

# HOP & VINE

## RESTAURANT BAR

### Dim Sum

Vegetables, & wood ear mushrooms spring rolls served in lettuce leaf w Vietnamese dipping sauce (2) <b>DF V</b>	\$13
Duck & water chestnut money bags in a duck broth, fried leek, spring onion oil (4) <b>DF</b>	\$16
Steamed spinach & tofu wontons w soy & garlic oil (4) <b>DF V</b>	\$14
Siu Mai - Pork, prawn & shiitake dumplings w soy, sesame sauce (4) <i>Fried or steamed</i>	\$16
Beef brisket bao dumplings w garlic & chilli oil sauce (2) <i>Fried or steamed</i>	\$13
Pho soup dumplings - steamed aromatic pho beef, ginger & shallots w hoisin & sriracha gel (4) <b>DF</b>	\$16
Sautéed Brussel sprouts & lup cheong, house dressing <b>DF V*</b>	\$13
Vegetable pakoras - spiced chickpea fritters w potato, onion, spinach, green chutney <b>GF V</b>	\$14
Confit chicken wings w pickled vegetables <b>GF DF</b>	\$18
Chilli caramel crispy pork belly w apple slaw & crushed cashews <b>GF DF</b>	\$18
Salt & Sichuan pepper tempura soft shell crab w wasabi avocado mousse, radish & snow pea salad <b>GF DF</b>	\$19
or crispy silken tofu <b>GF DF V</b>	\$17

### Plates to Share

Spicy pastrami basmati fried rice <b>GF DF</b>	\$19
Yakisoba noodle stir fry w tofu & Asian vegetables <b>DF V</b>	\$18
+ Add crispy pork belly	\$22
Twice cooked duck leg, chilli tamarind, sauce w cucumber, pickled beetroot gel & steamed bao buns (4)	\$28
Lamb shank tikka masala, labneh, mint & cucumber salsa w steamed rice & roti	\$32

### Rice & Sides

Vegetarian fried rice <b>GF DF V</b>	\$14
Craft fries w matcha salt & chilli aioli <b>GF DF V</b>	\$9
Charred bok choy, broccolini & snow peas, tossed in oyster sauce w garlic chips <b>GF DF V*</b>	\$13
Crunchy Asian rainbow slaw w sesame dressing & crushed chilli cashews <b>GF DF V</b>	\$13
Bao bun	\$4
Roti bread <b>DF V</b>	\$5
Steamed basmati rice <b>GF DF V</b>	\$5
Prawn crackers <b>GF</b>	\$6

*See staff about kids meal options & inform them about any dietary constraints*

**GF= Gluten free DF = Dairy free V = Vegan \* = Changes required**

# TRADING HOURS

# SPECIALTY MENU

Mon

Tues 3pm - Late

Wed 3pm - Late

Thurs 3pm - Late

Fri 3pm - Late

Sat 12noon - Late

Sun 12noon - Late

**3PM-5PM DAILY**

## DRINKS

HEADS OF NOOSA JAP. LAGER	\$7
VILLA MARIA NZ SAUV. BLANC	\$8
VIDAL MERLOT/CAB./SAUV.	\$7.5
RED LOTUS - VODKA • LYCHEE • LIME • CRANBERRY	\$12

## FOOD

PRAWN CRACKERS	\$4
SPRING ROLLS (MUSHROOM & VEGETABLE)	\$8
VEGETABLE PAKORAS	\$9

Restricted dining max 10 people

RESPONSIBLE SERVICE OF ALCOHOL & HARM MINIMALISATION PRACTICES  
APPLY FOR THE SAFETY OF ALL GUESTS

**Bookings/Orders : 07 5324 2343**



## HOPS

### BALTER BREWING Co.

HAZY IPA QLD \$11 \$9

### 10 TOES BREWING

PALE ALE QLD \$10 \$8

### HEADS OF NOOSA BREWING Co.

JAPANESE LAGER QLD \$9 \$7

### ROTATING TAP

SEE SPECIALS BOARD FOR DETAILS & PRICE

## BOTTLES & CANS

FORTITUDE BREWING – PACER 2.8% \$7

LITTLE CREATURES – ROGERS 3.8% \$8.5

HAHN ULTRACRISP 4.6% \$8.5  
(LOW CARB, GLUTEN FREE)

