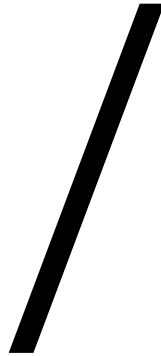


Customs House
Hotel



Breakfast
Menu

Since 1846.

Built on Hobart's waterfront for Charles Gaylor and licensed in 1846, it derived its name from the then Custom House, now Parliament House, opposite our building.

Mr Gaylor was one of Hobart's early settlers with his name cut deep in the front coping stone of the building. In Gaylor's day, it was called the "Chop House," meaning that a good square meal could be obtained inside. In the later years, it has been converted into a residential hotel encompassing the café next door and the Marine Hotel.

In 1992, Customs House was taken over by the Jubb family who has been running the establishment ever since.

Customs House Hotel is known locally as an award-winning restaurant and bar, with 30 rooms for accommodation and function facilities available, however; to our visitors we are known as the *home* of the Rolex Sydney to Hobart Yacht Race.

*Our In-House Guest Breakfast Experience includes **strictly: 1 main item AND 1 coffee item per person booked in our accommodation.** Complimentary selected juices & bagged tea are **self-served** on the bar top. Extra's are charged back to the room.*

Mains

Eggs Your Way

- 2 free range eggs on sourdough toast GFO
- poached
 - scrambled
 - fried

Eggs and Bacon

- 2 free range eggs on sourdough toast with bacon GFO
- poached
 - scrambled
 - fried

Eggs Benedict

- 2 free range poached eggs, with hollandaise sauce, toasted english muffins and supreme leg ham GFO
- vegetarian benedict, spinach instead ham
 - bacon benedict, bacon instead of ham

Smashed Avocado

- 2 free range poached eggs on sourdough, with avocado, feta, chilli flakes, and a balsamic glaze GFO, VGO

Baked Eggs

- 2 free range eggs with smokey five bean mix, tomato, cheese and toasted sourdough GFO

Bacon and Egg Wrap

- 2 free range scrambled eggs, bacon, cheese & leafy greens in a flour tortilla; with tomato relish

Ham and Cheese Toastie

- on sourdough with tomato relish

Waffles

- with whipped cream and ice cream
choice of
- lindt chocolate sauce
 - mixed berry
 - plain maple

Croissant French Toast

- with strawberries & ice cream, and maple syrup
VGO

Yoghurt Parfait

- with lightly roasted nut muesli, fresh mixed berries, berry coulis & yoghurt GF, VGO, N

Porridge

- choice of plain; banana & honey or mixed berry
DFO, VGO

Toast & Spreads

- (1) choice of sourdough; wholemeal; gluten free; english muffins or crumpets GFO

14

Extra's

- bacon (2 rashers) 6
smoked salmon 7
smokey five bean mix 6
grilled tomato 4
hash brown 5
spinach 4
field mushrooms 5.5
smashed avocado 5.5
extra egg 3.5
hollandaise sauce 2.5
fruit salad & yoghurt 6.5
fruit side 4.5

22

Coffee

- short black/espresso 4.5
double short black/double espresso 5
long black 5
flat white 5
latte 5
cappuccino 5
macchiato short/long 5
mocha 6
dirty chai 6
chai latte 5.5
matcha 6
hot chocolate 5.5
- mug +1
decaf +0.7
soy milk, almond milk, oat milk, lactose free +0.7
add syrup
- 13
- 18.5
- vanilla +1
 - caramel +1
 - hazelnut +1

13

18.5

Juices

- apple; orange, pineapple; cranberry; tomato 5.5

18.5

Loose Leaf Tea

- english breakfast; earl grey; peppermint; green tea; lemongrass & ginger; chamomile; chai 5

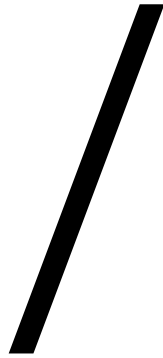
Dietary Matrix

GF=Gluten Free, GFO=Gluten Free Option, V=Vegetarian, VG=Vegan, VGO=Vegan Option; N=Contains Nuts; DFO= Dairy Free Option

12

7

Lunch & Dinner
Menu



Drink List &
Wine Cellar

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Our food menu reflects our location, driven by seafood and 'home-hearted' meals. Combined with a beautifully curated wine list highlighting local produce, alongside some notable wines from the mainland and imports. Please speak to our staff for any assistance across the entire building.

