

MEMBERS ONLY LUNCH MENU

AVAILABLE FROM 12PM - 2PM

CHICKEN SCHNITZEL ^H

Half chicken schnitzel served with
gravy, chips & garden salad

FISH & CHIPS ^{H | I}

2 beer-battered flathead fillets, with
tartare sauce, chips & garden salad

LINGUINE BOLOGNESE ^{H | GFO}

5-hour ragu of premium beef mince
served with linguine & parmesan cheese

CRISPY SALT & PEPPER CALAMARI ^{DF | H | I}

Tender calamari, flash-fried & coated in
a blend of salt & pepper. Served with a
lemon wedge, tartare sauce, chips &
a garden salad

BBQ PORK RIBLET BURGER ^H

BBQ boneless pork riblet, cheese &
coleslaw, served in a bun with chips

CHEF'S DAILY ROAST ^{GF | DF}

Chef's selection of daily roast meat,
served with roasted vegetables & gravy

ONLY \$17

INCLUDES A GLASS OF
HOUSE WINE, BEER OR SOFT DRINK

NOT A MEMBER? JOIN FOR \$5 TODAY

GF (GLUTEN FREE) | GFO (GLUTEN FREE OPTION)
DF (DAIRY FREE) | V (VEGETARIAN / VEGAN) | H (HALAL)
HO (HALAL OPTION)

SEAFOOD ORIGIN
A (AUSTRALIAN) | I (IMPORTED) | M (MIXED)

Please note that while care is taken when catering to dietary
requirements, there is a small risk that meals may come into contact with
other ingredients whilst being prepared. Please inform staff of any
dietary requirements prior to ordering.

IMAGES ARE FOR ILLUSTRATION PURPOSES
ONLY. ACTUAL DISH MAY VARY.



KIDS MENU

AGES UP TO 15 YEARS

MEMBER NON MEMBER

Fish & Chips ^I \$9 \$14

Chicken Schnitzel \$10 \$15

Linguine Bolognese \$10 \$15

Ham & Cheese Pizza \$10 \$15

Chicken Nuggets \$10 \$15

Kids Ice-Cream \$5 \$10



ENJOY

Hogans Rd Reserve
56 - 84 Hogan Rd, Hoppers Crossing
WWW.HOPPERSSPORTS.COM.AU



MENU



LUNCH 12PM - 2PM
DINNER 5:30PM - 8:30PM

WWW.HOPPERSSPORTS.COM.AU

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SEAFOOD ORIGIN
A (AUSTRALIAN) | I (IMPORTED) | M (MIXED)

ENTREES

ENTREES		MEMBER	NON MEMBER
CLASSIC GARLIC BREAD V H	<i>SMALL</i>	\$5	\$10
Single slices generously topped with savoury garlic butter	<i>LARGE</i>	\$7	\$12
GOURMET CHEESY GARLIC BREAD V H	<i>SMALL</i>	\$7	\$12
Single slices smothered in a decadent combination of melted cheese & garlic butter	<i>LARGE</i>	\$9	\$14
CRISPY SALT & PEPPER CALAMARI DF H I		\$15	\$20
Tender calamari, flash-fried & coated in a blend of salt & pepper. Served with aioli & a lemon wedge			
CHEF'S SPECIAL SOUP		\$11	\$16
Delight in the chef's daily selection of homemade soup. Served alongside a crusty bread roll			
SPICY CHICKEN WINGS		\$15	\$20
3 crispy wings served with coleslaw and a sweet & sour bourbon BBQ sauce			
CHICKEN KIEV BALLS H		\$15	\$20
5 garlic & herb butter-filled chicken balls served over Suki mayo. Garnished with fresh herbs			
WARM DINNER ROLLS & WHIPPED BUTTER V H		\$3 <i>EACH</i>	\$5 <i>EACH</i>
Soft, oven-fresh rolls served with a creamy butter			

BURGERS & SANDWICHES ALL SERVED WITH CHIPS

PHILLY CHEESESTEAK SANDWICH H	\$26	\$31
Thinly sliced beef sirloin, smoky chipotle mayo, pickled gherkins, roasted capsicum, onion, & melted cheese. Served in a crisp Banh Mi roll		
SMOKY BBQ BRISKET BURGER H	\$26	\$31
Slow-cooked pulled beef brisket in sweet-spicy bourbon BBQ sauce, crunchy coleslaw, pickled gherkins, & melted cheese. Served in a toasted milk bun		
CHICKEN SCHNITZEL BURGER H	\$26	\$31
300g crumbed chicken served with lettuce, melted cheese & special burger sauce. Served in a toasted burger bun		
CHICKPEA & LENTIL BURGER V H	\$26	\$31
Indian-style samosa patty topped with pickled gherkins, fresh tomato, lettuce, red onion & aioli. Served on a toasted burger bun		

