

PHILOSOPHY

VISION

Hopscotch Restaurant & Bar has been created to bring together family and friends to enjoy great food and drinks in a warm and welcoming atmosphere.

We strive to use local produce wherever possible to support our growing local food scene.

We are proud to serve as a community hub through our sponsorship of the non-profit, community-run Tamworth Growers' Market and by partnering with other local businesses to bring new events to our park-side location.

FOCUS

We've put a lot of time and care into developing quality food and drinks so that you have a great time with your family and friends at our venue.

However, we know that everybody's taste buds are different. A meal that is packed full of flavour for one guest might be too salty for another, while a dish with a fresh, delicate taste for some might be bland for somebody else.

Please tell us what your preferences are, as you have every right to be served a meal that is prepared exactly the way you want it. If we don't prepare your meal in the manner you've requested, we will replace it without hesitation. Please let our friendly staff know so that we can fix it for you. Some guests hesitate at this point, because they don't want to upset anybody. But we are grateful for your feedback, as you are giving us the opportunity to serve you a meal that you will enjoy.

It is also vital to the success of our business that our guests leave happy, having had a wonderful time with us. Without repeat customers, we have no business!

Thank you very much for choosing to support Hopscotch Restaurant & Bar.

OPENING HOURS

MONDAY - SUNDAY

Breakfast and Lunch 7:00am - 2:30pm

ALL DAY MENU

COFFEE & TEA

COFFEE

	Regular	Large
Espresso, Machiatto	3	
Piccolo Latte	3.5	
Latte, Flat White, Cappuccino, Chai Latte	4	5
Mocha	5	6
Hot Chocolate	4.5	5.5
Babycino 1 / Soy, Almond or Lactose-Free Milk 0.5		
Extra Shot 1 / Caramel, Vanilla or Hazelnut Syrup 1		
Decaf 1		

COLD COFFEE

	Small	Large
Cold Brew	4	5
Iced Latte	4	5
Iced Coffee / Iced Chocolate / Iced Mocha		7

TEA LEAVES BY T2

English Breakfast, Earl Grey, Melbourne Breakfast	4.5
Chai, Sencha Green, Peppermint, Pumping Pomegranate	5
Southern Sunrise, Strawberries & Cream, Fruitalicious or Immune Booster (Fresh Ginger, Fresh Lemon & Honey)	4.5

Ask your friendly waiter about our selection of Iced Tea!

DRINKS

Mount Franklin Still, Mount Franklin Sparkling	3.5
Coke, Diet Coke, Coke Zero, Creaming Soda, Sprite, Fanta or Lift	4
Apple/Apple & Blackcurrant/Orange Popper	3

MILKSHAKES

	Small (375ml)	Large (450ml)
Chocolate, Strawberry, Banana	4	5
Vanilla, Coffee or Caramel		
ADD Malt 0.5 Make it a Thickshake 2		

SUPERSHAKES

	Small	Large
1. Choose your Base Flavour:	7	8
Chocolate / Strawberry / Vanilla / Caramel		

2. Choose your Syrup Topping:

Chocolate / Strawberry / Vanilla / Caramel

3. Add Your Toppings:

Nerds **1** / Sour Straps **1** / Chocolate Honeycomb **1** / Vanilla Wafers **1**
Oreos **1** / Oreo Wafers **1**

SMOOTHIES

4 Berries / Banana & Strawberry / Mango / Tropical	7
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FRAPPES

Coffee / Chocolate / Mocha / 4 Berries / Mango / Tropical	7
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CAKES

Please check with your friendly waiter what's available on the day

DRINKS

TOAST & PRESERVES

TOAST & PRESERVES *VEG GF* 6

White, Grain, Sourdough, Turkish, Gluten-Free, Fruit Loaf or Signature House-Made Gluten-Free Pumpkin Bread (1 slice)

Jam, Peanut Butter, Honey, Vegemite **0.5**
Avocado and Vegemite **4**

THE SWEETIE *GFO* 1 Slice **8** 2 Slice **14**

Sourdough Toast with Smooshed Vanilla Mascarpone Cheese. Topped with Diced Fig Pieces, Whole Toasted Almonds and Local Honey

KISS 1 Slice **8** 2 Slice **14**

KEEP IT SIMPLE SWEETHEART *GFO DF*
Sourdough Toast with Avo Smash, Goats Cheese and Toasted Pepitas

BUILD-YOUR-OWN

STEP 1 - CHOOSE EGGS 7

Poached, Scrambled or Fried
One Egg Only **4**

STEP 2 - CHOOSE TOAST 6

Sourdough, Turkish, White, Grain, Gluten Free or Pumpkin Bread (1 slice)
One Slice Only **4**

