

# MR HOBSON

## Starters

### **MARINATED OLIVES [V] [GFO] \$12**

Served with wood-fried bread

### **GARLIC FOCCACIA [V] \$14**

Cheese, olive oil & sea salt

### **MUSHROOM BRUSCHETTA [V] \$18**

2 slices of ciabatta with mixed mushroom, truffle oil & salted ricotta

### **TOMATO BRUSCHETTA [V] \$16**

Tomato, Spanish onion, parmesan & balsamic glaze

### **ARANCINI [V] \$15**

Mixed mushroom with truffle oil

### **OYSTERS**

Natural [GF] | 6 \$20 | 12 \$39

Crumbed oysters deep fried with chili lemon & aioli | 6 \$26 | 12 \$42

### **MUSSELS \$20**

Cooked in a Napoli sauce with garlic, white wine, chili & herbs with ciabatta bread

### **GARLIC PRAWNS [GF] \$24**

Tomato, garlic, parsley, chilli, feta, ciabatta bread

### **SALT & PEPPER CALAMARI [GFO] \$20**

Served with aioli, side salad & lemon

### **HOBSON'S ANTIPASTO PLATTER \$34**

### **SIGNATURE SEAFOOD TASTING PLATTER {FOR 2} \$60**

## Pasta & Risotto

### **MACCARONI RAGU [GFO] \$25**

Slow cooked beef, Napoli sauce, garlic, chilli & salted ricotta

### **SPAGHETTI PESCATORE [GFO] \$33**

Market fish, squid, tiger prawns, spring bay mussels, scallops, clams, chilli, garlic & tomato sauce

### **LINGUINE GAMBERI [GFO] [V] \$30**

Tiger prawns, cherry tomatoes, creamy tarragon sauce, bottarga flakes & grilled king prawns

### **GNOCCHI PRIMAVERA [V] \$24**

Asparagus, zucchini, peas, pumpkin, pumpkin purée, & spinach topped with Pecorino

### **AGNOLOTTI [V] \$26**

Homemade filled with spinach & ricotta with pesto, roasted pine nuts & pecorino

### **RIGATONI CARBONARA [GFO] [V] \$23**

Egg, pancetta, onion, topped with crispy pancetta & parsley & pecorino

### **RISOTTO AL MARE \$32**

With prawns, scallop, Mortan bay bugs, parsley, onion, in a creamy white wine sauce

### **RISOTTO POLLO \$28**

With spinach, mushrooms, sundried tomato, garlic, parmesan

\* GF pasta (+ \$2) \*

## FUNCTIONS

Have you seen our function spaces ?

Book a viewing with our events coordinator today or inquire at [functions@mrhobson.com.au](mailto:functions@mrhobson.com.au)

[V] VEGETARIAN | [GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTIONAL

\* Please let the staff know your dietary requests. We take food allergies very seriously & we will accommodate to the best of our ability, however our food may still contain traces of allergens.\*

Please note there is a 15% surcharge on public holidays



# MR HOBSON

## Pizza

### **MARGHERITA [V] \$21**

Fior di Latte, cherry tomatoes & fresh basil

### **MEDITERRANEAN [V] \$23**

Feta, spinach, eggplant, capsicum, pumpkin, pesto tzatziki, & Kalamata olives

### **FUNGI [V] \$24**

Mixed mushrooms, truffle oil, caramelised onion, garlic chili, shaved parmesan

### **CAPRICCIOSA \$24**

Shaved leg ham, mushroom, artichoke, olives & white anchovy

### **PROSCIUTTO \$24**

San Daniele Prosciutto, burato, rocket, caramelised figs & Kalamata olives

### **GAMBERI \$26**

Garlic prawns, chilli, capers, cherry tomato & lemon

## Mains

### **FISH OF THE DAY [GF] MP**

### **MR HOBSON'S FISH & CHIPS \$29**

Beer battered flathead, salad, chips & tartare sauce

### **ROAST CHICKEN [GF] \$28**

Filled with mushroom, spinach & cheese. Served with chat potatoes, purée & white wine jus

### **STEAK OF THE DAY [GFO] MP**

Served with chips & salad  
Choice of red wine jus, pepper sauce, or mushroom sauce

### **LAMB SHANK [GF] \$34**

Baby carrots, roasted baby beetroot, caramelised shallots, potato mash, red wine jus & chimichurri

### **BEEF RIBS [GF] \$30**

14 Hour slow cooked, served with mash & secret sauce

## Salads & Sides

### **MEDITERRANEAN SALAD [V] [GF] \$12**

Mixed leaves, tomato, cucumber, Spanish onion, olives, feta & sherry dressing  
Add chicken \$5

