

DINING ROOM



To Start	(gf) Freshly Shucked Oysters served on ice, mignonette & jalapeno hot sauce	4.5ea
	(gf) Grilled King Tiger Prawns (3) with chilli garlic lemon butter	27
	(gf) Woodfire Grilled Scallops (2) with sweet thai basil	15
	Soft Shell Crab Slider marie rose sauce & crisp lettuce	11ea
	(gf) Kingfish Sashimi with nam jim & lime coconut cream	28
	(gf) Salt & Pepper Calamari with housemade spicy mala mayonnaise	24
	(gf) Spicy Popcorn Chicken with housemade mayonnaise	21
	(vg)(v) Tempura Cauliflower with spiced Japanese mayonnaise	18
	Fried Chicken Bao with housemade spicy mayonnaise, pickled cucumber & coriander	9
	(vg)(v) Tofu Bao with gangjeong & pickled cabbage	8
	(vg)(vo)(gf) Chips with housemade mayonnaise	10.5

Pub Classics	Chicken Parma panko crumbed chicken breast topped with napoli, ham & cheese, served with chips & house salad	29
	Chicken Schnitzel panko crumbed chicken breast served with chips & housemade slaw	28
	Add gravy, peppercorn or mushroom sauce	3.5
	(vg)(vo) Eggplant Parma crumbed eggplant with napoli & cheese, served with chips & house salad	27
	HBH Burger char-grilled beef patty, cheddar cheese, lettuce, tomato & burger sauce served in a toasted bun with a side of chips	25
	(v) Vegan Cheeseburger vegan plant-based pattie, tomato, lettuce, vegan cheese, vegan mayonnaise & pickles served in a toasted bun with a side of chips	25
	Bangers & Mash pork sausages, potato mash, gravy, onion jam & pickled mustard greens	28
	Fish & Chips fried barramundi, served with chips, tartare & lemon	29
	Prawn Linguine prawns, cherry tomatoes, chilli, basil & bottarga	27
	(vg) Quattro Formaggi Gnocchi gorgonzola, scarmorza, pecorino, parmigiano & arrabiata sauce	28
	Chicken Caesar Salad rotisserie chicken, pancetta, pecorino, endive, cos, anchovies, house dressing & salted flatbread crisp	24

Grill & Rotisserie	250g Grass Fed Rump Cap	39
	300g Grain Fed Sirloin	46
	350g Grain Fed Rib-Eye	52
	Add gravy, peppercorn or mushroom sauce + 3.5	
	All steaks grilled over red gum; served with chips and house salad	
	(gf) Grilled Barramundi asparagus, celeriac puree, wilted spinach, tomato and caper salsa	40
	(available from 5pm) Rotisserie Chicken , pea & pancetta, broccolini, red berry jus, roast baby chats	36

Sides	(vg)(vo)(gfo)(n) Char-Grilled Broccolini whipped goat cheese, toasted almonds	13
	(vg)(gf) Garden Salad mixed leaf, cherry tomatoes, cucumber with an EVOO dressing	10
	(gf)(vg) Roasted Baby Potatoes confit garlic & fried sage	10
	(vg)(gf) Mash Potato	12
	(vg)(vo)(gf) Chips with housemade mayonnaise	10.5

Williamstown Under 13's	Fish & Chips	12
13 y/o & younger	Cheeseburger & Chips	12
	Fried Chicken & Chips	12
	(vo)(vg) Penne Napoli	12

gf – gluten free | gfo – gluten free option | n – contains nuts
vg – vegetarian | v – vegan | vgo – vegetarian option | vo – vegan option

Please notify staff of any allergies.
10% surcharge on weekends.
20% surcharge on public holidays.

