

MR HOBSON

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Sharing and Starter

Bread and Condiments	16.5
Chef's Choice of Dip, Dukkah, Olive Oil And Balsamic Vinaigrette	
Seafood Tasting For 2	Per Person 33.5
Oysters, Smoked Salmon, King Prawns, Mussels, Octopus, Calamari and Chips	
Mr. Hobson Chicken Skewers	16.5
With Sweet & Sour Chili and Lemongrass Sauce	

Entrée

Tasmanian Oysters	Half/Dozen
Natural	19.5/35.5
Kilpatrick	23.5/39.5
Mozzarella Cheese	23.5/39.5
3 Ways	25.5/43.5
Salt and Pepper Calamari	19.5
Harissa Aioli, Slaw Salad, Seaweed with House Dressing	
Scallops	20.5
Pan Seared Scallops on a Bed of Creamy Corn Puree And A Chorizo Dressing	
Grilled Octopus	20.5
Kipfler Potatoes, Burnt Butter Dressing With Capers And Lemon	
King Prawns	20.5
Char-Grilled King Prawns With Fresh Avocado, Seeded Mustard And Apple Salad Candied Walnuts.	
Black Mussels	17.5
Tom Yum Broth And Cilantro Accompanied With Sourdough Bread.	

Salads

Freekeh Salad	17.5
Roasted Beetroot, Freekeh, Toasted Cashew, Orange Segments, Feta Cheese and Mint with Miso Dressing	
<i>Grilled Chicken</i>	5.5
<i>Smoked Salmon</i>	6.5
<i>Lamb</i>	6.5
Mr Hobson's Salad	14.5
Mixed Salad, Cherry Tomatoes, Cucumber, Feta, Red Onion And Olive Oil	
<i>Lamb</i>	6.5
<i>Grilled Chicken</i>	5.5
<i>Smoked Salmon</i>	6.5

NO SPLIT BILLS – 12% surcharge applies on public holidays. No Menu Alterations during Peak times

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Main

Seafood Tower	(Serving For 2)	160
	6 Natural Oysters, 6 Kilpatrick, Smoked Salmon, Chilled King Prawns, Grilled Octopus, Seared Scallops, Chilli Mussels, Grilled Salmon, Barramundi Fillet, Chips/Salad	
Paella		27.5
	Chorizo, Chicken, Prawns, Scallops, Calamari, Mussels, Chilli, Smoked Paprika with Saffron Rice	
Fish And Chips		27.5
	With Mixed Salad, Tartare Sauce and a Lemon Wedge	
Seafood Fettucine		29.5
	Calamari, Scallops, Mussels, Prawns, Onion, Garlic, Chilli and Olive Oil in a White Wine Sauce	
Vegetarian Gnocchi		25.5
	Roasted Pumpkin, Cherry Tomato, Onion, Pine Nuts, Parmesan and Spinach in a White Wine Sauce	
Beef Cheek		28.5
	Mashed Potato, Confit Carrots, Green Beans With Mushroom Sauce	
Grilled Barramundi Fillet		35.5
	Kipfler Potatoes, King Prawn, Bok-Choy and Lemon Butter Sauce	
Tasmanian Salmon Fillet		34.5
	Crispy Skin Salmon, Potato Gratin, Asparagus And Carrot Puree	
Eye Fillet	(250Gm) yearling MSA graded grass fed	39.5
Scotch Fillet	(300Gm) yearling MSA graded grass fed	37.5
	Both Served With Confit Carrots, Mashed Potato, Field Mushrooms and Truffle Butter.	
	<u>Sauce Options:</u> Thyme Jus, Pepper or Mushroom	

SIDES

Chef's Salad		7.5
	Mixed Salad, Cherry Tomatoes, Cucumber, Feta, Red Onion And Olive Oil with a House Dressing	
Green Beans		7.5
	Served With Toasted Almond Flakes and Feta Cheese	
Chips		7.5
	With Smoked Paprika Salt, Cajun Salt Or Classic Salt & Pepper	

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