



Waterfront Bar Menu

Authentic & Inspired

Please order at the bar

Woodfired Pizza

- Garlic** \$20
fior de latte | italian herbs
garlic evo oil
- Margherita** \$22
napolitana sauce | fior de latte
basil | garlic evo oil
- Vegetarian** \$24
napolitana sauce | fior de latte
spanish onion | eggplant | zucchini
mushroom | red peppers
- Gamberi** \$24
napolitana | prawns | garlic
fior de latte | red onion | cherry
tomato
- Prosciutto** \$24
napolitana | fior de latte
prosciutto | rocket | parmesan
- Calabrese** \$24
napolitana | fior de latte | hot sopressa
italian salami | crushed chilli oil

Shares

- Wood fired Puff bread** \$14
extra virgin olive oil | flake salt
- Dips Trio & Puff Bread** \$26
beetroot hummus | guacamole
persian feta | chives | sesame seeds
- Jim Wild's Oysters (GF)** 1/2 doz \$28 | doz \$52
natural | pomegranate reseda
- Australian Tiger Prawns 350g (GF)** \$34
husky's island dressing
- Fish Taco's (3)** \$21
battered fish | pickled red cabbage
pico de gallo | lime chilli mayo | coriander
extra taco \$7
- Wings** 6pc \$11 | 12pc \$19
ranch sauce
bourbon bbq or hot sauce
- Link-Tots** \$18
tater tots | jalapeno & cheese sausage
dustys bbq sauce | cheese sauce
- Brisket Loaded Fries** \$22
pulled beef | gravy | shallots

Burgers

all served with fries
gf bun + \$5

- Smoked shroom Burger (V)** \$22
smoked whole field mushroom | cheese
lettuce | onion | tomato relish | milk bun
- Maple Bacon Cheese Burger** \$22
black angus beef patty | maple bacon
double cheese | onion | tomato ketchup
mustard | pickles | milk bun
- Fried Chicken Burger** \$22
buttermilk fried chicken | cheese | lettuce
tomato | onion | husky hot sauce | milk bun
- Pulled Brisket Burger** \$22
pulled beef | slaw | pickles | aioli
chipotle BBQ sauce | milk bun



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From The Smoker

Jerk Spiced Chicken Marylands \$26
grilled corn ribs | green salad | chips

Burnt Ends \$22
gravy | white slaw | pickles

Point of Brisket 200g \$24
white slaw | pickles | dusty's BBQ sauce

Hot Links 🌶️ \$19
smoked pork, jalepeno & cheese sausages
grilled corn ribs | pickles

Pork Scotch & Chicharon \$24
smoked & rolled pork scotch
spiced rum n' plum glaze
pickles | corn ribs | crispy pork scratchings

Glazed Pork Back Ribs 1/2 full
6hr hot smoked pork ribs | pickles \$24 | \$46
husky secret sauce | white slaw

Boss Hog Plate \$48
1/2 rack ribs | pork scotch | hot link
grilled corn ribs | white slaw | pickles | chips

The Smoker Platter \$95
(serves 2)
house smoked brisket | 1/4 adobo chicken
hot links | mac n' cheese | white slaw
grilled corn ribs | pickles | slider buns | chips

Sides

Cheesy Mac sml | lrg
macaroni | cheese sauce \$9 | \$14

White Slaw(VG, GF) \$10
cabbage | chives | parsley
white balsamic vinegar | olive oil

Husky Green Salad (VG, GF) \$10
lettuce hearts | fresh herbs
lemon vinaigrette

Smoked Mushrooms(2) (VG, GF) \$10
truffle oil | thyme

Corn Ribs (V, GF) \$10
parmesan | lime

Chips (V) \$12
aioli

Bucket O' Tater Tots (V) \$12
cheesy sauce

Dessert

Woodfired Blackberry Cobbler \$14
vanilla gelato

Deep Dish Apple Pie \$14
caramel sauce | vanilla gelata

Churros (V) \$14
cinnamon sugar | hot chocolate

Tunisian Lemon Syrup Cake (GF, VG*) \$14
whipped cream

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(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 & 15% on Public Holidays.