

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 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

HTH 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 & RASBERRY 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)