

# MR HOBSON

## Entrée

<i>Oysters -natural</i>	<i>h/d 20 dozen</i>	<i>39</i>
<i>Oysters kilpatrick</i>	<i>h/d 28 dozen</i>	<i>46</i>
<i>Cold shared seafood platter (for 2)</i>		<i>70</i>
<i>Popcorn and cocktail sauce dipped prawn, tasmanian hot smoked salmon, fremantle marinated citrus octopus, port arlington mussels, oysters, lemon, seasonal salad, lemon dressing</i>		
<i>Char gilled tiger prawns *gf, nf</i>		<i>24</i>
<i>Garlic, rosemary, marinated grilled corn and avocado Salsa, pickled vegetables, smoky chipotle aioli</i>		
<i>Salt &amp; pepper squid *df, nf</i>		<i>20</i>
<i>Chips, lemon, roast garlic aioli</i>		
<i>Twice cooked baby octopus *gf, nf</i>		<i>24</i>
<i>Balsamic reduction, cilantro and lime potato puree</i>		
<i>Blue swimmer crab remoulade *gf, df, nf</i>		<i>22</i>
<i>Avocado puree, compressed kohlrabi, apple and chive salad</i>		
<i>Master stock slow braised pork belly *gf, df, nf</i>		<i>19</i>
<i>Apple wood smoked pumpkin puree, micro herb salad</i>		
<i>Fiore di late, heirloom tomato salad *v, gf, nf</i>		<i>21</i>
<i>Roast beetroot, basil oil, aged balsamic</i>		
<i>San daniele prosciutto *nf</i>		<i>19</i>
<i>Melted king island double brie, wild rocket, candied rosemary, smoked paprika crostini</i>		

## Salads

<i>Chicken caesar salad</i>		<i>18</i>
<i>Cos lettuce, shaved grana padano, char grilled chicken tenderloin, caesar dressing, crispy bacon, anchovy, garlic croutons *nf</i>		
<i>Greek salad *v, nf</i>		<i>16</i>
<i>Cos lettuce, cucumber, tomato, marinated olives, crumbled feta, red onion, greek dressing</i>		
<i>Garden salad *v, nf</i>		<i>7</i>
<i>Cos lettuce, cucumber, tomato, and honey mustard dressing</i>		

*Add char-grill chicken 4*

## Pasta & risotto

<i>Cheese &amp; spinach tortellini *nf</i>		<i>26</i>
<i>White wine mushroom cream sauce, shaved grana padano</i>		
<i>Pumpkin gnocchi *vgn, nf</i>		<i>27</i>
<i>Eggplant, zucchini, tomato ragout, basil</i>		
<i>Medley of mushroom &amp; asparagus risotto *gf, v</i>		<i>29</i>
<i>Truffle oil, asiago cheese, kale chips</i>		
<i>Seafood linguine *df, nf</i>		<i>33</i>
<i>Prawns, mussels, scallops, cherry tomato, garlic, chilli, fried capers, white wine</i>		

## Mains

<i>Sharing seafood platter (for 2)</i>		<i>140</i>
<i>Popcorn and cocktail sauce 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, seasonal salad lemon, tartare sauce, roast garlic aioli, chimichurri sauce</i>		
<i>Crispy skin barramundi *gf, nf</i>		<i>36</i>
<i>Colcannon potato, heirloom carrot and cherry tomato, Chimichurri</i>		
<i>Sautéed prawns and scallops *gf, nf</i>		<i>38</i>
<i>Shallots, pernod cream sauce, steamed seasonal greens</i>		
<i>Rack of lamb *gf, nf</i>		<i>39</i>
<i>Juniper salt, root vegetable cream, broccolini, mint jus</i>		
<i>Texas bbq rubbed free range chicken breast *gf, nf</i>		<i>36</i>
<i>Creamy mash, grilled field mushroom, chicken jus</i>		

## Char-grill beef steaks

<i>100 days' grain-fed angus eye fillet 250g</i>		<i>46</i>
<i>Grass-fed porterhouse steak 300g</i>		<i>40</i>
<i>Grass-fed prime rib of beef bone in 400g</i>		<i>52</i>

*Steaks are served with garden salad and creamy mash  
Choice of sauce: cabernet jus | béarnaise | peppercorn | chimichurri*

# MR HOBSON

Add smoked salmon \$ 6

## Hobson classics

<b>Chicken caesar wrap (nf)</b>	18
<i>Salad-baby cos, shaved grana padano, char grilled chicken tenderloin, caesar dressing, crispy bacon, anchovy</i>	
<b>Club sandwich</b>	19
<i>Toasted triple decker with grilled chicken Mayonnaise, bacon, lettuce, tomato, fried egg</i>	
<b>Wagyu beef burger</b>	23
<i>Brioche, tomato, beetroot, bacon, tomato relish, Cheddar, chips</i>	
<b>Nacho box</b>	19
<i>Corn chips, chilli con carne, sour cream, guacamole, Cheese, salsa (gf)</i>	
<b>Fish and chips</b>	24
<i>Choice of flat head/barramundi, seasonal salad, lemon, Tartare sauce</i>	
<b>Pizza</b>	
<b>Garlic focaccia</b>	14
<i>Mozzarella, olive oil</i>	
<b>Margherita</b>	21
<i>Fior di late, cherry tomato, basil</i>	
<b>Funghi</b>	24
<i>Medley of seasonal mushrooms, parsley, fior de latte, Olive oil</i>	
<b>Gamberi</b>	28
<i>Garlic prawns, chilli, capers, cherry tomato, lemon</i>	
<b>Pork ragu</b>	26
<i>Slow cooked pork and tomato ragu, chorizo, wild rocket, Shaved parmesan</i>	
<b>Aussie fare</b>	22
<i>Egg, bacon and cheese</i>	

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

## Sides - 9 each

<i>Steamed seasonal greens tossed in citrus oil *vgn, gf, nf</i>
<i>Char-grilled broccolini, shaved parmesan, lemon *gf, nf</i>
<i>Creamy potato mash *gf, n</i>
<i>Side of fries served with aioli 5</i>

## Large fries 9

## Kids menu

<b>Cheese burger</b>	15
<i>Served with crunchy chips or farm salad</i>	

<b>Grilled chicken tenders</b>	15
<i>Served with crunchy chips or farm salad</i>	

## Desserts

<b>Signature gianduja cremeux tart *gf</b>	14
<i>Frangelico ganache, hazelnut praline, pistachio fairy floss</i>	

<b>Vanilla bean panna cotta *gf</b>	13
<i>Roasted aromatic pineapple, passion fruit curd, coconut crumble, lemon balm</i>	

<b>Sticky date pudding *nf</b>	13
<i>Butterscotch sauce, salted caramel ice cream, nut brown milk</i>	

## Berry delight

<b>Macerated berries, raspberry jelly *gf</b>	14
<i>shaved macadamia, organic basil, honey macadamia ice cream</i>	

*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*

