



BREAKFAST 2016 SUMMER MENU

MON-SAT 7AM-4PM SUN & PUBLIC HOLIDAYS 8AM-4PM PH 03 9510 8336 WEB HOBBA.COM.AU ADDRESS 428 MALVERN ROAD PRAHRAN, VIC 3181

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FRESH JUICES & SMOOTHIES

SORRY NO ALTERATIONS TO JUICES

Freshly Squeezed OJ or Apple Juice 7.5

Kids 5

Healthy Hawskburnian

Cucumber, apple, beetroot, carrot & ginger 8

Detox Refresher

Apple, cucumber, lemon 8

Banana Smoothie

Banana, yoghurt, cinnamon, honey, LSA 9

Popeye's Protein Smoothie

Yoghurt, protein powder, spinach, banana, honey, oatmeal, granola 12

Mixed Berry & Chia Smoothie

Mix berries, chia, Coyo, coconut water 10

SMOOTH BREWS

'MAVERICK' HOUSE BLEND BY 5 SENSES

Small 3.8 Large 4.5 + Soy 0.4 + Almond Milk 0.4 + Vanilla, Hazelnut or Caramel syrup 0.5

SINGLE ORIGIN OF THE WEEK

Please ask our friendly staff for today's offering

Small 4.2 Large 4.9 + Soy 0.4 + Almond Milk 0.4 + Lactose Free Milk 0.6

FRESH TEAS

TEAS BY LARSEN & THOMPSON

Good Morning, Earl Grey, Peppermint, Sencha Green, Lemongrass & Ginger or Chamomile 4 / White Peony 5

ALTERNATIVES

Hot Chocolate 4

Chai Latte 4 + Soy 0.4 + Almond Milk 0.4

Iced Latte 3.8

Iced Coffee w/ Ice Cream 7

Iced Chocolate w/ Ice Cream 6 Iced Mocha 7.5

Vietnamese Iced Coffee 6

Kalita pour over filtered single origin coffee 5.9

(can be served iced or hot)

Babyccino 1 or Glass of Milk 2

MILKSHAKES

Chocolate, Strawberry, Vanilla, Bluehaven, Banana, Caramel, Lime 6.5 Oreo 7 Small 5

ICE TEAS

Black tea w/ hibiscus & cranberry, White tea w/ elderflower & lemon 6

SPARKLING WATER

Nakd 500ml 7

Hepburn Springs Sparkling Water 300ml 4

COLD DRINKS

Hepburn Springs Bottled Flavours -

Orange & Passionfruit, Pink Grapefruit, Lemon, Blood Orange, Organic Ginger Beer 4.5

Coke, Diet Coke, Coke Zero, Lemonade 4.5

Fentimans Lemonade w/ wild English elderflower 5.5

Kombucha 7

BEERS & CIDERS

PERFECT FOR A SUMMER FLING

Asahi - Japan 9

Brooklyn Lager - Brooklyn, USA 9

James Squires The Chancer Golden Ale - Aus 9

Corona - Mexico 8

Blue Island Summer Ale - Greek 8

Peroni Leggera 3.5% - Italy 8

White Rabbit Dark Ale - Victoria 9

Beer on Tap - seasonal beer variety on tap (ask our staff) 8

Mountain Goat Two Step Apple Cider 9

LIBATIONS

'A DRINK POURED OUT TO A DEITY'

ALCOHOLIC MILKSHAKES

Salted Caramel & Bourbon, Mocha Caramel Kahlua, Oreo & Baileys 13

SPARKLING

Prosecco 2014 - Italy 10/50

WHITE

D.O.C. Vino Bianco 2012 - VIC 8/19.5 500ml carafe
Tatou Sauvignon Blanc 2014 - Marlborough - NZ 9/40
Monsters! Monsters! Attack Riesling 2011 - SA 10/50
Little Yering Chardonnay 2012 - VIC 10/40
Shaw and Smith Sauvignon Blanc 2015 - SA 50

RED

D.O.C. Sangiovese/Cab 2012 - VIC 8/19.5 500ml carafe
Dead Duck Pinot Noir 2016 - Yarra Valley 9/40
Two Hands Sexy Beast Cabernet Sauvignon 2011 - SA 9.5/45
Naked on Roller Skates Shiraz/Mataro - WA 10/50
Fox Creek Shiraz McLaren Vale 2014 - SA 10/50

COCKTAILS

Fog City Red Sangria (1lt jug) 17
Mimosa 12 Bloody Mary 14
Espresso Martini 18
Aperol Spritz 14

BASIC SPIRITS 10

Gin, Bourbon, Vodka, Scotch Whisky, Rum, Ouzo

HOST YOUR NEXT EVENT AT HOBBA, FOR MORE DETAILS CONTACT EVENTS@HOBBA.COM.AU.



