



HOBART

TOWN HOTEL

BAR SNACKS

- MARINATED OLIVES** *DF | GF | VG* 9
Olives marinated with herbs de Provence.
Served warm.
- SOUP OF THE DAY** - *ask our friendly staff* 15
With ciabatta toast.
- SPICED CAULIFLOWER BITES** *VGO* 14
Cauliflower in a crisp light beer batter with fermented pepper sauce and a cooling sour cream dip.
- MUSHROOM & TRUFFLE ARANCINI** *DF | VG* 18
House-made golden risotto balls packed with wild mushrooms, truffle, and garden herbs with tomato coulis.
- SCOTCH EGG** 18
Free-range egg wrapped in pork sausage, breaded and fried to golden perfection. Served with piccalilli and mustard.
- SOUTHERN STYLE FRIED CHICKEN TENDERS** 18
Crispy chicken served with creamy ranch dipping sauce.

SIDES & NIBBLES

- HOT CHIPS** *GF* 8
Served with Aioli.
- MASHED POTATO** *GF* 10
Rich and buttery, drizzled with olive oil.
- CHARRED COS LETTUCE** *GF* 12
Lightly charred cos hearts with creamy anchovy dressing and grated Parmesan.
- HONEY-ROASTED ROOT VEGETABLES** *DF | GF* 12
Seasonal root vegetables tossed with Tasmanian leatherwood honey and fresh thyme.
- PANZANELLA SALAD** *DF | GF | VE* 14
Ciabatta bread salad with heirloom tomatoes, red onion, capers, and basil vinaigrette.
- GARDEN SALAD** *DF | VE* 10
Mixed leaves with classic vinaigrette.

CLASSICS

- CLASSIC CHEESEBURGER** *GFO* 23
Cape Grim Beef Patty, American cheese, lettuce, tomato, pickles, mayo, and chips.
(Gluten-free bun available).
- FISH FINGER SANDWICH** 25
Breaded fish goujons layered in soft white bread, house tartare sauce and fresh watercress.
Served with chips.
- HOBART TOWN HOTEL CHICKEN SCHNITZEL** 23
Panko-crusted chicken breast served with chips and garden salad.
Pepper, Mushroom Sauce or Gravy - add \$3.
- CHICKEN PARMI** 28
Panko-crusted chicken breast topped with Napoli sauce, ham and mozzarella. Served with chips and garden salad.
- EGGPLANT PARMIGIANA** *VE* 26
Grilled, crumbed and fried eggplant layered with rich Napoli sauce, fresh basil, and mozzarella. Served with chips and garden salad.

THE QUAY

- KING PRAWN COCKTAIL** 25
Juicy prawns with house Marie Rose sauce, crisp cos lettuce and ciabatta toast.
- FRESHLY SHUCKED NATURAL OYSTERS** 32
½ Doz. freshly shucked oysters served with Mignonette dressing.
- PREMIUM SELECTION OF OYSTERS - 6** 36
2 Natural | 2 Mignonette | 2 Kilpatrick
- BEER BATTERED FISH & CHIPS** 30
Pink Ling in a light and crispy Harbour Master Ale Batter, 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** *VE* 34
Golden puff pastry dome filled with wild mushrooms, roasted celeriac, and fresh herbs. Served with sticky glazed beetroot, and charred cos lettuce.
- RIGATONI LAMB RAGU** 36
Shiraz-braised, slow cooked Wild Clover lamb in a rich tomato sugo with fresh herbs and shaved parmesan.
- LAMB RACK** *GF* 44
Tender French-trimmed lamb rack, seasoned with Tasmanian mountain pepper with roasted potatoes, sautéed seasonal greens and a rich jus.
- 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

- APPLE PIE** 14
Served warm with vanilla bean ice cream and Crème Anglaise.
- STICKY DATE PUDDING** 16
Warm date decadence with rich butterscotch sauce and vanilla bean ice cream.
- CHOCOLATE & TASMANIAN RASPBERRY BROWNIE** 16
Served warm with berry compote and vanilla bean ice cream.
- SELECTION OF ICE CREAM** 12
Three scoops. Vanilla, strawberry, and chocolate.
Served with wafer biscuit.

THE TOWN PLOUGHMAN'S SHARE PLATE

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

\$29

EXPRESS LUNCH

Monday - Friday | 12pm - 2pm

Flat out like a lizard drinking?
Our Express Lunch gets you 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**

\$25

*Swap soup for house beer or wine.



**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 or allergen requirements when ordering.

DF(O): Dairy Free (Option) GF(O): Gluten Free (Option)

VE(O): Vegetarian (Option) VG(O): Vegan (Option)