### **ROASTED SEASONAL VEGETABLES [V] [GF] \$14**

### **ROAST POTATOES [V] [GF] \$12**

Rosemary, garlic, olive oil & sea salt

### **CHIPS [V] \$10**

With rosemary salt & aioli

## Dessert

### **PANACOTTA [V] \$18**

### **TIRAMISU [V] \$18**

### **CRÈME BRÛLÉE [V] \$16**

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# MR HOBSON

## Breakfast Menu

### **SALMON OMELETTE \$23**

Salmon, Persian feta, spinach, Spanish onion, truss tomatoes served with ciabatta

### **TRUFFLE SCRAMBLED EGGS [V] \$22.50**

Avocado, sautéed spinach, Persian feta, truffle oil, truss tomatoes

### **EGGS ANY STYLE [V] \$15**

Poached, scrambled, fried, sunny side down with ciabatta & truss tomatoes

### **CLASSIC BLT \$17**

Cheese, bacon, lettuce, avocado, aioli on Turkish pide bread

### **PANCAKES [V] \$22**

Caramelised nuts, berries, maple syrup, Nutella, ice cream

## Extras

**SPINACH, TOMATOES, AVOCADO, MUSHROOMS, PERSIAN FETA, HASHBROWN, EXTRA EGG \$4**

**BACON, SAUSAGE, CHORIZO, SALMON \$6**

**GLUTEN FREE TOAST \$3**

# MR HOBSON

## Coffee

<b>BABYCINO</b>	<b>\$2.50</b>
<b>ESPRESSO</b>	<b>\$3.50</b>
<b>DOUBLE ESPRESSO</b>	<b>\$4.50</b>
<b>SHORT MACCHIATO</b>	<b>\$4</b>
<b>PICCOLO</b>	<b>\$4.50</b>
<b>CAFE LATTE</b>	<b>\$4.50</b>
<b>FLATWHITE</b>	<b>\$4.50</b>
<b>CAPPUCCINO</b>	<b>\$4.50</b>
<b>LONG BLACK</b>	<b>\$4.50</b>
<b>LONG MACCHIATO</b>	<b>\$4.50</b>
<b>CHAI LATTE</b>	<b>\$5.50</b>
<b>HOT CHOCOLATE</b>	<b>\$4.50</b>
<b>MOCHA</b>	<b>\$4.50</b>
<b>ICED COFFEE</b>	<b>\$7</b>
<b>ICED CHOCOLATE</b>	<b>\$7</b>
<b>ICED MOCHA</b>	<b>\$7</b>
<b>EXTRA COFFEE SHOT</b>	<b>\$1</b>
<b>ALMOND, SOY, OR LACTOSE FREE MILK</b>	<b>\$1</b>
<b>HAZLENUIT, VANILLA, OR CARAMEL FLAVOURINGS</b>	<b>\$1</b>

## Tea

<b>ENGLISH BREAKFAST, EARLY GREY, GREEN TEA, CHAMOMILE, PEPPERMINT. LEMON &amp; GINGER</b>	<b>\$5.50</b>
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# MR HOBSON

## Sparkling & Champagne

	GLS	BTL
<b>Veuve Tailhan Brut</b> , France	\$10	\$40
<b>La Machera Prosecco</b> , South Australia	\$11	\$44
<b>Jansz Cuvée Brut</b> , Tasmania		\$50
<b>Laurent Perrier</b> , Reims France		\$110

## White Wine

### RIESLING

<b>Jim Barry JB Riesling</b> , Clare Valley SA	\$10	\$40
<b>Derwent Estate Riesling</b> , Tasmania		\$44

### CHARDONNAY

<b>Beach Hut Chardonnay</b> , South East Australia	\$9	\$36
<b>Robert Oatley Signature Chardonnay</b> , Margaret River WA	\$11	\$44
<b>Oakridge Estate Chardonnay</b> , Yarra Valley VIC		\$50
<b>Morambro Creek Chardonnay</b> , Padthaway SA		\$86

### SAUVIGNON BLANC

<b>Wildflower Sauvignon Blanc</b> , Margaret River WA	\$9.50	\$38
<b>Pikorua Sauvignon Blanc</b> , Marlborough NZ	\$11	\$44
<b>Hamelin Bay Sauvignong Blanc</b> , Margaret River WA		\$50
<b>Nautilus Estate Sauvignon Blanc</b> , New Zealand		\$86

### PINOT GRIGIO/GRIS

<b>Chain of Fire Pinot Grigio</b> , South Australia	\$9	\$36
<b>Ara Single Estate Pinot Gris</b> , New Zealand		\$42
<b>Angoris Villa Locatelli Pinot Grigio</b> , Italy		\$48

### MOSCATO

<b>Fiore Pink Moscato</b> , Australia	\$10	\$40
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## Red Wine

