

# HOBSON

TASTE + SIP



## COFFEE + HOT DRINKS

Flat White	S \$5.0 / L \$6.0
Latte	S \$5.0 / L \$6.0
Cappuccino	S \$5.0 / L \$6.0
Mocha	S \$5.0 / L \$6.0
Hot Chocolate	S \$5.0 / L \$5.5
Long Black	S \$4.5 / L \$5.5
Espresso	\$4.0
Double Espresso	\$4.5
Piccolo	\$4.5
Short Macchiato	\$4.5
Long Macchiato	\$5.0
Batch Brew	\$4.7
Loose Leaf Chai Latte	\$6.5
Matcha Latte	\$6.0
Turmeric Latte	\$6.0
Tea	\$5.0
English Breakfast, Earl Grey, Green, Peppermint, Lemongrass and Ginger, Chamomile, Chai	
Babycino /Pupacino	\$2.0

### Alternative Milks \$1.0

MilkLab Almond  
Happy Happy Soy Boy  
Alternative Dairy Co Oat  
MilkLab Lactose Free  
MilkLab Coconut

### Additions

Caramel Syrup \$1.0  
Vanilla Syrup \$1.0  
Hazelnut Syrup \$1.0  
Decaf \$1.0  
Extra Shot \$0.5



## ICED DRINKS

Iced Coffee	\$8.0
Iced Latte	\$6.5
Iced Mocha	\$7.0
Iced Chocolate	\$8.0
Iced Matcha	\$7.0
Iced Turmeric	\$7.0
Iced Long Black	\$5.5
Cold Brew	\$5.0

## SMOOTHIES + SHAKES

### Milkshakes K \$5.0 / \$10.0

Chocolate, Strawberry, Vanilla,  
Caramel, Blue Heaven, Espresso

### Thickshakes K \$6.0 / \$12.0

Chocolate, Strawberry, Vanilla,  
Caramel, Blue Heaven, Espresso

### Banana Bliss \$12.0

Banana, medjool dates, coconut, cacao, chia, honey  
& milk

### Berry Burst \$12.0

Blackberry, raspberry, blueberry, strawberry, banana,  
medjool dates, coconut milk & apple juice

### Green Goddess \$12.0

Banana, spinach, mango, pineapple, flax seeds, chia,  
coconut milk & apple juice

### Sunshine Splash \$12.0

Banana, mango, pineapple, passionfruit & mango  
nectar

## BOTTLED DRINKS

### Soft Drinks

Sprite, Fanta, Solo, Coke, Coke No Sugar \$5.0  
Lemon Lime Bitters, Ginger Beer \$5.5

### Kombucha \$7.0

Elderflower & Rose, Ginger & Lemon

### Emma & Tom's Juices \$7.0

Apple, Orange, Kickstarter, Karma Rama

# ALL DAY MENU: 7AM - 3PM

## Toast 🌱🌿🍃

Your choice of sourdough, multigrain or fruit toast, served with butter and choice of condiment (vegemite, honey, nutella, peanut butter, jam).  
+ GF Toast/Fruit Toast \$2.2

\$10.5

## Eggs on Toast 🌱🌿🍃

Poached, fried or scrambled eggs, served on sourdough.  
+ Cashew & Pesto \$2.50  
+ Cheese & Chives \$2.50

\$14.6

## Hobson Chilli Scrambled Eggs 🌱🌿🍃

Bacon, chilli, coriander, Vietnamese mint, cherry tomatoes, parmesan & fried shallots, served on sourdough.  
+ Hashbrowns \$4.7

\$24.5

## Brisket Benny 🌱

Slow-cooked beef brisket, two poached eggs, chipotle hollandaise, sweet potato crisps & chives, served on toasted sourdough.  
+ Mushrooms \$4.9

\$24.5

## Avocado on Toast 🌱🌿🍃

Avocado, smoked feta, jalapeno sauce & chives on two pieces of toasted multigrain.  
+ Poached egg + \$3.0 | + Bacon +\$4.9  
\*Vegan feta available

\$23.0

## Cumberland Sausage 🌱

Cumberland pork sausage, two fried eggs, spiced beetroot relish & chilli oil, served on sourdough.  
+ Mushrooms \$4.9

\$26.0

## Braised Mushroom 🌱🌿🍃

Braised mushrooms, stracciatella, fried kale, fried egg & crispy enoki, served on toasted sourdough.  
+ Bacon \$4.9

\$23.0

## Heirloom Tomatoes 🌱🌿🍃

Marinated heirloom tomatoes, torn fior di latte, cashew pesto, fried basil and olive oil, served on toasted sourdough

\$23.0

## Blueberry & Banana Acai Bowl 🌱🌿🍃

Peanut butter, acai, blueberry, banana, coconut, hemp seeds, buckwheat granola.  
+Nutella \$3.0

\$22.0

## Granola Bowl 🌱🌿🍃

Homemade oat granola, vanilla coconut yoghurt, strawberry pana cotta, seasonal fruits, lemonbalm & passionfruit pulp.

\$22.0

## Buttermilk Pancakes 🌱🌿🍃

Buttermilk pancakes, maple syrup, fresh berries, served with your choice of house whipped butter OR vanilla ice cream.  
+ Bacon \$4.9 + GF option \$2.2

\$23.5

## Thick Cut Chips 🌱🌿🍃

Traditional or sweet potato chips, served with your choice of ketchup or aioli.