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BREAKFAST

UNTIL 3:30PM

GFO SOURDOUGH TOAST w jams & spreads 7.5

FRUIT TOAST w butter 8.5

SPECIALTY FREE-RANGE EGGS

Slow poached, fried or scrambled eggs w toast

Our eggs are soft poached at 63C 10.5

AVOCADO SMASH **V**

Smashed avocado s/o grain toast w pomegranate, Yarra Valley feta, poached egg & nuts & seeds 19
+ mushrooms 4

HOBBA HOTCAKES **V**

Ricotta-filled & s/w house spiced maple syrup, citrus & vanilla mascarpone, seasonal berries & honeycomb 17

THE GRANOLA **GFO** **V**

Maple chia pudding, passionfruit gel & berries 17

SLOW COOKED PULLED HAM HOCK **GFO**

s/o sourdough w poached eggs & hollandaise sauce 19.5

WAFFLES

Choc & peanut butter waffles s/w Nutella ice cream, choc sauce, peanut brittle & macerated berries 20

HOUSEMADE SET YOGURT

w summer fruit, brulee banana & raspberry coulis 15

BIRCHER MUESLI

w housemade raspberry yogurt, plums & macadamias 15

CHILLI SCRAMBLE **GFO** **V**

Chilli, herbs & goats curds 17.5

+ jamon 6 + cured trout 6

HEY AMIGO OMELETTE **GFO** **V**

Open omelette of charred corn kernels, jalapenos, spanish onion, soft herbs, & manchego cheese s/w grain toast 19

+ jamon 6 + cured trout 6

FRENCH TOAST

Cheese french toast, bacon, asparagus, green romesco, pickled jalapenos, cheese foam & cured egg yolk 18

GOODNESS BOWL

Warm salad of broccolini, kale, sugar snaps & asparagus w beetroot hummus, nuts & seeds & lemon vinagrette 18.50

MUSHROOMS **GFO** **V**

Potato galette, mushrooms, pistou & capsicum caviar 18

SANDWICH OF THE DAY

Refer to chalk board s/w chips or salad 17

SUBSTANTIALS & SALADS

UNTIL 3:30PM

SUPER SALAD

Quinoa, nuts & seeds, green beans, snowpeas, brussel sprouts, pickled shallots & soft herbs 20

+ fetta 4.9, + chargrilled tender loins 6

+ cured trout 6

THE WOLFPACK BURGER

160g Wagyu beef pattie s/o brioche bun, iceberg lettuce, tomato, red onion, American cheddar, pickles & Hobba boom sauce s/w a side of beer battered chips 20

+ bacon 5 + egg 2.9

BRULEE LAMB

Lamb, pumpkin, brussel sprouts, pomegranate, dukkah & pickled onions 24

SPICY SOUTHERN FRIED CHICKEN BURGER

s/o brioche bun w shredded iceberg, onion, pickled, American cheddar & chipotle mayo s/w cajun beer battered fries 20

PULLED BRISKET BAGUETTE **GFO** **V**

18hr slow cooked pulled brisket s/w red wine jus, french fries & bernaise sauce in brioche roll 18

HAPUKA

Baked in tamarillo jam, charred brioche, soft herbs, lemon & lime 24

CUBS MENU

SUITABLE FOR UNDER TWELVES

Hotcake & ice-cream 6.5

Fruit toast 6

Ham & cheese toastie 7.5

Eggs your way and bacon on toast 8.5

House-made chicken nuggets & chips 8.5

SIDES

BEST SELLER HOBBA BEER BATTERED CHIPS 8

w oregano & feta 9.5 Option of aioli or chipotle mayo

Relish, hollandaise 2.5ea

Mushrooms, blistered truss tomatoes 4ea

Avocado 6

Feta 4.9

Avocado & feta 7

Beetroot, gin & vanilla cured trout 6ea

Extra egg 2.9

Bacon, haloumi, hash brown & spinach 5ea

Sausage 5

Serrano Jamon 6

Gluten free bread 2

SEE CHALK BOARDS FOR OUR WEEKLY SPECIALS! / SORRY, NO MENU ALTERATIONS



VEGETARIAN



GLUTEN FREE OPTION AVAILABLE