

MR HOBSON

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
Baked with mozzarella cheese 23.5/39.5
3 Ways 25.5/46.5

Salt and Pepper Calamari 19.5
Harissa aioli, slaw salad, served 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

Chicken skewer 5.5
Smoked salmon 6.5

Mr Hobson's Salad 14.5
Mixed salad, cherry tomatoes, cucumber, feta, red onion and olive oil
Lamb Skewer 6.5
Chicken skewer 5.5
Smoked salmon 6.5

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Main

Seafood Tower (Serving for 2)	160
6 natural oysters, 6 Kilpatrick, smoked salmon, chilled king, prawn grilled octopus, seared scallops, prawn and chilli mussels, tom yum grilled salmon, barramundi fillet and chips, salads	
Paella	27.5
Chorizo, chicken, prawns, scallops, calamari, mussels, 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 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	
Barramundi Fillet	35.5
Greens with mussels and tom yum broth	
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 (300 gm - yearling/MSA graded grass fed)	37.5
Both served with confit carrots, mashed potato, Field mushrooms, with the sauce options of truffle butter thyme jus or pepper sauce or mushroom sauce	

Sides

Chef's Salad	7.5
Mixed salad, cherry tomatoes, cucumber, feta, red onion End 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 or Cajun Salt or Classic Salt Pepper	