



HOBART

TOWN HOTEL

BAR SNACKS

MARINATED OLIVES <i>DF GF VG</i> Olives marinated with herbs de Provence. Served warm.	9
SOUP OF THE DAY - <i>ask our friendly staff</i> Served with bread.	15
SPICED CAULIFLOWER BITES <i>DFO VGO</i> Cauliflower in a crisp light beer batter with fermented pepper sauce and sour cream dip.	16
SCOTCH EGG Free-range egg wrapped in pork sausage, fried, with piccalilli and mustard.	16
CHEF'S CHOICE ARANCINI <i>DFO VGO</i> Golden risotto balls prepared with a weekly chef-curated filling, sauces, and seasonal garnishes.	18
SOUTHERN STYLE FRIED CHICKEN Crispy chicken with BBQ and ranch dipping sauce.	18



SIDES & NIBBLES

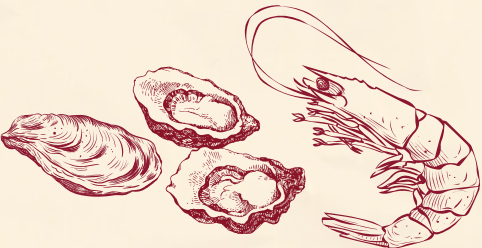
CHIPS <i>GF VGO</i> Served with Aioli.	10
MASHED POTATO <i>GF</i> Rich, buttery, olive oil drizzle.	10
CHARRED COS LETTUCE <i>GF</i> With creamy anchovy dressing & Parmesan.	12
HONEY-ROASTED ROOT VEGETABLES <i>DF GF V</i> Seasonal roots with leatherwood honey & thyme.	12
PANZANELLA SALAD <i>DF GFO VGO</i> Ciabatta, tomatoes, onions, capers, basil vinaigrette.	12

CLASSICS

CLASSIC CHEESEBURGER <i>GFO VGO</i> Cape Grim beef patty, American cheese, lettuce, tomato, pickles, onion, tomato sauce, mustard, mayo, and chips. Available vegan and vegetarian.	23
HOBART TOWN HOTEL CHICKEN SCHNITZEL Panko chicken, chips, salad. Pepper, Mushroom Sauce or Gravy - add \$3	23
FISH FINGER SANDWICH Breaded fish, white bread, tartare, watercress, chips.	25
EGGPLANT PARMIGIANA <i>DFO VGO</i> Crumbed eggplant, Napoli, basil, mozzarella, chips & salad.	26
CHICKEN PARMI Napoli, ham, mozzarella, chips & salad.	28
PLOUGHMAN'S LUNCH Selection of the finest cured meats, local artisan cheeses, pickles, crusty ciabatta, lavosh, gourmet chutney, and seasonal accompaniments.	29

THE QUAY

PRAWN COCKTAIL <i>GFO</i> Marie Rose sauce, cos lettuce, ciabatta.	22
FRESHLY SHUCKED NATURAL OYSTERS ½ Doz. freshly shucked oysters served with Mignonette dressing.	26
PREMIUM SELECTION OF OYSTERS - 6 2 Natural 2 Mignonette 2 Kilpatrick	28
BEER BATTERED FISH & CHIPS Pink Ling in a light and crispy HBC Ale Batter. Served with Chips, Mixed Leaf salad, house Tartare.	30
CATCH OF THE DAY <i>GF DFO</i> MP Fresh Tasmanian fish fillet baked in parchment with lemon, fresh herbs, and white wine. Served with buttered new potatoes and seasonal greens.	MP



MAINS

MUSHROOM & CELERIAC PITHIVIER <i>VGO</i> Golden puff pastry dome filled with wild mushrooms, roasted celeriac, and fresh herbs. Served with sticky glazed beetroot, and charred cos lettuce.	36
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.	POA
LAMB RACK Tender French-trimmed lamb rack, seasoned with Tasmanian mountain pepper with roasted potatoes, sautéed seasonal greens and a rich jus.	51
RUMP 300g PORTERHOUSE 300g SCOTCH FILLET 300g 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	36 44 55



TO FINISH

SELECTION OF ICE CREAM Three scoops. Vanilla, strawberry, and chocolate. Served with wafer biscuit.	12
APPLE PIE Served warm with vanilla bean ice cream and Crème Anglaise.	16
STICKY DATE PUDDING Warm date decadence with rich butterscotch sauce.	16
CHOCOLATE & RASPBERRY BROWNIE Served warm with berry compote and vanilla bean ice cream.	16

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)

V(O): Vegetarian (Option)

GF(O): Gluten Free (Option)

VG(O): Vegan (Option)