### ROSÉ WINE

	GLS	BTL
<b>La Vielle Ferme Rosé</b> , France	\$10	\$40
<b>Hancock &amp; Hancock Rosé</b> , McLaren Vale SA		\$48

### PINOT NOIR

<b>Chain of Fire Pinot Noir</b> , South East Australia	\$9	\$36
<b>Opawa Pinot Noir</b> , New Zealand	\$10.50	\$40
<b>Josef Chromy Pepik Pinot Noir</b> , Tasmania		\$58

### MERLOT

<b>Smith &amp; Hooper Merlot</b> , Wrattenbully SA		
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### SHIRAZ

<b>Beach Hut Shiraz</b> , South East Australia	\$9	\$36
<b>St Hallet Shiraz</b> , Barossa Valley SA	\$11	\$44
<b>Wirra Wirra Catapult Shiraz</b> , McLaren Vale SA		\$48
<b>Geddes 'Seldom Inn' Shiraz</b> , McLaren Vale SA		\$50
<b>Teusner Bilmore Shiraz</b> , Barossa Valley SA		\$58
<b>Morambro Creek Shiraz</b> , Padthaway SA		\$86

### CABERNET SAUVIGNON / CABERNET BLENDS

<b>Beach Hut Cabernet Merlot</b> , South East Australia	\$9	\$36
<b>Rymill The Dark Horse Cabernet Sauvignon</b> , Coonawarra SA	\$11	\$44

### TEMPRANILLO / SANGIOVESE

<b>Elvarado Tempranillo</b> , McLaren Vale SA		\$48
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### IMPORTED RED WINES

<b>Alamos Malbec</b> , South America		\$50
<b>Viticoltori SA Reserva Sangiovese</b> , Italy		\$44
<b>Famille Perrin Cotes du Rhone Rouge</b> , France		\$48

# MR HOBSON

## Beers on Tap

**Carlton Draught**, Melbourne VIC  
**Stella Artois**, Belgium  
**Four Pines Pacific Ale**, Manly NSW  
**Four Pines Pale Ale**, Manly NSW

## Bottled Beers

**Cascade Light**, Tasmania  
**Pure Blond**, Melbourne VIC  
**Crown Lager**, Melbourne VIC  
**Asahi Super Dry**, Japan  
**Coopers Pale Ale**, South Australia  
**Peroni**, Italy  
**Corona**, Mexico  
**Cider Apple / Pear**, Denmark

## Cocktails

**CARIBBEAN DREAM** \$20  
**Malibu, Bacardi, Strawberry Liqueur, pineapple juice, coconut cream**

**ESPRESSO MARTINI** \$20  
**Vanilla Vodka, White Choc CaCao, Kahlua, fresh coffee**

**COSMOPOLITAN** \$20  
**Vodka, Cointreau, cranberry juice, orange zest & fresh lime**

**MOJITO** \$20  
**Bacardi, fresh lime, mint, passionfruit pulp & soda**

**PASSIONFRUIT MOJITO** \$20  
**Fresh lime, mint, Passion fruit, pulp & soda**

**FRENCH MARTINI** \$20  
**Grey Goose, Chambord, pineapple juice**

SCH PINT  
\$8 \$10  
\$9 \$11  
\$8 \$10  
\$8 \$10

## Aperitif

**APEROL SPRITZ** \$10  
**Aperol, Prosecco, fresh orange slice & soda**

**PIMMS** \$16  
**Pimms, ST Germain, dry ginger, fresh mint, lime & cucumber**

**CAMPARI SPRITZ** \$16  
**Campari, Prosecco, fresh orange slice & soda**

## Spirits

**Jim Beam**, USA \$10  
**Jack Daniels**, USA \$10  
**Johnnie Walker Red**, Scotland \$10  
**Johnnie Walker Black**, Scotland \$12  
**Chivas Regal**, Scotland \$12  
**Glenmorangie**, Scotland \$15  
**Bombay Sapphire**, England \$11  
**Hendricks Gin**, Scotland \$14  
**Kettle One Vodka**, Holland \$11  
**Bacardi White Rum**, Cuba \$10  
**Sailor Jerry Spiced Rum**, Scotland \$12  
**1800 SILVER TEQUILA**, Mexico \$12  
**HERRADURA RESPOSADO**, Mexico \$12

## Soft Drinks & Juices

**Coke / Coke Zero** \$5  
**Lemonade /Lemon Squash**  
**Soda water /Tonic water**  
**Ginger Ale**  
**Lemon Lime & Bitters** \$7  
**Sparkling / Still Mineral Water 500ml / 1 L** \$5/\$8  
**Orange, Apple, cranberry, or pineapple juice** \$6.50

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