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DRINKS LIST



		Glass/Bottle	
Wines by the glass	Positano Prosecco	Mildura, Victoria	12/60
	Jansz Non Vintage Cuvee	Pipers Brook, Tasmania	13/65
	O'Leary Walker 'Polish Hill' Reisling	Clare Valley, South Australia	13/60
	The Conversationalist Pinot Grigio	Murray Darling, New South Wales	12/55
	Gippsland Wine Co Pinot Gris	Gippsland, Victoria	13/60
	Nautilus Estate Sauvignon Blanc	Marlborough, New Zealand	12/55
	26 Maples Chardonnay	Mornington Peninsula, Victoria	15/70
	Louis Jadot Chablis	Chablis, France	20/90
	Nuits Folles Rose	Languedoc, France	13/60
	Doggo Wines Park Red	Heathcote, Victoria	14/65
	Punt Road Pinot Noir	Yarra Valley, VIC	14/65
	Chaffey Bros 'Pax Aeterna' Grenache	Barossa Valley, Victoria	14/65
	Lienart Shiraz	Barossa Valley, Victoria	12/55
	Boucher Shiraz	Heathcote, Victoria	16/72
	Lienart Laudamus Shiraz	Barossa Valley, Victoria	28/126
Vasse Felix Filius Cabernet Sauvignon	Margaret River, WA	14/65	
Pot/Schooner/Pint/Jug			
Tap Beer	HBH Draught	6/10/12/24	Pirate Life South Coast Pale Ale 6/10/12/24
	Carlton Draught	6/10/12/24	Peroni 7/11/14/28
	Balter XPA	7/11/14/28	Mountain Goat Steam Ale 7/11/14/28
	Great Northern Super Crisp	6/10/12/24	Craft Rotational 7.50/12/15/30
	Brookvale Lemon Squash	8/12/16/32	Guinness Stout 7.50/12/15/30
	Balter Hazy IPA	7/11/14/28	Matsos Ginger Beer 7/11/14/28
Margaritas	Spicy Margarita 21 <i>Tequila, triple sec, lime, agave, jalapeno</i>		Coconut Margarita 21 <i>Tequila, triple sec, lime, agave, coconut</i>
	Watermelon Margarita 21 <i>Tequila, triple sec, lime, agave, watermelon</i>		Classic Tommy's Margarita 21 <i>Tequila, triple sec, lime, lemon, agave</i>
Spritz	Aperol Spritz 16 <i>Aperol, prosecco, soda, orange</i>		Sunrise Spritz 19 <i>Limoncello, prosecco, yuzu soda, raspberry syrup</i>
	Cucumber Lime Gin Spritz 21 <i>Gin, elderflower liquor, cucumber syrup, lime</i>		
Classics	Espresso Martini 21 <i>Vodka, Kaluha, inglewood coffee, Frangelico, vanilla syrup</i>		Paloma 20 <i>Tequila, agave, lime, salted grapefruit</i>
	Moscow Mule 17 <i>Vodka, lime, hot ginger beer</i>		Negroni 22 <i>Campari, gin, sweet vermouth</i>
Hobson's Signature	Elderflower Cosmo 21 <i>Vodka, elderflower Liqour, cranberry juice, triple sec</i>		MonteNegroni 20 <i>Montenegro, Campari, sweet vermouth</i>
	Pisco Pornstar Martini 23 <i>Pisco, chinola, passionfruit, lime, vanilla, aquafaba</i>		
Mocktails	Virgin Watermelon Fizz 16 <i>non-alcoholic seedlip spice94, watermelon, citrus, soda, fresh mint</i>		Cucumber Lime Virgin Spritz 16 <i>elderflower cordial, cucumber syrup, lime, soda, mint, plus and minus 0% prosecco</i>
Tinnies	Melbourne Bitter 9		Two Bays Gluten Free Lager 11
	Victoria Bitter Stubbie 9		Carlton zero 8
	Bulmers Cider 10		Ashai 10
	Balter Cerveja 12		Two Rupees NEIPA 10
	Matsos Ginger Beer 11		Pirate Life Açai and Passionfruit Sour 10
Non-Alcoholic	Soft Drinks 5		Coffee 5
			Tea 5