BISTRO MENU



Share

Garlic Bread (V) Add Cheese + \$3	\$9
Chips (V) Garlic Aioli	\$10
Potato Wedges (V) Sour Cream Sweet Chilli	\$14
Guacamole (GF, VG) Corn Chips Tomato Salsa	\$16
Bruschetta (V, VG) Truss Tomatoes Garlic Basil Balsamic Extra Virgin Olive Oil Sourdough	\$19
Smoked Buffalo Wings Southern Style Buffalo Wings Ranch Husky Hot Sauce or Honey Bourbon BBQ Sauce	\$19

Salads

Brisket Loaded Fries

Prawn Roll (3)

Brisket Burnt Ends | Gravy | Shallots

Brioche Slider | Lettuce | Mayo | Chives

Caesar Salad (GF*,V*)
Baby Cos Lettuce Bacon Poached Egg
White Anchovies Parmesan Croutons
Mustard Aioli

Mushroom Poke Bowl (V, VG)
Sauteed Mixed Mushrooms Edamame
Quinoa Pilaf Radish Wakame Sweet Potato
Baby Spinach Pickled Ginger Miso Vinaigrette

Thai Beef Salad (GF) Marinated Beef Strips | Asian Greens | Carrot Cucumber | Cherry Tomato | Coriander | Mint Onion | Crispy Noodles | Spicy Thai Dressing

Add Tofu \$5 Add Chicken \$5 Add Smoked Salmon \$7

Seafood

Jim Wild's Oysters (GF) Natural Pomegranate Mignonette Kilpatrick	1/2 Doz Doz \$25 \$46 \$27 \$50
Crumbed Calamari Caper Lime Aioli Lemon Add Chips & Mixed Leaf Salad +\$5	\$23
Fish & Chips Beer Battered Flathead Tails Chips Mixed Leaf Salad Caper Lime Aioli	\$26
Australian Tiger Prawns 350gm (GF) Thousand Island Sauce Lemon	\$28
Mussels (DF, GF*) Jervis Bay Mussels White Wine Thyme Garlic Chili Tomato Focaccia	\$30
Seafood Spaghetti Jervis Bay Mussels Fish Marinated Prac Cherry Tomatoes Chilli Parsley White Wine & Garlic Sauce	\$32 wns
Miso Salmon (GF, DF) Spinach Kombu Rice Genmai Broth Spring Onion Dancing Bonito	\$34
Market Fish See Bistro Blackboards	\$**
Seafood Platter (Serves 2) Jim Wild's Oysters Australian Tiger Praw Moreton Bay Bugs Smoked Salmon	\$135 vns

Check out our blackboards for daily specials

House Crumbed Calamari | BBQ King Prawns

Beer Battered Flathead Tails | Chips

Thousand Island Sauce | Lemon

\$** See blackboards for pricing
(GF) Gluten Free (GF*) Gluten Free Option (DF) Dairy Free
(V) Vegetarian (VG) Vegan (VG*) Vegan Option
All meats are halal certified.
10% Surcharge applies on Sundays & Public Holidays.

\$22

\$24

\$24

\$26

\$28

Burgers

All Burgers Served w Chips GF Buns + \$5 | Served w Salad

Chicken Schnitty Forever Brekky Burger \$19 Panko Crumbed Chicken Breast Triple Bacon | Egg | Cheese | Lettuce Chips & Mixed Leaf Salad Tomato Relish | Burger sauce | Hash Brown | Milk Bun **Choice of Sauce** Cheeseburger \$19 Black Angus Beef Patty | Double Cheese | Pickles **Chicken Parmi** Onion | Tomato Sauce | Mustard | Milk Bun Panko Crumbed Chicken Breast **Double \$23 | Triple \$26** Napoli Sauce | Double Smoked Ham | Mozzarella Chips & Mixed Leaf Salad **Husky Burger** \$22 Black Angus Beef Patty | Double Cheese Mushroom & Pea Fettucine (V) Lettuce | Tomato | Onion Portobello Mushrooms | Green Peas Southern Burger Sauce | Milk Bun Parmesan | Truffle Oil **Double \$26 | Triple \$29 Chicken Pesto Fettuccine** Fried Chicken Burger \$22 Basil Pesto | Sundried Tomato | Parmesan Buttermilk Fried Chicken | Double Cheese Lettuce | Tomato | Onion | Husky Hot Sauce Milk Bun Brisket Plate (DF, GF*) House Smoked Brisket | Corn | Sliders Shroom Burger (V) \$22 House Pickles | Slaw | Wedges Smoked Whole Field Mushroom| Double Cheese Chipotle BBQ Sauce Lettuce | Onion | Southern Burger Sauce Milk Bun 300gm Jack's Creek Rump Steak (GF) Chips & Mixed Leaf Salad or Steak Sanga \$24 Add Tiger Prawns + \$8 Jack's Creek Rump Steak | Brie **Choice of Sauce** Lettuce | Caramelised Onion Beetroot Relish | Seeded Turkish Bread Sauces (GF) Gravy | Pepper | Mushroom | Dianne

