



WELCOME TO WILD HOP

Our menu is designed to share, family style.

Please order with us at the bar when you are ready, making us aware of any allergies.
Our kitchen closes at 4pm Mon to Thurs; and 5pm Fri, Sat and Sun.

Bar snacks:

Bucket of chips, tomato sauce, aioli. <i>ve df gt</i>	14	Wild Hop marinated olives. <i>v ve gf df</i>	9
Chorizo, lemon. <i>gf df</i>	19	Chilli Truffle popcorn. <i>ve gf</i>	8
Beer battered pickles, dill aioli. <i>v</i>	18	Wood roasted spiced peanuts. <i>ve gf</i>	8
Wildwood Platter: cured meats, double cream brie, pickles, inhouse dip, rye bread, rocket & onion salad. <i>gfo</i>			38
Additional serve of Rye bread			6
Beetroot & Sweet Potato Salad, red onion, mesclun leaves, cucumber, dill, fetta, lemon & garden herb dressing. <i>v gf nf</i>	27	Add Chicken	37
Roasted Carrot & Chickpea Salad, fennel, apricot, herbs, whipped sumac labneh, pistachio, lemon honey & rosewater dressing <i>v gf</i>	27	Add Chicken	37
Roasted butternut pumpkin, spiced cranberry sauce walnuts, pepitas, sunflower seeds, feta and fried sage <i>gf dfo</i>			25
Wood fired Green Beans, wood ear mushroom, preserved olive & mustard green sauce, fried shallots, sesame seeds, red chilli. <i>v df nf</i>			26
Izakaya bomb Confit Potatoes, jalapeno, sweetcorn, shredded nori, togarashi. <i>vo df</i>			26
Wood fired Plantagenet pork ribs, sriracha peanut butter glaze, coriander, lime, roasted peanut & sesame seeds. <i>df</i>			44
Free range Rotisserie Chicken, salsa verde, lemon. <i>gf</i>	Half a chook 27	Whole chook	44
Crispy skin Humptydoo Barramundi, sweet potato & toasted oat puree, smoked paprika, cauliflower, fried caper, warrigal greens, charred lemon & pink peppercorn dressing. <i>df gf nf (A)</i>			48
Baked potato gnocchi, fennel cream sauce, winter greens, broad beans, gorgonzola, pecorino, almond nut & seed crumb. <i>v</i>			38
Banana Prawns, whole black mussels, clams, guajillo chilli cream, focaccia bread. <i>gfo (M)</i>			45
Extra serve of focaccia bread.			6
Wood fired Plantagenet Pork Knuckle, apple, celeriac, red cabbage & rocket remoulade slaw, jus. <i>gf df</i>			44
*Grain fed black angus 600g Sirloin, romesco sauce, bone jus. <i>df gf</i>			78
<i>*Our steaks can take up to 45min to cook & rest. Due to this, they are available for ordering until 30 minutes before the kitchen closes</i>			
<u>BREWERS BUNS (our answer to a burger!) served with hand cut local chips.</u>			
Wild Hop Buttermilk fried chicken, tomato, iceberg lettuce, pickle, mustard, green chilli and dill mayo. Served on a brioche bun. <i>nf</i>			30
Slow cooked Massaman Lamb bun, thai sweet pickle, hand cut chips. Served on Rise & Co white bun. <i>nf</i>			30
<u>KIDS: suited to under 12's</u>			
Chicken, cheese & mayo toasted wrap with chips or fruit & veg.			14
Fish fillet with chips or fruit & veg. (no grilled option) <i>df (l)</i>			14
Penne pasta, napolitana sauce, fresh herbs, olive oil with parmesan. <i>gf v</i>			15
<u>SOMETHING SWEET: from our freezer - all made locally by friends of Wild Hop</u>			
Mai Tardi gelato's: Caramello (Salted Caramel); Mango sorbet, Biscottino (Vanilla + Cookies); Cioccolato (Chocolate); Fragola (Strawberry), Vaniglia (Vanilla)			8
Raw Life cold pressed juicy pop (100% WA fruit juice)			7

**Our steaks can take up to 45min to cook & rest. Due to this, they are available for ordering until 30 minutes before the kitchen closes.*

gf: gluten free; **gfo:** gluten free option; **gt:** gluten traces (ingredients do not include gluten but are cooked in a communal fryer that may contain gluten traces); **df:** dairy free; **veo:** vegan option; **vo:** vegetarian option; **v:** vegetarian; **ve:** vegan, **nf:** nut free; **(A):** Australian; **(l):** Imported
Public Holidays attract a 15% Public Holiday surcharge. Thanks for your understanding!