STEP 3 - CHOOSE SIDES 4

Grilled Tomato / Wilted Spinach / Grilled Bacon / Haloumi / Prosciutto / Sliced Ham / Smoked Salmon / Oven Baked Mushroom / Avocado Fan / Smashed Avo / Corn Beignet (DF) / Hash Browns / Pork & Parsley Sausage / Goats Cheese / Slice of Steak / Savoury Mince

Salmon Steak **6**

Side of Chilli **1.50** / Tomato Relish **1.50** / Hollandaise **2**

BOWLS

VEGAN BOWL *VEGAN DF* 18

Coconut & Almond Chia Pudding served with House-made Muesli, Butterscotch Dates, Diced Mango & Pineapple Salsa, topped with Fresh Fruit & Mint From Our Garden

FRUIT BOWL *VEG GF DFO* 16

Slices of Seasonal Fruits served with Greek Yoghurt sprinkled with Chia and Drizzled with Local Honey

Please ask our friendly wait staff for our fruit selection of the day

BREKKY BOWL *GF DF* 19.5

Roast Chickpeas, Maple Bacon, Red Capsicum, Mushroom, Spinach, Mixed Nuts, Grilled Tomato, Goats Cheese and a Poached Egg

MORNING MEALS

BREKKY BURGER *GFO* 13

Bacon, Fried Egg, Sliced Cheese, Hollandaise, BBQ Sauce

BREKKY WRAP 13

Bacon, Fried Egg, Sliced Cheese, Spinach, Tomato Relish

CHILLI EGGS *GFO* 17.5

Scrambled Jalapeno Eggs with a Medley of Blistered Guyra Tomatoes, Avo Smash and Flour Tortilla

PEACHES & CREAM PANCAKES *GFO* 16.5

House Made Recipe, Fluffy Buttermilk Pancakes. Served with Fresh Mascarpone & Vanilla Bean Cream, Warm Spiced Peaches and a side of Maple Syrup

EGGS FLORENTINE *GFO VEG* 18

Sourdough Toast served with Wilted Seasoned Spinach, Poached Eggs, Drizzled with Hollandaise

Please choose any extras from our Build-Your-Own Section

SAVOURY MINCE *GFO DF* 18

Local Premium Ground Beef Slow Cooked with Mirepoix of Vegetables, Spices, Garlic & Stock, served with Toasted Sourdough and Poached Eggs

CORN BEIGNETS *DF* 18

Wombok & Sweet Corn Beignets served with Tomato Relish, Crisp Bacon, Wilted Spinach, Haloumi and Poached Eggs

GNOCCHI 18

Potato Gnocchi served with Smokey Bacon Pieces, Garlic and Spanish Onion, Deglazed with White Wine & Cream, English Spinach Folded Through and topped with Shaved Parmesan and a Poached Egg

THE HOPPY 25

2 Slices of Sourdough Toast with Bacon, Grilled Tomato, Corn Beignet, Roast Mushroom, Pork & Parsley Sausage and Poached Eggs

STEAK & EGGS *GF DF* 24.5

Hearty Slices of Piallamore Rump served with Grilled Guyra Tomato, Mushroom, Bacon, Wilted Spinach, Grilled Capsicum and Poached Eggs

*GFO Option For Gluten Free GF Gluten Free VEG Vegetarian VEGAN Vegan DF Dairy Free
Please discuss any dietary requirements with your waiter.*

ALL DAY MENU - MORNING MEALS

BOWLS

VEGAN BOWL *VEGAN DF* **18**
Coconut & Almond Chia Pudding served with House-made Muesli, Butterscotch Dates, Diced Mango & Pineapple Salsa, topped with Fresh Fruit & Mint From Our Garden

FRUIT BOWL *VEG GF DFO* **16**
Slices of Seasonal Fruits served with Greek Yoghurt sprinkled with Chia and Drizzled with Local Honey

Please ask our friendly wait staff for our fruit selection of the day

SUSHI BOWL **25**
Sweet & Sour Sushi Rice, Wasabi Peas, Petite Salad, Cucumber, Half Avocado and Crisp Skinned Salmon Fillet, Kewpie Mayo, Pickled Ginger and Sweet Soy Sauce

BREKKY BOWL *GF DF* **19.5**
Roast Chickpeas, Maple Bacon, Red Capsicum, Mushroom, Spinach, Mixed Nuts, Grilled Tomato, Goats Cheese and a Poached Egg

FISH & CHIP BOWL **18**
Classic Beer Battered Fish Pieces served with a Side Salad, Fries and House-made Tartare

SALADS

CLASSIC CAESAR *GF* **16.5**
Poached Egg, Crisp Baby Cos Lettuce with Maple Bacon, Freshly Shaved Parmesan Cheese and House-made Crunchy Croutons Dressed with Caesar Dressing.