Sides

Green Goddess Salad (VG, GF) \$12 Kale | Spinach | Pepitas | Chives | Sprouts Green Goddess Dressing

Husky Summer Salad (VG, GF) Lettuce Hearts | Fresh Herbs | Vinaigrette PLEASE PLACE YOUR ORDER AT THE BISTRO

Extra Sauce + s3

Mains

\$26

\$29

\$28

\$30

\$34

\$36

\$10

Pizza

GF* + \$5

\$19 Margherita (V) Napoli Base | Buffalo Mozzarella Basil | Garlic Oil \$20 Hawaiian Napoli Base | Mozzarella Double-Smoked Ham | Pineapple **Pepperoni** \$21 Napoli Base | Mozzarella | Pepperoni \$22 Vegetarian (V, VG*) Pesto Base | Marinated Artichokes | Red Peppers Spanish Onion | Spinach | Mozzarella **King Prawn** \$24 Napoli Base | Mozzarella Garlic Marinated Prawns | Smoked Chorizo Cherry Tomatoes | Chilli | Shallots **BBQ** Carnivore \$24 BBQ Base | Mozzarella | Double-Smoked Ham Pepperoni | BBQ Chicken | Bacon | Chorizo \$26 Husky Napoli Base | Mozzarella | BBQ Chicken

Pepperoni | Garlic Marinated Prawns | Olives Spanish Onion | Peppers | Mushrooms | Basil

Extra Shot + 50c

Kids

Includes Kids Drink

Kids Nourish Bowl (V,VG*,GF, DF*) Raw Baby Carrot Baby Cucumber Hummus Guacamole Cheese Corn Chips	\$14
Battered Fish Chips or Mixed Leaf Salad	\$14
Ham & Cheese Pizza Chips Steak Chips or Mixed Leaf Salad	\$14 \$14
Chicken Bites (5) Chips or Mixed Leaf Salad	\$14
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Desserts

Chocolate Brownie (GF) Ice Cream Chocolate Fudge Sauce Strawberries	\$14
Affogato Ice Cream Espresso Kahlua Baileys Frangellico + \$6	\$8
Cakes Ice Cream Whipped Cream Options in bistro display cabinet	\$9
Kids Ice cream Vanilla Ice Cream Sprinkles Choice of Syrup	\$4

Coffee | Shakes | Tea

Babycino	\$3	Iced Long Black	\$5	Tea Pot	\$4.5
Hot Chocolate	\$4.5	Iced Chocolate	\$5	Peppermint Green Lemon	
Long Black	\$4.5	Iced latte	\$5	Black Chamomile Chai English E.G.T G.L.E.W	
Espresso	\$4.5	Iced Chai	\$6	Milkshakes	\$8
Piccolo	\$5	Iced Coffee	\$9	Milk Ice Cream	ĢŪ
Latte	\$5	Ice Cream Whipped Cream		Choice of Flavour	
Cappuccino	\$5	Iced Mocha	\$9.5	Chocolate Strawberry	
Flat White	\$ 5	Ice Cream Whipped Cream		Vanila Banana Caramel	
Macchiato	\$5	Alternatives	50c		
Mocha	\$5.5	Soy Oat Almond			
Chai	\$5.5	Syrups Vanilla Caramel Hazelnut	50c		
Mug + \$1					