

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 *VG(O)*

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

14

MUSHROOM & TRUFFLE ARANCINI *DF | VG*

House-made golden risotto balls packed with wild mushrooms, truffle, and garden herbs with tomato coulis.

18

SOUTHERN STYLE FRIED CHICKEN TENDERS

Crispy chicken served with creamy ranch dipping sauce.

18

HOT CHIPS *GF*

Served with Aioli.

8

GARDEN SALAD *DF | VE*

Mixed leaves with classic vinaigrette.

10

CLASSICS

CLASSIC CHEESEBURGER *GFO*

Cape Grim beef patty, american cheese, lettuce, tomato, pickles, mayo and chips. (Gluten-free bun available).

23

FISH FINGER SANDWICH

Breaded fish goujons layered in soft white bread, house tartare sauce and fresh watercress. Served with chips.

25

HTH CHICKEN SCHNITZEL

Panko-crusted chicken breast served with chips and garden 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 & TASMANIAN 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)