Under the upcoming ACCC changes to specifying country of origins, we can proudly state that all our seafood is Australian sourced and stated as Tasmanian when applicable.

Entrees & Small Plates

Barilla Bay Oysters		Prawn Bucket	29
- natural GF	27/46	200g prawns (10pcs) with lemon wedges	
- passion fruit & jalapeño granita GF	28/48	and cocktail sauce GF, DF	
- bloody Mary GF	29/49		
- kilpatrick GF	29/49	Pan Seared Scallops	28
		pea puree and crispy bacon GF, DF	
Cob Loaf	13	Double-Fried Crispy Squid	24
with garlic butter		with citrus mayonnaise	
Cheese & Bacon Loaf	16.5	Tasmanian Scallop Ceviche	26
with garlic butter		mango and chilli marinated scallops, with	
Turkish Bread	17.5	lime juice, lime zest, diced mango, onion,	
with house made dips and balsamic		mint leaves and Turkish bread GFO, DF	
vinegars GFO, V		Potato and Ocean Trout Croquettes (3 pcs)	20
Signature Seafood Chowder	19	crispy croquettes with creamy potato and	
with diced fish, scallops, squid, mussels,		ocean trout and citrus mayonnaise	
served with two slices garlic bread GFO		Beef Steak Tartare	28
- extra bread	+ 3	hand cut beef seasoned with capers,	
- <i>make it a main size</i>	30	pickled onion, pickled cucumber herbs,	
		with silky egg yolk and Turkish bread GFO,	
Tomato and Basil Bruschetta	17.5	DF	
toasted bread topped with tomatoes, basil,			
garlic and olive oil VG, GFO			

Salads

Greek Salad	23	Thai Beef Salad	32
sundried tomatoes, olives, feta, capsicum,		marinated grilled steak, fresh greens,	
onion GF, VGO		roasted peanuts, crispy noodles N	
Caesar Salad	24		
bacon, croutons, parmesan, anchovies,			
boiled egg GFO			

Pasta

Crayfish	55	Sun-Dried Tomato and Spinach	31
fresh crayfish, onion, garlic, tomatoes, rich		sun-dried tomatoes, spinach, parmesan	
Napoli sauce, parmesan		V,VGO, N	
Garlic Prawn & Chilli	33	add onto any pasta, or salad	
sauteed garlic and chilli prawns, rich		- grilled chicken	+ 9
creamy sauce, with fresh chilli and		- pan seared prawns	+ 12
parmesan		- pan seared scallops	+ 12
		- grilled beef	+ 12
Creamy White Wine Clams	33	- fried mushrooms	+ 9
sauteed clams, creamy garlic and white			
wine sauce, and parmesan			

Mains

Tasmanian Crayfish (Cocktail Style)

Half

Whole

with Greek salad and chips GFO

Hot Toppings:

garlic & herb butter; mornay

Market Fish

please ask staff for today's offering GFO

Tasmanian Ocean Trout Fillet

grilled fillet, with pea puree, wilted spinach, cherry tomatoes and broccolini GF, DF

Mussels

choice of; with Turkish bread GFO

- coconut and lemongrass
- chilli mussels

Tasmanian Scallops

choice of crumbed or beer battered, with chips, garden salad and citrus mayonnaise

Tasmanian Crispy Squid

with chips, garden salad and citrus mayonnaise

Tasmanian Fish and Chips

gummy shark, choice of crumbed or beer battered, with chips, garden salad and citrus mayonnaise GFO

Squid Ink Paella

traditional squid ink paella, with clams, prawns and squid GF, DF

Seafood Basket for '1'

