

TO START

oysters	
natural (gf) (df)	24/40
kilpatrick grilled bacon, worcestershire, tabasco (df)	28/46
steamed soy, mirin, ginger, chilli and lime (gf) (df)	28/46
seafood tasting plate for two (gfo) (dfo)	77
natural oysters, smoked salmon, king prawns, chilli black mussels, calamari, chips	
dukkah & dips (v)	17.5
chef's dips, turkish toast, olive oil, balsamic	
whiskey maple braised pork and taleggio	16.5
croquettes pineapple relish, rosemary aioli	
cajun style popcorn chicken	16.5
chipolte aioli, lemon salt, pickled cucumber	
salt & sichuan pepper calamari (gfo) (df)	19.5
wakame slaw, nam jim aioli	
black lip chilli mussels	18.5
lemongrass, kaffir lime, thai basil, coconut chilli broth, turkish toast	
salmon gravlax	19.5
citrus kewpie, dashi egg, baby radish, watercress, avocados mousse	
grilled scampi	22.5
garlic butter, lemon tabbouleh and capsicum romesco	
chargrilled king prawns (gf) (df)	24.5
avocado, seeded mustard, apple salad, candied walnuts	

SALADS

house salad (v) (vgo) (gf) (dfo)	9.5/16
cherry tomatoes, cucumber, feta, red onion	
pear & roquette salad (v) (vgo) (gf) (dfo)	9.5/18
walnut praline, shaved parmesan, house dressing	
tossed baby cos lettuce (gfo)	9.5/18
crispy jamon, toasted brioche, parmesan dressing	
add to any salad	
chicken (gf) (df)	5.5
smoked salmon (gf) (df)	6.5

MR HOBSON

MAINS

seafood tower for two (gfo) (dfo)	160
natural & kilpatrick oysters, smoked salmon, scallops, king prawns, chilli mussels, salt & pepper calamari, crispy salmon, barramundi fillet, chips, salad	
gnocchi (v)	28.5
artichoke, meredith goats cheese, capsicum, sun dried tomatoes, spinach, zucchini, olives	
paella (gf) (dfo)	30.5
chorizo, chicken, prawns, calamari, mussels, saffron rice, paprika bisque	
fish & chips (df)	25.5
mixed salad, tartare sauce, lemon	
chermoula marinated chicken breast (gf)	30.5
capers, spanish onion, tuscan kale slaw, parmesan, creamy mash, onion jus	
seafood linguini	32.5
black lip mussels, calamari, tiger prawns, chilli, garlic, white wine sauce	
crispy skin salmon (gf) (df)	34.5
tomato, cucumber, panzanella salad, creamy pesto, black garlic relish	
market fish of the day	\$\$
please ask your server	
msa grade grass fed yearling scotch fillet 300g (dfo)	40.5
chunky chips, house salad & choice of sauce béarnaise mushroom jus peppercorn jus thyme jus	
house steak cut of the day	\$\$
please ask your server	

SIDES

chunky chips (v) (vgo) (df)	9
aioli	
steamed broccolini (v) (vgo) (gfo) (dfo)	9
brioche crumb, pecorino	

Please advise your server of any dietary requirements, however our kitchen does contain trace allergens
(gf) gluten free | (gfo) gluten free option | (df) dairy free | (dfo) dairy free option | (v) vegetarian
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