

The PM Menu

3pm - 5pm



BAR SNACKS & NIBBLES

MARINATED OLIVES DF | GF | VG

Olives marinated with herbs de Provence. Served warm.

9

SPICED CAULIFLOWER BITES DFO | VGO

Cauliflower in a crisp light beer batter with fermented pepper sauce and a cooling sour cream dip.

16

CHEF'S CHOICE ARANCINI DFO | VGO

Golden risotto balls prepared with a weekly chef-curated filling, sauces, and seasonal garnishes.

18

SOUTHERN STYLE FRIED CHICKEN

Crispy chicken served with BBQ and ranch dipping sauce.

18

HOT CHIPS GF | VGO

Served with Aioli.

10

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.

23

FISH FINGER SANDWICH

Breaded fish, white bread, tartare, watercress, chips.

25

CHICKEN SCHNITZEL

Panko-crusted chicken breast served with chips and salad.

Pepper, mushroom sauce or gravy - add \$3.

23

BEER BATTERED FISH & CHIPS

Pink Ling in a light and crispy Harbour Master ale batter. served with chips, mixed leaf salad and house tartare.

30

THE TOWN PLOUGHMAN'S SHARE PLATE

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

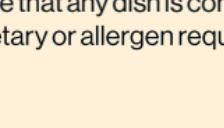
\$29

SOMETHING SWEET

CHOCOLATE & RASPBERRY BROWNIE

Served warm with berry compote and vanilla bean ice cream.

16



HOBART

TOWN HOTEL

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)