

SMOOTHIES AND MILKSHAKES

PB AND BANANA SMOOTHIE **12.0**
Banana, peanut butter, cacao, honey and almond milk. (VO, GF)

MANGO SMOOTHIE **12.0**
Mango, yoghurt, honey and coconut milk. (GF, VG)

MILKSHAKES **10.0**
Chocolate, Strawberry, Vanilla, Salted Caramel, Espresso
Alternative milks + 1.5

COFFEE AND TEA

COFFEE BY INGLEWOOD COFFEE ROASTERS
Single Origin espresso 4.2
Single Origin long black 4.7
Sunset BLVD with milk 5.0

INGLEWOOD COFFEE SUPPLEMENTS
Ghee Immunity booster + 2.0
Kickstart MCT oil + 2.0

INGLEWOOD ARMOUR COFFEE 7.5
Ghee Immunity booster + Kickstart MCT oil
+ Inglewood single origin espresso

Turmeric latte 6.0
Matcha maiden latte 6.0
Hot chocolate / Mocha 5.0
Malibu chai 6.6
Iced coffee 8.0
With ice-cream + 0.5
Iced chocolate 8.0
With ice-cream + 0.5

Batch brew 4.7
Cold brew 5.0

Decaf +1.0
Alternative Milks +1.0

TEA BY MALIBU **5.0**
English Breakfast, Earl Grey, Sencha Green, Peppermint,
Lemongrass and Ginger, Chamomile

COLD DRINKS

BOBBY PREBIOTIC SOFT DRINK **5.0**
Berry, Ginger Beer

Coke, Diet Coke, Sprite, Solo, Fanta 5.0
Lemon, Lime and Bitters 5.5

Kombucha 7.0

JUICE

Orange juice 7.0
Apple juice 6.5
Mango juice 7.5

H O B S O N

1 4 8 9 P O I N T N E P E A N
R O A D , R O S E B U D

@ H O B S O N R O S E B U D

FOOD

TOAST **10.5**
Your choice of sourdough, multigrain or fruit toast, served
with butter and choice of condiment.
Gluten Free + 2.2 | Nutella (N) + 1.0

EGGS ON TOAST **14.6**
Poached, fried, scrambled served on sourdough (GFO, VG).
Cashew pesto scramble (N) / Cheese and chive scramble **17.0**
OG CHILLI SCRAMBLED EGGS **24.5**
Bacon, chilli, coriander, Vietnamese mint, cherry tomatoes,
parmesan, fried shallots served on sourdough. (VGO, GFO)
Add hash browns + 4.7

GRANOLA BOWL **22.0**
Buckwheat crunch granola, COYO, strawberry, blueberries,
and passionfruit. (VG,V,GF)

BLUEBERRY AND BANANA ACAI BOWL **22.0**
Peanut butter, acai, blueberry, banana, coconut,
hemp seeds, buckwheat granola. (V, VG, N, GF)
Add Nutella (N) + 3.0

AVOCADO ON TOAST **23.0**
Smoked feta, avocado, jalapeno sauce, chives
on toasted multigrain. (GFO, VG, VO)
Add egg + 3.0 | Add bacon + 4.9
VEGAN OPTION **23.0**
With vegan feta. (V)

BRAISED MUSHROOM **23.0**
Braised mushrooms, brown miso butter, stracciatella,
fried kale, fried egg, crispy enoki on toasted sourdough.
(GFO, VG)
Add bacon + 4.9

CUMBERLAND SAUSAGE **26.0**
Spiced beetroot relish, fried eggs, chilli oil
on buttered sourdough. (GFO)

EGGS BENEDICT **24.5**
Mojo pulled pork, two poached eggs, sweet mustard
hollandaise, apple slaw on toasted sourdough. (GFO)
Add mushrooms + 4.9

