



Small Things

Freshly shucked Tasmanian oysters | gf |

Natural ½ Dozen 19 / Dozen 39
 Kilpatrick ½ Dozen 21 / Dozen 39

Chicken Liver Pate 14

Chilli and Szechuan peppercorn spiced liver pate with sourdough salsa

Pulled Pork Bruschetta 14

Master stock braised pork, tomato, chilli Spanish onions, coriander salsa with house-made sourdough toast

Lamb Spring Rolls 10

Slow cooked lamb, braised red cabbage and goat's cheese

Chilli Prawn Croquettes 12

Crumbed potato, prawns, chilli, coriander, chilli jam

Lemongrass Beef Skewers 10

Chilli and lemongrass marinated beef, cumin, cucumber and garlic yogurt

Salmon Fish Cake 10

Cucumber, coriander, corn & roasted capsicum salsa, spicy sweet and sour sauce

Entrees and Salads

Seared Scallops 20

Black sesame crusted scallops, chilli and capsicum puree, baby radish, fried enoki mushrooms

Salmon Tartare 18

Lime-ginger marinated salmon, black sesame, avocado mousse, wasabi aioli, coriander oil

Roasted Quail 20

Honey-soy glazed quail, wild mushrooms, broadbeans, parsnip puree & thyme jus

Crusted Lamb Cutlets 20

Pistachio and mixed herb crust, sesame roasted beetroot, asparagus, shaved coconut, goat's cheese

Grilled Calamari Salad 18

Sweet chilli and lime marinated calamari, mango, bean shoot, mixed Asian herbs, peanut, spicy sour dressing

Thai Beef Salad 17

Bean shoots, chilli, cucumber, cherry tomatoes, coriander, mango, spicy sour dressing

Chilled Seafood Tasting Platter 30pp

Chilled prawns, freshly shucked oysters, salmon tartare, smoked salmon, lemon, cocktail sauce (Minimum 2 people)

Main Plates

Baby Snapper Fillet 12

Grilled snapper fillet, garlic prawns, tomato concasse, sautéed bok-choy, lemon butter sauce | gf |

Crispy Skin Salmon 32

Wild mushrooms, baby leek, asparagus, baby radish and snow pea salad, parsnip puree | gf |

Roasted Duck Breast 34

Shitake mushrooms, confit duck croquette, roasted beetroot, ginger and carrot puree, thyme jus

Confit of Pork Belly 33

Pork roulade, chorizo & chives croquette, roasted beetroots, ginger & carrot puree, thyme jus

Eye Fillet (250g) 36

Porterhouse (300g) 34

Dutch carrot, roasted cherry tomatoes, mushroom compote, chilli & garlic butter, carrot & ginger puree, thyme jus

Pasta, Price and Noodles

Ginger and Prawn Tortellini 24 / 30

Grilled calamari, roasted cherry tomatoes, squid ink beurre blanc, parmesan crisp

Seafood Saffron Fettuccini 25

Prawns, scallops, calamari & mussels, olive oil, white wine, chilli & coriander

Vegetarian Potato Gnocchi 25

Roasted pumpkin, cherry tomatoes, pine nuts, spinach, Napoli, cream, goat's cheese | v |

Seafood Nasi Goreng 28

Traditional Indonesian spicy fried rice, prawns, calamari, scallops, fried egg | gf |

Chicken and Seafood Pad Thai 28

Chicken, scallops, calamari, prawns, bean shoot, chilli, coriander, tamarin

Seafood Tower 85pp

Fresh and Kilpatrick oysters, salmon tartare, grilled calamari, seared scallops, garlic king prawns, chilli mussels, grilled salmon fillet, pan-seared baby snapper, prawn & ginger tortellini (Minimum 2 People)

Greens and Sides

Chips 7

Smoked paprika, garlic aioli

Rocket Salad 8

Apple, cherry tomatoes, candied walnuts, parmesan, red wine vinaigrette

Steamed Asian Greens 8

Chilli, garlic soy | v |

Mr Hobson

9 Waterfront Place, Port Melbourne
 Ph: (03) 9646 6299

Breakfast Daily

Mon – Fri: 9.30am till Noon

Week-Ends & Public Holidays
 from 9am till Noon

Lunch & Dinner

Mondays to Thursdays

Lunch: Noon till 4pm

Dinner: 5pm till 10pm

(Fridays, Week-Ends & Public Holidays: Noon till Late)

Please ask your waiter for more details

We do cater for functions: please ask your waiter to see our functions space today!