0
Rump steak MSA, grain fed, 250gm garden salad, sauce of your choice and chips	19.5

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## DESSERT MENU

8.0

Candy shop cheesecake, maltesers, M&Ms, marshmallows and chocolate fudge sauce

Vanilla Pannacotta, poached strawberries (VLG)

Warm apple crumble tartlet, brandy anglaise

Warm chocolate brownie, honeycomb, fudge sauce

Salted caramel sticky date pudding, butterscotch sauce

All desserts are served with your choice of whipped cream or ice cream. For both add \$1.0

## # CAKE OF THE MONTH AND COFFEE

10.0

## SPORTS BAR MENU

Herb and garlic bread **V**

7.0

*add cheese*

1.0

*add bacon and cheese*

2.0

Straight cut chips and aioli or gravy

7.0

Beer battered onion rings, aioli

7.0

Mezze plate **V**

14.5

marinated olives, hummus, avocado, semi dried tomato,  
Persian feta, toasted Turkish bread

Add churcuterie; salami, smoked ham, prosciutto

6.0

Southern fried chicken wings

13.0

Pickled celery, hot sauce, blue cheese sauce

Japanese Karaage Chicken

15.0

Marinated chicken thigh, crispy fried, kewpie mayonnaise, wakame, fried tofu

Premium beef burger

16.5

100% beef patty on a toasted milk bun, lettuce, tomato,  
dill pickle, smoky BBQ sauce, chips and aioli

*add cheese, bacon, fried egg*

1.0 each

The best steak sandwich

18.0

grilled rib fillet steak on toasted Turkish bread, bacon, fried egg, caramelised onion,  
tomato, lettuce, BBQ sauce, chips, aioli

Brisket and haloumi burger

19.5

Toasted milk bun, sliced BBQ brisket, grilled haloumi, crispy slaw, bacon aioli,  
Dill pickle, chips

Crispy fried Hawaiian chicken burger toasted milk bun, buttermilk fried chicken, cos lettuce, grilled pineapple, slaw, sweet chilli aioli, chips	17.5
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### Counter meals

Salt and pepper calamari, crispy fried, chips, garden salad, aioli, lemon	15.0
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Chicken schnitzel, gravy, lemon, salad and chips	17.5
<i>add parmigiana topper: tomato sugo, leg ham and mozzarella cheese</i>	3.0

Beer battered fish and chips, salad, lemon, tartar sauce	15.0
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Rump steak MSA, grain fed, 250 gram, garden salad, sauce of your choice and chips	19.5
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### HAND STRETCHED PIZZAS

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Meat lovers beef, bacon, pepperoni, ham, chorizo, red onion, chives, chipotle sauce	23.0
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Roasted pumpkin pumpkin, caramelised onion, Persian feta, balsamic reduction	18.0
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Very low gluten base <b>VLG</b>	3.00
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## SENIORS MENU

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*Available lunch and dinner – 7 days a week (on presentation of senior's card)*

**Salt and pepper calamari** 10.00  
With chips, salad, lemon, aioli

**Spaghetti bolognese** 10.00  
Fresh pasta served with shaved parmesan and pesto

**Daily soup, salad, ham and cheese toastie combo** 12.00  
Seasonal soup with a small garden salad and toasted sandwich on the side

**Grilled Pork sausages** 12.00  
mushy peas, onion gravy and mash potato

**Crispy fish and chips** 12.00  
garden salad, lemon, tartare sauce, chips

**Chicken schnitzel** 13.00  
gravy, lemon, chips, garden salad

**Beef and beer pie** 13.00  
mushy peas, gravy and mash potato

**Premium steak** 13.00  
With choice of sauce, garden salad and chips

**SENIORS MEAL DEAL: with any Main course** Three for \$3.00  
Available – 7 days a week (lunch and dinner)

**Chefs dessert** ADD \$3.00  
**Cup of daily soup** ADD \$3.00  
**Cappuccino** ADD \$3.00

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