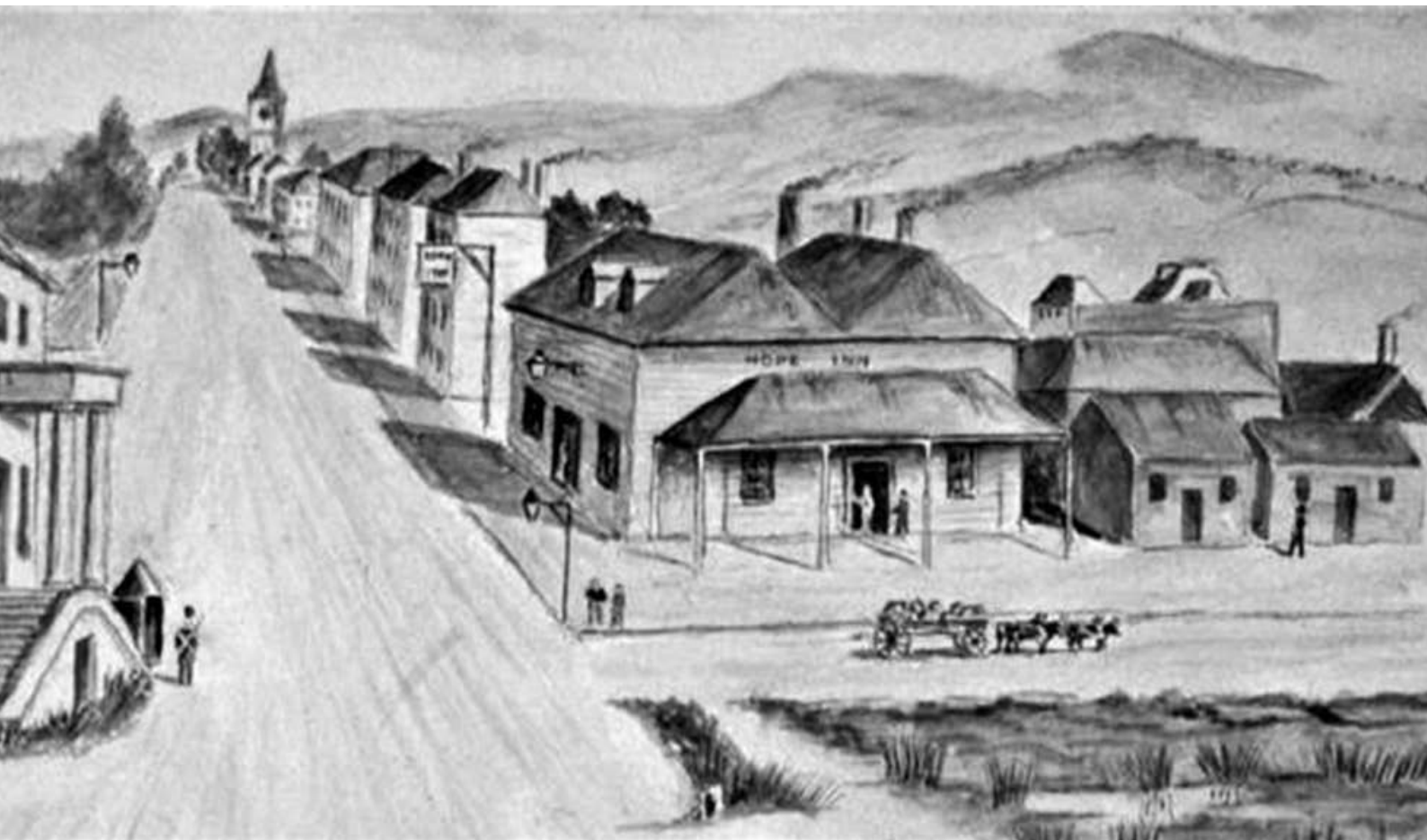


EST. 1807

THE HOPE & ANCHOR

The oldest, continually licensed pub in Australia

The Hope and Anchor in Hobart is a renowned tavern located in the heart of the city; just a stone's throw from Salamanca Place and Constitution Dock. Established in 1807, it was a popular gathering place for sailors and residents in the early days of Hobart, and has since become a landmark for locals and tourists alike. Today, it is known for its historic building and contemporary hospitality showcasing some of Tasmania's finest beer, wine, spirits and traditional pub fare. Whether you're a local or just passing through, we welcome you and are excited to share its history with you.



menu

starters

CRUSTY COB LOAF 12
sourdough cob served with
whipped garlic butter

CHICKEN LIVER PATE 15
thyme and brandy infused GFO
served with toasted
sourdough

SALT & PEPPER SQUID 18
flash fried calamari with miso GF
wake aioli

SEAFOOD CHOWDER 21
creamy potato and leek with GF
fish, prawns and scallops

BAKED CAMEMBERT 23
whole camembert wrapped in GFO
prosciutto, rocket and
balsamic reduction

sides 10

SPICED CAULIFLOWER VEG / GF

BRUSSEL SPROUTS GRATIN GF

BROCCOLINI VEG / GF

MASHED POTATOES VEG / GF

SCALLOPED POTATOES GF

CRISPY DUCK FAT POTATOES GF

mains

SCHNITTY 26
crumbed chicken breast
served with chips and choice
of salad or veg and sauce

CLASSIC PUB PARMY 28
crumbed chicken breast
served with chips and choice
of salad or veg

FISH N CHIPS 28
beer battered flathead served
with chips and salad

BEEF WELLINGTON 34
overnight braised beef cheek
served with thyme infused
mash, broccolini and jus

SALT & PEPPER SQUID 28
flash fried calamari with miso GF
wake aioli served with chips
and salad

MARKET FISH 32
served with house made GFO
gnocchi, roasted butternut
pumpkin puree, fried sage
and pine nuts

SEAFOOD CHOWDER 31
creamy potato and leek with GFO
fish, prawns and scallops
served in a cob loaf

ROAST PUMPKIN & FETA PAPPARDELLE 26
caramelised red onion, pine VEG
nuts, spinach and balsamic VO
reduction

VENISON LOIN 38
wild venison served with duck GFO
fat potatoes, dutch carrots,
broccolini and cassis
reduction

PORTERHOUSE 38
black angus beef served with GFO
scalloped potatoes,
caramelised soubise,
broccolini and jus

sauces

GF

GRAVY	3
MUSHROOM GRAVY	3
PEPPER GRAVY	3
GARLIC	5
GARLIC PRAWN & SCALLOP	9

desserts

STICKY DATE PUDDING Captain Bligh's <i>Rhumb Line</i> rum infused butterscotch sauce served with vanilla ice cream	14
MOUSSE CAKE belgium chocolate, brownie base and mirror glazed served with espresso ice cream	14
BAILEY'S CRÈME BRÛLÉE 1.7% alcohol	14

kids

SCHNITTY chicken schnitzel and chips	14
BOLOGNESE made the way kids like it - beef and red sauce	14
FLATHEAD battered flathead and chips	14
CALAMARI served with chips	14

specials

*these wouldn't be special if they
were always the same. please see
one of our friendly staff about
today's specials*

HOUSE MADE PIE served with mash & greens	27
FISH OF THE DAY locally sourced fish	32
ROAST OF THE DAY served with duck fat potatoes, greens and gravy	28

GF GLUTEN FREE
VEG VEGETARIAN
VO VEGAN OPTION UPON REQUEST