



HOBSONS
BAY HOTEL

Function & Events Packages

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28 Ferguson St, Williamstown 3016

Set Menu Dining

Private dining room hire:

~ 16 people minimum

~ All attendees must have set menu

Each dish has been designed to share for the whole table.

We will happily accommodate any dietary requirements or allergies; please let us know in advance where possible.

vegan friendly (v)

vegan friendly option (vo)

vegetarian (vg)

vegetarian option (vgo)

gluten friendly (gf)

gluten friendly option (gfo)

dairy free (df)

contains nut (n)

\$60pp

Entree

Grilled garlic flat bread, whipped ricotta, bottarga & smoked olive oil (vo)

Fried Chicken Bao with housemade spicy mayonnaise, pickled cucumber & coriander

Salt & Pepper Calamari (gf) with housemade spicy mala mayonnaise

Main

Rotisserie Chicken pea & pancetta, broccolini, red berry jus, roast baby chats

Quattro Formaggi Gnocchi (vg) gorgonzola, scarmorza, pecorino, parmigiano & arrabiata sauce

Garden Salad wild rocket, fennel, red onion & orange dressing

Grain Fed Sirloin grilled over red gum; served with chips ~ to replace rotisserie chicken + \$10pp Main Upgrade

Dessert

Sticky Date Pudding with butterscotch sauce & vanilla ice cream (vg)

\$55pp Vegetarian

Entree

Grilled garlic flat bread, whipped ricotta, smoked olive oil & lemon (v)

Tofu Bao (vg)(v) with gangjeong & pickled cabbage

Tempura Cauliflower (vg)(v) with spiced Japanese mayonnaise

Main

Eggplant Parma (vg)(vo) crumbed eggplant with napoli & cheese, served with chips & house salad

Quattro Formaggi Gnocchi (vg) gorgonzola, scarmorza, pecorino, parmigiano & arrabiata sauce

Garden Salad wild rocket, fennel, red onion & orange dressing

Dessert

Sticky Date Pudding with butterscotch sauce & vanilla ice cream (vg)

Special Set Menu

\$85 per person

Each guest to choose an individual entree, main with shared sides and cheeseboard

Entree

Freshly Shucked Oysters

served on ice, mignonette & jalapeno hot sauce (3)

Grilled King Tiger Prawns (3)

with chilli garlic lemon butter (GF)

Salt & Pepper Calamari (gf)

with housemade spicy mala mayonnaise

Mini Eggplant Parma

crumbed eggplant with napoli & cheese,

Main

Rotisserie Chicken

pea & pancetta, broccolini, red berry jus, roast baby chats

Quattro Formaggi Gnocchi (vg)

gorgonzola, scarmorza, pecorino, parmigiano & arrabiata sauce

Grain Fed Sirloin

grilled over red gum; served with chips

Grilled Barramundi

asparagus, celeriac puree, wilted spinach, tomato and caper salsa

Sides

Garden Salad wild rocket, fennel, red onion & orange dressing

Char-Grilled Broccolini whipped goat cheese, toasted almonds

Dessert

Cheeseboard

blue, brie, cheddar, quince, fruits and lavosh crackers



Let's chat.

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