

Share Plates

Korean Char-Grilled Cauliflower 20 VEG/VE

Cumin Spiced Cauliflower 22 GFO/ VE

Char-grilled cauliflower florets, tossed in our house Korean gochujang sauce or Thai yellow curry

Pork Gyoza 13 (5 per serve)

Pan fried & served W/ our house gyoza sauce

Signature Kimchi Pancake 20 GF/VEG

House made kimchi (Korean fermented cabbage) savoury pancake. Served W/ our soy vinegar sauce

Signature Crispy Pork Belly* 22/34

Signature tender house braised pork belly. Tossed in our chilli caramel sauce. Served W/ our sweet pickles & chilli vinegar

Fried Mushrooms – 19

Crispy battered & fried: button/ enoki mushrooms tossed in our tangy Szechuan salt.

Corn Riblets – 15

Juicy grilled corn served W/ our Korean gochujung sauce.

Flank Steak 34

300g Black Angus MB 2-3 flame grilled. Sliced & served W/ our Korean Gochujang butter sauce & sweet pickles. (Ext cook time)*

Crispy Schezuan Peppercorn Squid* 19

Fried & Served W/ garlic mayo

Pork & Beef Spring Rolls 16 (x2 per serve)

House made/rolled. Served W/ our house sweet chilli sauce

Pan Seared Prawns 20 (x6 per serve) GF

Garlic butter basted & served W/ Charred bread.



Signature Steamed Bao Buns – 16

(x2 per serve. 1 meat per serve)

Korean fried chicken: W/ our sweet pickles & Korean mayo

Pork belly: W/ Our sweet pickles & plum sauce

Pan fried tofu: W/ Our sweet pickles & garlic aioli

Beef brisket: W/ Fresh slaw & BBQ sauce

Boneless Chicken*

Small (1 flavour) 21/ Large 39 (2 flavours)

*Original**

Korean fried Chicken

*Miso caramel**

Skewers: (2 per serve)

Lemon grass Prawn – 14

Teriyaki pork belly – 13

Sides

Chips* – 6/14

Cheesy garlic bread – 12

Japanese Sesame Salad – 7

Small steamed rice GF – 3

Share fried rice GFO – 16

+ Chicken 3 + Prawns 5

Stir fry mixed veggies W/ oyster sauce – 18

House Kimchi GF – 3

Edamame – 9

Roti – 5

House Asian Pickles – 2

VEG – Vegetarian VE – Vegan

0 – Optional * – LOW gluten (not celiac safe)

#Hop Space Feast

Enjoy bottomless share plates/sides

\$55 PP (90 min limit)

Per table only. Excess left food over food charges apply. MAX 8 pax. Bookings essential

Large Share

Share Taco Board 49 (Serves 2 – 4 people)

*Build your own tacos. All boards served w/ cabbage, fresh slaw, salsa, guacamole, sour cream, jalapeños & our house Mexican aioli
(One meat per board. \$1 per extra 4 tortillas)*

- Beef brisket
- Fish
- Vegetarian

Stir Fry – GFO

All stir fry's served w/ market vegetables & soy/ hoisin mix

Add steamed rice + \$3

- Pork belly 27*
- Tofu 23*
- Chicken 25*
- Chicken & Prawn 31*

Thai Yellow Curry

Coconut cream based yellow curry w/ your choice of protein & market vegetables.

- Chicken 23*
- Pork 24*
- Tofu 22*
- Prawn & Chicken 31*

Udon Noodle Soup 22 GFO

Fried Chicken or Pork Belly

House made chicken broth, udon noodles, enoki mushrooms, bok choy & your choice of meat.

Little Hops (Kid's menu)

Chicken nuggets & chips – 11*

Fish & chips – 11

Desserts

Signature Deep Fried Bao – 8

Deep fried bao bun tossed in cinnamon sugar, coated in caramel and served w/ ice cream

Banana Roti – 12

Dessert pizza inspired. Banana, nutella, ice cream & condensed milk.

Sundae – 6

Vanilla ice cream with your choice of sauce. Served w/ whipped cream & crushed peanuts:

- Chocolate*
- Vanilla*
- Caramel*

Churros – 9 (4 per serve)

Crispy fried churros sprinkled w/ cinnamon sugar & served w/ sauce:

- Chocolate*
- Caramel*
- Vanilla*

Banana Split – 9

Banana, ice cream, whipped cream & chocolate sauce

Each dish is prepared to order, from scratch. Wait times/stock levels will vary.
Share plates are "Tapas" style and will come from the kitchen when each dish is prepared
Please let our staff know if you do have any food allergies PRIOR to ordering

Kitchen closes 1 hour prior to closing times

\$.30 per take away container