**HEIRLOOM TOMATO AND
FIOR DI LATTE ON TOAST** **23.0**
Marinated heirloom tomatoes, torn fior di latte, cashew pesto,
fried basil and olive oil on toasted sourdough.
(N, VG, GFO, VO)

BUTTERMILK PANCAKES **23.5**
Buttermilk pancakes, maple syrup, fresh berries
and your choice of house whipped butter or vanilla ice
cream. (VG, GFO)
Add bacon + 4.9

LUNCH

SOUP OF THE DAY **19.0**
Served with thick cut buttered sourdough

BURGER **24.0**
BBQ glaze, fried onions, lettuce, smoked cheese, tomato,
burger sauce, mustard on a potato bun with seasoned chips.
Add egg + 3.0 | Add bacon + 4.9

CHICKEN SCHNITZEL ROLL **23.5**
Herb caper mayo, shredded lettuce, pickles, tasty cheese,
fried chicken served with chips.
Add bacon + 4.9

PRAWN AND GREEN MANGO SALAD **25.0**
Shaved green mango, bean shoots, fragrant herbs, chilli,
fried shallots, cos lettuce and nouc chum dressing. (GFO)

BARJA BOWL **24.5**
Grilled chicken, tomatillo, white bean chilli verde, avocado,
coriander rice, sour cream and jalapenos. (GF)

MEDITERRANEAN SALAD **23.0**
Broccoli rice, feta, tomato, cucumber, olives, cos, herbs,
walnuts, spanish onion, citrus vinegarette. (VO, GFO, N)
Add smoked salmon + 6.0

FISH & CHIPS **26.0**
Beer battered fried flathead served with chips, salad and
taratré sauce.

KIDS MENU
DIPPY EGGS AND SOLDIERS **11.0**
(GFO)

PENNE NAPOLI **11.0**
With parmesan (VG, VO)

BABY PANCAKE **13.5**
With ice cream and maple syrup. (VG)

SIDES

Hash Browns (V) 6.0
Mushrooms (GF, V) 6.0
Roast Tomatoes (GF, V) 6.0
Haloumi (GF, VG) 6.0
Extra Egg (GF, VG) 4.0
Short Cut Bacon (GF) 6.5
Smoked Salmon (GF) 6.5
Avocado (GF, V) 6.0
Tomato Relish (VG) 5.0
Sweet mustard Hollandaise (GF, VG) 5.0
Feta (GF, VG) 4.5
Vegan Feta (GF, V) 4.5
Chips and Aioli (VG) 11.0

COCKTAILS

APEROL SPRITZ **16**
Aperol, Sparkling, Soda, Orange.

ESPRESSO MARTINI **20**
Espresso, Grainshaker Vodka,
Mr Black Coffee Liquor, Frangelico.

BLOODY MARY **16**
Vodka, lemon, Hobson's spice mix, tomato juice.

PACKAGED BEER

CARLTON DRAUGHT **9**
CORONA EXTRA 4.5% **10**
BALTER XPA **10**
JETTY ROAD PALE ALE **9.5**
LOCAL BREWING CO LAGER **9**
CARLTON ZERO 0% **8**

OTHERS

MATSO'S GINGER BEER **11**
MOONDOG FIZZER SELTZER **10**
COLONIAL BERTIE'S CIDER **10**

BUBBLES

POSITANO PROSECCO **12/60**

ROSE

LIENERT TIERRA DEL PUERCO ROSE **13/60**
Barossa Valley, SA

WHITE

THE CONVERSATIONALIST PINOT GRIGIO **12/55**
Mildura, Vic

RED

PARINGA ESTATE SHIRAZ **14/65**
Mornington peninsula, Australia

QUEALY PINOT NOIR **14/65**
Belconnen, Victoria, Australia

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION
VG - VEGETARIAN | VGO - VEGETARIAN OPTION
V - VEGAN | VO - VEGAN OPTION | N - 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 weekends
20% surcharge on public holidays

No split bills.
No alterations to menu items.

H O B S O N