ADD Anchovies **1.5**

THAI NOODLE SALAD *DF* **16.5**
Wheat Noodles Marinated in Soy, Ginger, Sesame Oil, Garlic, and Tossed with Coriander, Bean Sprouts, Cucumber and topped with Fried Shallots

GREEK SALAD *GF DFO* **16.5**
Medley of Fresh Guyra Tomatoes with Diced Cucumber, Red Onion, Olives & Marinated Goats Cheese with a Drizzle of Balsamic Reduction

PEAR & PROSCIUTTO *GF DFO* **17.5**
Green Leaves with Slices of Pear, Toasted Walnuts and Goats Cheese garnished with Prosciutto Roses and Creamy Lime Aioli

ADD Beef **4** / ADD Chicken **4** / ADD Prawns **6** / ADD Salmon **6**

BURGERS

All Served with a side of Fries

BEEF BURGER *GFO* **20**
Local Mountain View Premium Mince Patty with Cheese, Crunchy Lettuce, Tomato, Beetroot, Spanish Onion and Tomato Sauce

CHEESE BURGER *GFO* **18**
House Beef Patty, Cheese and Tomato Sauce

STEAK BURGER *GFO* **20**
Slow-Cooked Sliced Rump Steak from Piallamore with Onion, Cheese, Lettuce, Mustard Aioli and Guyra Tomato on Turkish Bread

CHICKEN BURGER *GFO* **19**
Marinated Chicken Breast, Lettuce, Tomato, Bacon, Pineapple and Chipotle Mayo

CAJUN BARRA BURGER **20**
Southern Fried Barramundi Fillet with Slices of Local Tomato, Green Leaves and Lime Aioli

PEA-LAFEL BURGER *GF DFO* **18**
House-made Spiced Pea & Chickpea Patty with Lettuce, Chargrilled Capsicum, Tomato, Tomato Relish and House Made Hummus

PORK BELLY BURGER *GF DFO* **20**
Slow-cooked Pork Belly with Crispy Spiced Slaw, Grilled Pineapple and BBQ Sauce

SLIDER TRIO **20**

Your Choice of 3 Sliders

Cheese Burger – Beef Patty, Cheese, Tomato Sauce

Chicken Burger – Grilled Chicken, Cheese, Mayo

Pork Burger – Crisp Pork Belly, BBQ Sauce

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ALL DAY MENU - MIDDAY MEALS

SANDWICHES / WRAPS

BLT <i>GFO DF</i>	13
Bacon, Lettuce, Tomato Relish with Lime Aioli	
PROSCIUTTO <i>GFO DF</i>	15
Chicken Breast, Crisp Prosciutto, Smashed Avocado and Lettuce	
CAESAR <i>GFO</i>	13
Bacon, Cos Lettuce, Parmesan, Egg and Caesar Dressing	
SMOKED SALMON <i>GFO DF</i>	16
Cucumber, Red Onion, English Spinach, House-made Tartare and Smoked Salmon Slices	
FALAFEL <i>GFO DF</i>	13
Hummus, Sweet Roast Capsicum Cheek, Mixed Lettuce, Sliced Guyra Tomato, Falafel and Tomato Relish	
SPICY HAWAII <i>GFO DF</i>	13
Chicken Breast, Thin Pineapple Slice, Tasty Cheese, English Spinach and Chipotle Mayo	
CHEESE STEAK SANDWICH <i>GFO</i>	14
Piallamore Steak Sliced with Capsicum Strips, Red Onion, Goats Cheese, Tasty Cheese and Aioli	

SIDES

Fries	Small 4	Large 6
Tomato Sauce, Lime Aioli or BBQ Sauce		
Vege Fries <i>GF</i>	Small 6	Large 8
Tomato Sauce, Lime Aioli or BBQ Sauce		
Gravy	1	

KIDS

PIKELETS <i>GFO</i>	9
With your choice of:	
Nutella with Sprinkles	
OR	
Honey and Banana Slices	
MUESLI	9
Child Size House-toasted Muesli with Greek Yoghurt, Fruit and Honey	
KIDS FRUIT PLATE	9
Slices of Seasonal Fruits served with Greek Yoghurt and Local Honey	
<i>Please ask our friendly wait staff for our fruit selection of the day</i>	
FAIRY BREAD	4
1 Slice of Buttered Bread with 100's and 1000's	
CHEESE ON TOAST	5
1 Slice of Toast Buttered with Melted Cheese, cut into Strips	
<i>The Following are served with your choice of Chips OR Fruit of the Day:</i>	
CHEESE BURGER	9
Beef Patty, Cheese and Tomato Sauce	
PORK BELLY BURGER	9
Slow Roast Crispy Pork Belly with BBQ Sauce	
CHICKEN BURGER	9
Slices of Chicken Breast with Cheese and Mayo	
NUGGETS	9
5 Nuggets	
FISH	9
2 Pieces of Fish	

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