

Hog Lobster

Bar & Grill

Fully Licensed Venue

Kitchen Hours

Lunch - Midday to 3pm - Thursday to Sunday

Dinner - 5:30pm to 8.30pm Tuesday to Sunday

Dine In or Take Away

Fully Licenced Venue - Sorry No BYO

Hog Lobster Bar & Grill operates under the *Liquor Control Reform Act 1998*. We have the responsibly to serve alcohol according to the Act. Accordingly, under the Local Planning Authority and Liquor Licencing Act we are not permitted to serve 'Bring Your Own' (BYO) liquor on the premises under any circumstances.

IMPORTANT - Modified diet and food allergy information

Wherever possible we can modify our meals to suit specific dietary and nutritional needs including, diabetic, vegan, vegetarian, fructose free, lactose free and gluten free meals.

Whilst all care is taken in preparing specific dietary and allergy free meals, the equipment and utensils in our kitchen are used to produce various meals and the possibility of cross contamination cannot be guaranteed. All fried items are prepared in oil that is also used to cook shellfish, fish, and breaded items, please ask for more information.

Entrée

Dips 12

Trio of house made dips with warm Turkish bread

Chilli Prawns 18

Chilli and confit garlic marinated and butterflied Australian tiger prawns pan seared and served on a bed of mixed leaf lettuce.

Le Petite Canard 23

Twice cooked duck breast with witlof and tangelo salad and orange glaze.

Salt and Pepper Squid 15

Served with salad, a lemon wedge and tartare sauce.

Chilli Cheese Fries 12

Fries, chilli con carne and cheese served with sour cream.

Mambo Hot Wings 12

Hot, sweet, tangy and sticky. Served with a side salad

The World's Best Burgers - served with chips

The Classic 15

Prime Angus Beef, tomato, lettuce, cheese, onions, pickles, ketchup, American mustard

The Pulled Pork Sandwich 17

18 hour pit-smoked low 'n slow free-range pork, splashed with Lexington dip, on top of house made apple slaw, with our signature house made Tennessee Honey Whisky bbq sauce on a toasted bun.

The NRF 18

300 gms beef patty, 150 gms brisket, double cheese. Bacon and BBQ sauce

Shucks 20

Tempura soft shell crab, mixed leaf lettuce, tomato jam and ramp gribiche on a brioche bun

Zoe's Favourite 18

Crumbed chicken tenderloins, smashed avocado, Swiss cheese, rocket, tomato, aioli, caramelised onion on Turkish

The Pretender 15

Gourmet vegetable patty, Cheddar cheese, tomato, lettuce, aioli, onions, pickles on a Turkish bun

The Philly Cheesesteak 20

Tender pit-smoked beef, cheese, sautéed onions and peppers, and more cheese in a Turkish roll

Pasta Your choice of spaghetti or fettuccine (gluten free penne \$2 extra)

Carbonara 24

Garlic, spring onions, bacon, parmesan, cream and an egg yolk served with Grana Padano parmesan and parsley.

The Godfather 27

Slow roasted beef and lamb, simmered in a rich house made Napoli sauce, served on fettuccini.

Marinara 30

Prawns, scallops, fish, mussels and calamari tossed with spinach - pan seared in confit garlic, white wine, lemon juice and extra virgin olive oil topped with fresh shaved Grana Padano parmesan

Bubba Gump Scampi 33

Pan seared Australian tiger prawns in confit garlic, white wine, tomato, chili and extra virgin olive oil topped with fresh shaved Grana Padano parmesan and parsley.

Seafood

Lobster Tails 38

Char Grilled lobster tails, with garlic and butter sauce and salad.

Soft Shell Crab with Chorizo and Sautéed Edamame 30

Salmon 28

Pan seared Atlantic Salmon served with chips, salad & tartare

Chilli & Garlic Prawns 28

Australian tiger prawns served with pilaf rice & salad.

Fish & Chips 24

Four beer battered flathead tails, chips, salad, tartare sauce and lemon

The 'Cue Pit & Grill

The Mob Feast 60 per person (min two)

Mac & Cheese, Hot Wings, Chili Cheese fries, Pork or Beef Ribs, Brisket, coleslaw, onion rings & Blueberry Cheesecake.

(Add Char Grilled lobster tails, with garlic and butter sauce 35)

Pulled pork 180gm 20

18 hour, hickory smoked low and slow free range Australian pork served with fries and apple 'slaw.

Beef Ribs 35

Hickory smoked low and slow Australian Angus beef hand rubbed with our special dry rub served with fries and apple 'slaw.

Pork Ribs 37

Hickory smoked low and slow free range Australian pork, rubbed with our special dry rub served with fries and apple 'slaw.

Pork belly 27

Sticky pork belly strips in honey barbeque sauce, chips and coleslaw.

Hickory smoked shredded lamb 180gm 24

Served with seasonal green vegetables and rich red wine jus

Beef Brisket 200gm 33

'Melbourne's Best' Pit-Smoked Prime Angus beef brisket cooked low & slow for 18 hours. Served with fries and a garden salad, and our signature house made Tennessee Honey Whisky bbq sauce.

Char Grilled Chicken Breast 32

Topped with avocado and a creamy white wine and confit garlic sauce served with salad.

Porterhouse 200gm, chips & salad 27

Lamb loin chops (3), chips & salad 28

Rib Eye on the bone 700gm, chips & salad 65 (for 2)

Char grilled meals include your choice of one sauce - gravy, creamy pepper, mushroom or garlic butter - Extra serve of sauce 4

Salads

Grilled chicken salad 25

Gluten Free Fresh garden salad, avocado, pine nuts and Yarra Valley Persian fetta tossed in French dressing and topped with grilled chicken tenderloins finished with balsamic glaze

Caesar salad 20 *add chicken tenderloins 5*

Cos lettuce with croutons, bacon, shaved Grana Padano parmesan, poached egg, anchovies and Caesar dressing

Beef, walnut & roasted beetroot salad 30

Fresh garden salad, roasted baby beets, walnuts, Yarra Valley Persian fetta topped with a lean char grilled 250gm porterhouse steak cooked how you like and finished with horseradish mayonnaise.

Kids Meals:

Chicken nuggets 9

Burger 9

Hot Dog 9

Sides

Chilli Con Carne 5

Garden Salad 5

Coleslaw 5

Fries 5

Onion Rings 5