1 beer battered fish, 3 crumbed scallops, 3 crumbed calamari, 3 crumbed prawns, with chips, garden salad and citrus mayonnaise

Seafood Basket for '2'

2 beer battered fish, 4 crumbed scallops, 4 crumbed calamari, 4 crumbed prawns, with chips, garden salad and citrus mayonnaise

Chicken Schnitzel

with chips and garden salad

"Make it a Parm!"

with bacon, cheese and parmigiana sauce

Eggplant Parmigiana

with walnuts, garden salad and chips VGO, N

Customs House Burger

75 angus beef patty, cheese, bacon, onion, cos
130 lettuce, tomato, aioli, and tomato relish,
served with chips

+5

Wild Clover Lamb Rack

MP herb-crusted lamb rack with eggplant
puree, broccolini and minted mayonnaise

Grilled Portuguese-Marinaded Chicken Breast

55 with broccolini, wilted spinach, cherry
tomatoes, lemon and peri-peri mayonnaise
GF

38.5

Soy-Poached Sticky Pork

35 slow-poached pork belly, with jasmine rice,
broccolini, sesame seeds and coriander GF

39

Steaks

served with honey-glazed Dutch carrots,
kale, tomatoes, broccolini and choice of
sauce GF

37.5

Black Angus Porterhouse 250 gram 50

37 **Black Angus Tenderloin** 250 gram 65

Robbins Island B7-8 Wagyu Scotch Fillet
300 gram 80

"Surf and Turf" creamy seafood sauce + 12
(*prawns, calamari, scallops*)

37

Extra's perfect on schnitzels & steaks

- pan seared scallops + 12

41

- pan seared prawns + 12

please allow extra time for bleu, medium-well and well-done steaks

60

Sauces

gravy, mushroom sauce, pepper sauce, red + 2.5
wine jus GF

creamy seafood +12

32

Sides

garden salad GF, V 6

35.5

honey-glazed Dutch carrots GF, V 13

tossed broccolini and almonds GF, V, N 12

wedges with sweet chilli and sour cream 13

30

chips and aioli 10

Desserts

Signature Crumble	17
apple crumble with vanilla ice cream and fresh strawberry custard GF	
Chilli and Chocolate Panacotta	17
with raspberry sorbet and chocolate fudge	
Oreo Cheesecake	17
with chocolate fudge and vanilla ice cream	
Lemon Curd Tart	18
with raspberry sorbet, mint and strawberries	
Cheese Platter	26
with cheddar, brie and blue cheese, dried fruit, and lavosh	
Single Cheese Plate	14
your choice of cheese with dried fruit and lavosh	

Coffee & Tea

Coffee	
short black/espresso	4.5
double short black/double espresso	5
long black	5
flat white	5
latte	5
cappuccino	5
macchiato short/long	5
mocha	6
dirty chai	6
chai latte	5.5
matcha	6
hot chocolate	5.5
mug	+1
decaf	+0.7
soy milk, almond milk, oat milk, lactose free	+0.7
add syrup	
- vanilla	+1
- caramel	+1
- hazelnut	+1
Loose leaf tea	
English breakfast	5
earl grey	5
peppermint	5
green tea	5
lemongrass and ginger	5
chamomile	5
chai	5

Dessert Cocktails

Affogato	10
vanilla ice cream and coffee	
add	
- frangelico	+ 7
- Tasmanian caramel coffee liqueur	+ 7
- cointreau	+ 7
Aperol Spider	18
vanilla ice cream, aperol, lemonade	
Limoncello 'Brulé'	22
limoncello, licor 43, egg, lemon juice, sugar, toasted sugar	

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Finishes

Lark Tasmanian Whisky	
classic	33
Tasmanian peated	40
Christmas cask	40
Cointreau	12
Frangelico	11
Disaronno	12
Hennessy VSOP Cognac	16.5
Hellfire Limoncello (Local)	12
Rockford Tawny Port 60 ml	13
Morris 'Classic' Muscat 60 ml	13
Dessert Wines - Please see our wine list for prices	