\$11.5

## Soup of the Day

Served with two pieces of buttered sourdough.

\$20.0

## Prawn and Green Mango Salad 🌱

Shaved green mango, bean shoots, fragrant herbs, chilli, fried shallots, cos lettuce and nouc chum dressing.

\$25.0

## Barja Bowl 🌱

Grilled chicken, tomatillo, white bean chilli verde, avocado, coriander rice, sour cream and jalapenos.

\$24.5

## Fish and Chips

Beer battered fried flathead served with chips, salad and tartare sauce.

\$26.0

## Halloumi Burger 🌱

Grilled halloumi, cos lettuce, tomato, beetroot relish, onion rings & sweet chilli jam, served on a milk bun with sweet-potato chips.  
+ Fried egg \$3.5

\$24.0

## BBQ Burger

Beef patty, BBQ glaze, fried onions, lettuce, smoked cheese, tomato, burger sauce & mustard, served on a milk bun with seasoned thick-cut chips.  
+ Fried egg \$3.5 | + Double Bacon + 4.9

\$24.0

## Chicken Schnitzel Burger

Herb caper mayo, shredded lettuce, pickles, tasty cheese & fried chicken, served on a milk bun with chips.  
+ Bacon \$4.9

\$23.5

## KIDS

### Baby Pancake or Waffle 🌱🌿🍃

Served with Ice Cream and Maple Syrup.  
+ GF option \$2.2 + Seasonal fruits \$3.0

\$13.5

### Dippy Eggs and Soldiers 🌱🌿🍃

\$11.0

### Chicken Tenders & Chips

\$12.0

## SIDES

Short-cut bacon

\$6.5

Hashbrowns

\$6.0

Smoked salmon

\$6.5

Onion rings

\$11.0

Pork sausage

\$6.0

Mushrooms

\$6.0

Extra egg

\$4.0

Roast tomatoes

\$6.0

Halloumi

\$6.0

Avocado

\$6.0

Feta

\$4.5

Tomato relish

\$3.0

Vegan feta

\$4.5

Chipotle hollandaise

\$3.0



- 🌱 Gluten Friendly or Gluten Friendly Option Available
- 🌿 Vegetarian or Vegetarian Option Available
- 🍃 Vegan or Vegan Option Available
- 🥜 Contains Nuts

All food is prepared in a kitchen where nuts, gluten, and other known allergens may be present. Our team and our suppliers take caution to prevent cross-contamination, however, any product may contain traces. If you have a food allergy, please make this known at the time of ordering.

10% surcharge on the weekends. 20% surcharge on public holidays. No alterations to menu items. We are happy to split the bill!

# HOBSON

TASTE + SIP



## COCKTAILS

**Spritz** ————— \$18.0

*Limoncello OR Aperol, prosecco,  
sparkling water*

**Bloody Mary** ————— \$18.0

*Vodka, tomato juice, lemon, tabasco sauce,  
Worcestershire sauce, pepper & celery*

**Mojito** ————— \$22.0

*White rum, soda water, mint leaves,  
sugar syrup, lime juice*

**Bramble** ————— \$22.0

*Gin, Chambord, sugar syrup,  
lemon juice, lemon & blackberries*

**Espresso Martini** ————— \$22.0

*Vodka, Kahlua & espresso*

**Margarita** ————— \$22.0

*Tequila, Cointreau, lime juice,  
Agave syrup,*

*Have a drink in mind that you can't see on our menu?*

*Ask one of our friendly staff and we will do our best to accommodate you!*

*Mocktail options available! Ask a staff member to hear our range.*

## SPIRITS

**Tar Barrel 'Sunnyside' Vodka** ————— \$12.0

**Tar Barrel 'Gunnamatta' Gin** ————— \$12.0

**Tar Barrel 'Cheviot' Whiskey** ————— \$12.0

**Omeca Altos Tequila** ————— \$12.0

**Bacardi White Rum** ————— \$12.0

**Frangelico** ————— \$12.0

**Baileys** ————— \$12.0

**Kahlua** ————— \$12.0

*Mixers: Lemon Lime Bitters, Sprite, Solo, Ginger Beer,  
Coke No Sugar, Coke, Orange Juice, Apple Juice*

## BEER

**Matso's Ginger Beer 3.5%** ————— \$11.0

**Mister Little's Cider 8.0%** ————— \$11.0

**Corona Extra 4.5%** ————— \$10.0

**Carlton Dry 4.5%** ————— \$10.0

**Carlton Draught 4.6%** ————— \$11.0

**Carlton Zero 0%** ————— \$8.0

**Tar Barrel IPA 6.2%** ————— \$12.0

**Tar Barrel Lager 4.5%** ————— \$11.0

**Tar Barrel Everyday Ale 3.5%** ————— \$11.0

**Tar Barrel Pale Ale 4.9%** ————— \$11.0

## WINE

**Crittenden Estate Pinot Grigio** ————— \$14/46

**Crittenden Estate Chardonnay** ————— \$14/46

**Crittenden Estate Rosé** ————— \$14/46

**Crittenden Estate Sparkling Cuvee** ————— \$14/46

**Crittenden Estate Shiraz** ————— \$14/46

**Crittenden Estate Pinot Noir** ————— \$15/49



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