



HOBART

TOWN HOTEL

BAR SNACKS

MARINATED OLIVES DF | GF | VG
Olives marinated with herbs de Provence. Served warm.

SOUP OF THE DAY - ask our friendly staff
Served with bread.

SPICED CAULIFLOWER BITES DFO | VGO
Cauliflower in a crisp light beer batter with fermented pepper sauce and sour cream dip.

SCOTCH EGG
Free-range egg wrapped in pork sausage, fried, with piccalilli and mustard.

CHEF'S CHOICE ARANCINI DFO | VGO
Golden risotto balls prepared with a weekly chef-curated filling, sauces, and seasonal garnishes.

SOUTHERN STYLE FRIED CHICKEN
Crispy chicken with BBQ and ranch dipping sauce.



SIDES & NIBBLES

CHIPS GF | VGO
Served with Aioi.

MASHED POTATO GF
Rich, buttery, olive oil drizzle.

CHARRED COS LETTUCE GF
With creamy anchovy dressing & Parmesan.

HONEY-ROASTED ROOT VEGETABLES DF | GF | V
Seasonal roots with leatherwood honey & thyme.

PANZANELLA SALAD DF | GFO | VGO
Ciabatta, tomatoes, onions, capers, basil vinaigrette.

CLASSICS

CLASSIC CHEESEBURGER GFO | VGO
Cape Grim beef patty, American cheese, lettuce, tomato, pickles, onion, tomato sauce, mustard, mayo, and chips. Available vegan and vegetarian.

HOBART TOWN HOTEL CHICKEN SCHNITZEL
Panko chicken, chips, salad. Pepper, Mushroom Sauce or Gravy - **add \$3**

FISH FINGER SANDWICH
Breaded fish, white bread, tartare, watercress, chips.

EGGPLANT PARMIGIANA DFO | VGO
Crumbed eggplant, Napoli, basil, mozzarella, chips & salad.

CHICKEN PARMI
Napoli, ham, mozzarella, chips & salad.

PLOUGHMAN'S LUNCH
Selection of the finest cured meats, local artisan cheeses, pickles, crusty ciabatta, lavosh, gourmet chutney, and seasonal accompaniments.

THE QUAY

PRawn COCKTAIL GFO
Marie Rose sauce, cos lettuce, ciabatta.

FRESHLY SHUCKED NATURAL OYSTERS
½ Doz. freshly shucked oysters served with Mignonette dressing.

PREMIUM SELECTION OF OYSTERS - 6
2 Natural | 2 Mignonette | 2 Kilpatrick

BEER BATTERED FISH & CHIPS
Pink Ling in a light and crispy HBC Ale Batter. Served with Chips, Mixed Leaf salad, house Tartare.

CATCH OF THE DAY GF | DFO
MP Fresh Tasmanian fish fillet baked in parchment with lemon, fresh herbs, and white wine. Served with buttered new potatoes and seasonal greens.



MAINS

MUSHROOM & CELERIAC PITHIVIER VGO
Golden puff pastry dome filled with wild mushrooms, roasted celeriac, and fresh herbs. Served with sticky glazed beetroot, and charred cos lettuce.

SEASONAL PASTA
Our rotating pasta dish showcasing fresh, seasonal ingredients, featuring house-made sauces, thoughtfully paired flavours, and chef-selected accompaniments that change throughout the year.

LAMB RACK
Tender French-trimmed lamb rack, seasoned with Tasmanian mountain pepper with roasted potatoes, sautéed seasonal greens and a rich jus.

RUMP 300g 36
PORTERHOUSE 300g 44
SCOTCH FILLET 300g 55

Cape Grim Tasmanian beef char-grilled to your liking, with creamy mash and greens, or chips and salad. Mushroom, Pepper or Béarnaise Sauce - **add \$3**



TO FINISH

SELECTION OF ICE CREAM
Three scoops. Vanilla, strawberry, and chocolate. Served with wafer biscuit.

APPLE PIE
Served warm with vanilla bean ice cream and Crème Anglaise.

STICKY DATE PUDDING
Warm date decadence with rich butterscotch sauce.

CHOCOLATE & RASPBERRY BROWNIE
Served warm with berry compote and vanilla bean ice cream.



WEEKLY SPECIALS

EXPRESS LUNCH \$25

MONDAY - FRIDAY | 12PM - 2PM

On your lunch break? Pull up a stool! Our Express Lunch gets you properly fed and watered without watching the clock.

SOUP OF THE DAY* + your choice of:
THE CLASSIC CHEESEBURGER

HOBART HOTEL CHICKEN SCHNITZEL
FISH FINGER SANDWICH
EGGPLANT PARMIGIANA

*Swap soup for house beer or wine.



Happy HOUR

MONDAY - FRIDAY | 4PM - 6PM

Clock off, prices drop! Listen for the bell at 4pm sharp – that's your cue that the good times are rolling. Grab a pint of your favourite pour for the price of a pot, or class it up with \$8 house wines and spirits. When the bell rings again at 6pm, you'll know you've had the best deal in town.

TO MAKE YOU HAPPY:

COOPERS, WILLIE – Pint for price of pot
HOUSE WINE – \$8 per glass
HOUSE SPIRITS – \$10 per glass

LOCALLY SOURCED – SERIOUSLY SATISFYING – ALWAYS DELICIOUS

DIETARY NOTES

Although we take all measures and precautions to avoid cross-contamination, our kitchen cannot guarantee that any dish is completely free from allergens. Please advise staff of any dietary requirements when ordering at the bar.

DF(O): Dairy Free (Option)

GF(O): Gluten Free (Option)

V(O): Vegetarian (Option)

VG(O): Vegan (Option)