ADD ON

SCHNITZEL	\$6	\$8
CHEESE	\$2	\$4
EGG	\$3	\$5
BACON	\$3	\$5

FAVOURITES

	MEMBER	NON MEMBER
CHICKEN PARMIGIANA HO Traditional chicken parma with Napoli sauce, ham & melted mozzarella cheese. Served with chips & garden salad	\$27	\$32
FISH & CHIPS H I 3 beer-battered flathead fillets served with chips, tartare sauce & garden salad	\$26	\$31
CHICKEN SCHNITZEL H Crispy chicken schnitzel served with chips, a garden salad & gravy	\$25	\$30
CHEF'S DAILY ROAST GF DF Chef's selection of daily roast meat. Served with roasted vegetables & gravy	\$25	\$30
CRISPY SALT & PEPPER CALAMARI DF H I Tender calamari, flash-fried & coated in a blend of salt & pepper. Served with a lemon wedge, tartare sauce, chips & a garden salad	\$25	\$28

MAINS

SCOTCH STEAK H DF GFO	\$39	\$44
250g scotch fillet steak cooked to your liking. Served with rich gravy, chips & garden salad		
RUMP STEAK H DF GFO	\$32	\$37
250g rump steak cooked to your liking. Served with rich gravy, chips & garden salad		
GRILLED SALMON GF H I	\$35	\$40
Pan-seared salmon fillet on creamy cauliflower purée with roasted carrots, potatoes, broccoli, & cherry tomatoes. Finished with a fragrant za'atar lemon		
SMOKY BBQ PORK RIBS GFO	<i>HALF</i> \$31	\$36
Full or half rack of pork ribs smoked low & slow and basted in smoky BBQ sauce. Served with coleslaw, grilled corn cob & chips	<i>FULL</i> \$43	\$48
CREAMY GARLIC PRAWNS GF H I	\$34	\$39
Sautéed prawns & cherry tomatoes in a rich garlic cream sauce with a hint of white wine & parmesan. Served over steamed Jasmine rice		
CHICKEN TERIYAKI GF DF H	\$26	\$31
Diced chicken thighs in a sweet-savoury teriyaki sauce. Served over steamed rice with toasted sesame & spring onion		
LINGUINE BOLOGNESE H GFO	\$26	\$31
5-hour ragu of premium beef mince, tomato sugo, red wine, & herbs. Tossed through al dente linguine & finished with shaved parmesan		
CREAMY CHICKEN PESTO LINGUINE H GFO	\$26	\$31
Tender chicken pieces and al dente linguine swirled in a lush basil-pesto cream sauce & cherry tomatoes, finished with parmesan		

SENIORS INCLUDES A GLASS OF HOUSE WINE, BEER OR SOFT DRINK

SENIORS		WINE, BEER OR SOFT DRINK		MEMBER	NON MEMBER
FISH & CHIPS	H I			\$17	\$22
2 beer-battered flathead fillets with chips, tartare sauce & garden salad					
CHICKEN SCHNITZEL	H			\$17	\$22
Half chicken schnitzel served with chips, garden salad & gravy					
CHICKEN PARMIGIANA	HO			\$17	\$22
Half chicken schnitzel with Napoli sauce & melted mozzarella cheese. Served with chips & garden salad					
CHEF'S DAILY ROAST	GF DF			\$17	\$22
Chef's selection of daily roast meat, served with roasted vegetable medley & gravy					
LINGUINE BOLOGNESE	H GFO			\$17	\$22
5-hour ragu of premium beef mince, tomato sugo, red wine & herbs. Tossed through al dente linguine & finished with shaved parmesan					
CRISPY SALT & PEPPER CALAMARI	DF H I			\$17	\$22
Tender calamari, flash-fried & coated in a blend of salt & pepper. Served with a lemon wedge, tartare sauce, chips & a garden salad					

DESSERTS

BREAD & BUTTER PUDDING V H	\$10	\$15
Layers of warm buttery bread, sultanas & a hint of cinnamon. Served with creamy custard		
PAVLOVA GF V H	\$10	\$15
Old-fashioned pavlova served with Chantilly cream, mango coulis & maraschino cherries		
STICKY DATE PUDDING V H	\$10	\$15
Warm sticky date pudding drizzled in luscious butterscotch sauce, crowned with a scoop of ice cream		
BANANA FRITTER V H	\$10	\$15
Hot crispy whole banana fritter with a big scoop of ice cream & your choice of strawberry, caramel or chocolate topping		
CAKE OF THE DAY	\$10	\$15
Chef's selection of daily cake, served with Chantilly cream, mango coulis & maraschino cherries		

SIDES

BOWL OF CHIPS	\$8	\$13
BOWL OF VEGETABLES	\$8	\$13
SIDE SALAD	\$5	\$8
SAUCE	\$2	\$4
Gravy Aioli Tartare Bourbon BBQ		

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