

HOBART

TOWN HOTEL

GROUP DINING PRE-ORDER FORM

Please complete and return one form per group to manager@hobarttownhotel.com.au at least 24hours before your booking

BOOKING DETAILS

Group / Booking Name: _____ Date of Dining: _____

Number of Guests: _____ Arrival Time: _____

Table / Room: _____ Contact Name: _____

Contact Phone / Email: _____ Company Name: _____

For each dish your group would like to order, write the number of serves required in the Qty column next to it. List each guest's name and any dietary requirements or allergies in the table at the end — our kitchen will do its best to accommodate these.

BAR SNACKS & NIBBLES

Item	Description	Dietary	Price	Qty
Marinated Olives	Olives marinated with herbs de Provence, served warm.	DF, GF, VG	\$9	
Soup of the Day	Served with bread. Ask staff for today's soup.	GFO	\$14	
Spiced Cauliflower Bites	Crisp beer-battered cauliflower, fermented pepper sauce & sour cream dip.	DFO, VGO, GFO	\$16	
Chef's Choice Arancini	Golden risotto balls, weekly chef-curated filling.	Ask staff	\$18	
Southern Style Fried Chicken	Crispy chicken with BBQ & ranch dipping sauce.	GFO	\$18	

MAINS

Item	Description	Dietary	Price	Qty
Classic Cheeseburger	Cape Grim beef patty, cheese, lettuce, tomato, pickles & chips. Vegan/veg available.	VO, VGO	\$25	
HTH Chicken Schnitzel	Panko chicken, chips, salad.	GFO	\$24	
Fish Finger Sandwich	Breaded fish, white bread, tartare, mesclun, chips.	—	\$25	
Eggplant Parmigiana	Crumbed eggplant, Napoli, basil, mozzarella, chips & salad.	DFO, VGO	\$26	
Chicken Parmi	Napoli, ham, basil, mozzarella, chips & salad.	GFO	\$29	
Freshly Shucked Natural Oysters (½ doz)	Served with mignonette dressing.	—	\$26	
Char-Grilled Octopus	Served with miso ranch sauce.	GF	\$24	
Beer Battered Fish & Chips	Pink Ling in a light and crispy beer batter.	—	\$31	
Traditional Falafel	House-made falafel, hummus, quinoa tabouli, ranch, grilled flatbread.	VGO, GFO, DFO	\$34	

Item	Description	Dietary	Price	Qty
Seasonal Pasta	Chef's rotating seasonal pasta — ask staff for today's dish.	Ask staff	POA	
Char-Grilled Pork Cutlet	Warm potato salad, seeded mustard cream.	GF	\$39	
Roast Lamb Rump	Minty mushy peas, roast potatoes, rosemary jus.	DF, GF	\$49	
Rump 300g	Cape Grim beef char-grilled to your liking. Mash & veg, or chips & salad. Sauce +\$3.	GF	\$38	
Scotch Fillet 250g	Cape Grim beef char-grilled to your liking. Mash & veg, or chips & salad. Sauce +\$3.	GF	\$48	

TO FINISH

Item	Description	Dietary	Price	Qty
Selection of Ice Cream	Vanilla, strawberry & chocolate, with wafer biscuit.	—	\$13	
Huon Valley Apple Crumble	Rhubarb, hazelnut crumble, vanilla bean ice cream.	N	\$16	

SIDES — OPTIONAL EXTRAS, CHARGED SEPARATELY

Item	Description	Dietary	Price	Qty
Chips	Served with aioli.	GF, VGO	\$11	
Cheesy Chilli Polenta Chips	Served with chipotle mayo.	GF	\$15	
Honey-Roasted Vegetables	Seasonal vegetables with leatherwood honey & thyme.	DF, GF, V	\$13	

EXPRESS LUNCH \$25 — TUESDAY TO FRIDAY, 12PM–2PM

Each Express Lunch includes Soup of the Day to start (or swap the soup for a house beer or house wine), plus your choice of one of the following:

Item	Description	Dietary	Price	Qty
Classic Cheeseburger	Served with chips.	VO, VGO	\$25	
HTH Chicken Schnitzel	Served with chips & salad.	GFO	\$25	
Eggplant Parmigiana	Served with chips & salad.	DFO, VGO	\$25	
Crispy Chicken Roll	Ask staff for today's fillings.	Ask staff	\$25	

Dietary key: GF Gluten Free • GFO Gluten Free Option • DF Dairy Free • DFO Dairy Free Option • V Vegetarian • VO Vegetarian Option • VG Vegan • VGO Vegan Option • N Contains Nuts

GUEST NAMES WITH DIETARY REQUIREMENTS

#	Guest Name	Dietary Requirements / Allergies
1		
2		
3		
4		
5		
6		
7		
8		

#	Guest Name	Dietary Requirements / Allergies
9		
10		

Please note

Although all measures and precautions are taken to avoid cross-contamination, the kitchen cannot guarantee that any dish is completely free from allergens. Please advise staff of any dietary requirements when this form is submitted.