XXXX BITTER 4.4% \$8.5

GREAT NORTERN ORIGINAL LAGER 4.2% \$8.5

PACIFICO CLARA 4.5% (MEXICO) \$9

WHITE RABBIT WHITE ALE 4.5% \$9

EUMUNDI BREWING LAGER 4.2% \$9

BALTER BREWING Co. - PILSNER 4.8% \$10

BOILING POT BREWING \$10  
22 PATELS IPA 6%

10 TOES BREWING - IPA 6% \$11

BALLISTIC - AUSTRALIAN IPA 6% \$11

NEWSTEAD BREWING - RED ALE 5.5% \$9.5

NEWSTEAD BREWING - DRY STOUT 5.5% \$10

BONAMY'S APPLE CIDER 4.0% GF \$9

BAROSSA APPLE & PEAR CIDER 4.5% \$10

10 TOES BREWING \$11  
SUGAR ROAD GINGER BEER 4.3% GF

## VINE

2007 BOLLINGER LA GRANDE ANNÉE \$290  
CHAMPAGNE, FRANCE

BOLLINGER SPECIAL CUVÉE \$110  
CHAMPAGNE, FRANCE

DUNES & GREENE NV CUVEE \$9 \$40  
ANGASTON, SA

AURELIA PROSECCO \$13 \$60  
PREMBERTON, WA

JANSZ PREMIUM ROSÉ \$14 \$65  
PIPER'S RIVER, TAS

## WHITE WINES

POCKJET WATCH \$11 \$50  
SAUVIGNON BLANC ADELAIDE HILLS, SA

HENSCHKE \$12 \$55  
PEGGY'S RIESLING FRANKLAND, WA

VILLA MARIA, TWO VALLEYS \$12 \$55  
SAUVIGNON BLANC MARLBOROUGH, NZ

THE LANE, BLOCK 2 \$12 \$55  
PINOT GRIS ADELAIDE HILLS, SA

DEVIL'S STAIRCASE \$11 \$50  
PINOT GRIS CENTRAL OTAGO, NZ

LEFTFIELD \$12 \$55  
ALBARIÑO GISBORNE, NZ

TIEFENBRUNNER \$13 \$60  
PINOT GRIGIO ALTO ADIGE, ITALY

VIDAL ESTATE \$13 \$60  
CHARDONNAY HAWKES BAY, NZ

WIRRA WIRRA, 12TH MAN \$16 \$70  
WILD-FERMENT CHARDONNAY  
ADELAIDE HILLS, SA

HUGEL GENTIL \$70  
PINOT GRIS/RIELSING/GEWURTZTRAMINER  
ALSACE, FRANCE

GOTAS DE MER ALBRARIÑO \$65  
RÍAS BAIXAS, SPAIN

## REDS WINES

VIDAL MERLOT/CAB./SAUV. \$10 \$45  
HAWKES BAY, NZ

POCKETWATCH \$11 \$50  
SHIRAZ ADELAIDE HILLS, SA

ELVARADO \$11 \$50  
TEMPRANILLO/GRENACHE MCLAREN VALE, SA

LARK HILL \$12 \$55  
PINOT NOIR CANBERRA REGION, ACT

HENTLY FARM WINES \$13 \$60  
VILLAIN/VIXEN GSM BAROSSA, SA

HENSCHKE \$16 \$75  
FIVE SHILLINGS SHIRAZ BAROSSA, SA

MT DIFFICULTY BANNOCKBURN \$85  
PINOT NOIR CENTRAL OTAGO, NZ

2014 BROKENWOOD SHIRAZ \$90  
HUNTER VALLEY, NSW

## COCKTAILS

### MULAN MARGARITA 20

CHILLI INFUSED TEQUILA, CHOYA  
AND YUZU JUICE, SERVED IN A  
CHILLI-SALT RIMMED GLASS

### PURPLE MIST 19

INK GIN, RASPBERRY & GINGER  
LIQUEUR AND FRESH LEMON WITH  
BURNT ROSEMARY SMOKE

### CHOYA SPRITZ 18

CHOYA, WHITE RUM, LEMON &  
PINEAPPLE JUICE  
TOPPED W PROSECCO & SODA

### BRUNO SPRITZ 18

ROSEMARY-INFUSED GIN &  
ELDERFLOWER LIQUEUR  
TOPPED W PROSECCO & SODA

### THE SOUR & THE PASSION 18

VODKA, PASSIONFRUIT LIQUEUR,  
FRESH PASSIONFRUIT, LEMON JUICE,  
EGG WHITE & PEYCHAUD'S BITTERS

### APPLE SOUR 18

GREEN APPLE LIQUEUR, GIN, APPLE &  
LEMON JUICE AND EGG WHITE

### MORELLO SOUR 20

AÑEJO TEQUILA, CRÈME DE GRIOTTE,  
MORELLO CHERRY JUICE,  
LEMON JUICE & EGG WHITE

### KUMQUAT SOUR 21

CHIVAS 12YO BLENDED SCOTCH,  
HOUSEMADE KUMQUATCELLO,  
KUMQUAT JUICE & EGG WHITE

### AZTEC ESPRESSO MARTINI 19

VODKA, BORGHETTI COFFEE LIQUEUR,  
KALHÚA, DOUBLE SHOT OF ESPRESSO  
WITH A DASH OF AZTEC CHOC BITTERS

### BISONGRASS MARTINI 18

ŻUBRÓWKA BISONGRASS VODKA,  
LYCHEE LIQUEUR, CLOUDY APPLE JUICE,  
& FRESH LIME

### COCO DE PIÑA 19

PLANTATION PINEAPPLE & WHITE RUM, COCONUT  
CREAM, FRESH LIME AND PINEAPPLE JUICE

### FENG-SU SLING 20

GIN, CHOYA AND PEAR LIQUEUR,  
WITH PINEAPPLE JUICE, FRESH LIME, A DASH  
OF PEYCHAUD'S BITTERS &  
MORELLO CHERRY SYRUP

### BLOODY LEONARD 19

SAKE & VODKA, WITH TOMATO, YUZU  
& LEMON JUICE, SOY SAUCE,  
SRIRACHA, BLACK SALT & PEPPER

### PEACH TEA SYMPHONY 19

APRICOT, PEACH & PEAR LIQUEUR WITH  
CHOYA, FRESH LEMON JUICE AND A DASH  
OF ANGOSTURA BITTERS

### RED LOTUS 18

VODKA AND LYCHEE LIQUEUR, WITH FRESH  
LYCHEE, LIME & CRANBERRY JUICE

**CLASSIC COCKTAIL ALSO AVAILABLE**