

MR HOBSON

Entrée

Sharing cold - seafood platter (for 2) 70
 Popcorn and chipotle mayo dipped prawn, tasmanian hot smoked salmon, fremantle marinated citrus octopus, port arlington mussels, oysters, lemon, seasonal salad, lemon dressing

Oysters (freshly shucked oysters)

Natural (gf) (df) h/d 20 doz 39
Kilpatrick (df) h/d 28 doz 46

Signature - slow braised (gf) 20
 Pan-fried lamb rillettes,
 Minted labneh, char- grilled zucchini, snow pea tendrils, dukkah

Char grilled Queensland king prawns (df, nf, gf) 24
 Saffron cauliflower pickles, chimichurri sauce

Tasmanian ocean trout tataki (gf, df) 20
 Kale, quinoa, corn, coriander, sesame dressing

Blue swimmer crab remoulade (gf, df, nf) 20
 Avocado puree, compressed kohlrabi, apple and chive salad

Master stock slow braised pork belly (gf, df, nf) 19
 Apple wood smoked pumpkin puree, micro herb salad

Fiore di late, heirloom tomato salad (v, gf, nf) 21
 Roast beetroot, basil oil, aged balsamic

San daniele prosciutto (nf) 19
 Melted king island double brie, wild rocket, candied rosemary,
 smoked paprika crostini
Pasta and risotto (nf)

Cheese and spinach 26
 Tortellini, white wine mushroom cream sauce, shaved grana padano

Plant based pumpkin gnocchi (vegan, nf) 27
 Eggplant, zucchini, tomato ragout, basil

Medley of mushroom & asparagus risotto (gf, v) 29
 Truffle oil, asiago cheese, kale chips

Seafood linguine (df, nf) 33
 Prawns, mussels, scallops, cherry tomato, garlic, chilli, fried capers, white wine

Mains

Sharing seafood platter, (for 2) 160
 Popcorn and chipotle mayo dipped prawn, tasmanian hot smoked salmon, fremantle marinated citrus octopus, port arlington mussels, oysters, salt and pepper calamari, sautéed chilli garlic scallops, fish and chips lemon, tartare sauce, roast garlic aioli, chimichurri sauce

Signature - seared king reef barramundi, (gf, df) 35
 Pandan leaf infused turmeric coconut sauce, tempered potato and beans, mustard seeds

Sautéed prawns and scallops, (gf, nf) 38
 Shallots, pernod cream sauce, steamed seasonal greens

Tasmanian grilled lamb cutlets, (gf, nf, df) 39
 Cumin roasted pumpkin, charred organic herb salsa

Texas bbq rubbed chicken breast, (gf, nf) 36
 Creamy mash, grilled field mushroom, chicken jus

Pasture beef eye fillet 250G, (gf, nf) 46
 Sautéed Nicola potato, steamed broccolini

Gippsland grass fed porterhouse 300G, (gf, nf) 40
 Smoked herb butter, cauliflower steak, roast Dutch carrots
 *steaks are served with selection of mustards, Hobson pepper, corn sauce, red wine jus

Sides- each 9

Steamed seasonal greens, tossed in citrus oil(vegan, gf, nf)

Char -grilled broccolini, shaved parmesan, lemon (gf, nf)

Lemon roast potato, toasted coriander seeds (gf, df, nf, vegan)

Creamy mash, (gf, nf)

Fries – (side) 5

Fries (large) 9

Served with aioli

MR HOBSON

Hobson classics

Chicken caesar salad (nf) 18
Baby cos, shaved grana padano, char grilled chicken tenderloin, caesar dressing, crispy bacon, anchovy, garlic croutons

Wagyu beef burger 23
Brioche, tomato, beetroot, bacon, onion jam, cheddar, chips

Salt and pepper squid (df, nf) 18
Chilli, lemon, roast garlic aioli

Fish and chips 24
Choice of flat head/barramundi, seasonal salad, lemon tartare

Texas bbq rubbed char grilled steak sandwich 23
Caramelized onions, tomato, chipotle mayo, toasted ciabatta, chips

Pizza

Garlic focaccia 14
Mozzarella, olive oil

Margherita 21
Fior di late, cherry tomato, basil

Fungi 24
Medley of seasonal mushrooms, parsley, fior de latte, olive oil

Gamberi 28
Garlic prawns, chilli, capers, cherry tomato, lemon

Pork ragu 26
Slow cooked pork and tomato ragu, chorizo, wild rocket, shaved parmesan

Aussie fare 22
Egg, bacon and cheese

Gf-gluten free /v-vegetarian/df-dairy free/nf-nut free

Deserts

Signature -gianduja cremeux tart, (gf) 14
Frangelico ganache, hazelnut praline, pistachio fairy floss

Vanilla bean panna cotta (gf) 13
Roasted aromatic pineapple, passion fruit curd, coconut crumble, lemon balm

Sticky date pudding (nf) 13
Butterscotch sauce, salted caramel ice cream, nut brown milk solids

Macerated berries, raspberry jelly (gf) 14
Shaved macadamia, organic basil, home-made fior di latte ice cream

Affogato 7.5
Vanilla ice-cream, espresso

Liqueur affogato 14
Vanilla ice-cream, espresso, choice of liqueur
Frangelico, galliano amaretto, baileys irish cream, butterscotch schnapps,

Irish coffee 16
(double espresso, irish whiskey, cream
Dessert cocktails

Hop & slip 18
Butterscotch schnapps, baileys, creme de cacao, salted caramel syrup

Coffee delight 18
Espresso, kahlua, baileys, vanilla ice cream

Digestives

Grandfather port 10

Hennessy cognac 14

Nnessy xo 25

Amaroo Montenegro 12

Averna 12

Limoncello 12

Coffees 4.5

Teas 5.0

Thanks for coming to Mr Hobson

We value your feedback

Functions at Mr Hobson

If YOU'RE getting married or celebrating a birthday, please enquire with our function manager to discuss your options at Mr Hobson

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

15% surcharge applies on public holidays

