

# MEMBERS ONLY LUNCH MENU

AVAILABLE FROM 12PM - 2PM

## CHICKEN SCHNITZEL (H)

Half chicken schnitzel served with gravy, chips & garden salad

## FISH & CHIPS (H)

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)

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)

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

<b>Fish &amp; Chips</b>	<b>\$9</b>	<b>\$14</b>
<b>Chicken Schnitzel</b>	<b>\$10</b>	<b>\$15</b>
<b>Linguine Bolognese</b>	<b>\$10</b>	<b>\$15</b>
<b>Ham &amp; Cheese Pizza</b>	<b>\$10</b>	<b>\$15</b>
<b>Chicken Nuggets</b>	<b>\$10</b>	<b>\$15</b>
<b>Kids Ice-Cream</b>	<b>\$5</b>	<b>\$10</b>



# ENJOY

Hogans Rd Reserve  
56 - 84 Hogan Rd, Hoppers Crossing  
[WWW.HOPPERSSPORTS.COM.AU](http://WWW.HOPPERSSPORTS.COM.AU)



# MENU



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

[WWW.HOPPERSSPORTS.COM.AU](http://WWW.HOPPERSSPORTS.COM.AU)

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

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.

## ENTREES

	MEMBER	NON MEMBER
<b>CLASSIC GARLIC BREAD (V   H)</b>		
Single slices generously topped with savoury garlic butter	<small>SMALL</small> \$5	\$10
	<small>LARGE</small> \$7	\$12
<b>GOURMET CHEESY GARLIC BREAD (V   H)</b>		
Single slices smothered in a decadent combination of melted cheese & garlic butter	<small>SMALL</small> \$7	\$12
	<small>LARGE</small> \$9	\$14
<b>CRISPY SALT &amp; PEPPER CALAMARI (DF   H)</b>	\$15	\$20
Tender calamari, flash-fried & coated in a blend of salt & pepper. Served with aioli & a lemon wedge		
<b>CHEF'S SPECIAL SOUP</b>	\$11	\$16
Delight in the chef's daily selection of homemade soup. Served alongside a crusty bread roll		
<b>SPICY CHICKEN WINGS</b>	\$15	\$20
3 crispy wings served with coleslaw and a sweet & sour bourbon BBQ sauce		
<b>CHICKEN KIEV BALLS (H)</b>	\$15	\$20
5 garlic & herb butter-filled chicken balls served over Suki mayo. Garnished with fresh herbs		
<b>WARM DINNER ROLLS &amp; WHIPPED BUTTER (V   H)</b>	\$3 EACH	\$5 EACH
Soft, oven-fresh rolls served with a creamy butter		
<b>BURGERS &amp; SANDWICHES ALL SERVED WITH CHIPS</b>		
<b>PHILLY CHEESESTEAK SANDWICH (H)</b>	\$26	\$31
Thinly sliced beef sirloin, smoky chipotle mayo, pickled gherkins, roasted capsicum, onion, & melted cheese. Served in a crisp Banh Mi roll		
<b>SMOKY BBQ BRISKET BURGER (H)</b>	\$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		
<b>CHICKEN SCHNITZEL BURGER (H)</b>	\$26	\$31
280g crumbed chicken served with lettuce, melted cheese & special burger sauce. Served in a toasted burger bun		
<b>CHICKPEA &amp; LENTIL BURGER (V   H)</b>	\$26	\$31
Indian-style samosa patty topped with pickled gherkins, fresh tomato, lettuce, red onion & aioli. Served on a toasted burger bun		
<b>ADD ON</b>		
<b>SCHNITZEL</b>	\$6	\$8
<b>CHEESE</b>	\$2	\$4
<b>EGG</b>	\$3	\$5
<b>BACON</b>	\$3	\$5

## FAVOURITES

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

## MAINS

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

	MEMBER	NON MEMBER
<b>FISH &amp; CHIPS (H)</b>	\$17	\$22
2 beer-battered flathead fillets with chips, tartare sauce & garden salad		
<b>CHICKEN SCHNITZEL (H)</b>	\$17	\$22
Half chicken schnitzel served with chips, garden salad & gravy		
<b>CHICKEN PARMIGIANA (HO)</b>	\$17	\$22
Half chicken schnitzel with Napoli sauce & melted mozzarella cheese. Served with chips & garden salad		
<b>CHEF'S DAILY ROAST (GF   DF)</b>	\$17	\$22
Chef's selection of daily roast meat, served with roasted vegetable medley & gravy		
<b>LINGUINE BOLOGNESE (H   GFO)</b>	\$17	\$22
5-hour ragu of premium beef mince, tomato sugo, red wine & herbs. Tossed through al dente linguine & finished with shaved parmesan		
<b>CRISPY SALT &amp; PEPPER CALAMARI (DF   H)</b>	\$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

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

## SIDES

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