

Share

Garlic Bread (V) Add Cheese + \$3	\$9
Chips (V) Garlic Aioli	\$12
Potato Wedges (V) Sour Cream Sweet Chilli	\$14
Guacamole (GF, VG) Corn Chips Tomato Salsa	\$14
Japanese Curry Toastie (V) Sauteed Vegetables Japanese Curry Cheese Focaccia Add bacon + \$5	\$14
Smoked Buffalo Wings Southern Style Buffalo Wings Ranch Husky Hot Sauce or Honey Bourbon BBQ Sauce	\$19
Twice Baked Cheese Souffle (V) Gruyere Cheese Parmesan Cheese Cream Salad of Tomato, Cucumber, Pickled Onion, Parsley	\$19
Brisket Loaded Fries Smoked & Pulled Brisket Gravy Shallots	\$19

Pizza GF* + \$5

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

Salads

“I’ll Have The Salad” (VG, GF) Roasted Pumpkin Kale Spinach Pepitas Chives Sprouts Green Goddess Dressing	\$16
Caesar Salad (GF*, V*) Baby Cos Lettuce Bacon Boiled Egg Parmesan Croutons Caesar Dressing	\$24
Mushroom Poke Bowl (V, VG) Sauteed Mixed Mushrooms Edamame Quinoa Pilaf Radish Wakame Sweet Potato Baby Spinach Pickled Ginger Miso Vinaigrette	\$26
Thai Beef Salad (GF) Marinated Beef Strips Asian Greens Carrot Cucumber Cherry Tomato Coriander Mint Onion Crispy Noodles Spicy Thai Dressing	\$28
Add To Your Salad	
Egg \$3 Chicken \$5	
Falafel \$6 Smoked Salmon \$7	
Tofu \$7 Marinated Beef \$9	

Seafood

Jim Wild's Oysters (GF) Natural Mignonette Dressing Kilpatrick	\$9
Crumbed Calamari Caper Lime Aioli Lemon Add Chips & Cole Slaw + \$8	\$12
Prawn Roll (3) Brioche Slider Lettuce Mayo Chives	\$14
Fish & Chips Beer Battered Flathead Tails Chips Cole Slaw Caper Lime Aioli	\$14
Australian Tiger Prawns (350g) (GF) Thousand Island Sauce Lemon	\$19
Mussels (500g) (DF, GF*) Jervis Bay Mussels White Wine Thyme Garlic Chili Tomato Focaccia	\$19
Seafood Spaghetti Jervis Bay Mussels Goolwah Pipies Fish Marinated Prawns Cherry Tomatoes Chilli Parsley White Wine & Garlic Sauce	\$19
Crispy Skin Salmon (GF, DF) Sweet Potato Mash Bean & Pea Medley Green Herb & Caper sauce	\$19
Market Fish See Bistro Blackboards	\$20
Seafood Platter (Serves 2) Jim Wild's Oysters Australian Tiger Prawns Moreton Bay Bugs Smoked Salmon House Crumbed Calamari BBQ King Prawns Beer Battered Flathead Tails Chips Thousand Island Sauce Lemon	\$21
Battered Fish Chips or Slaw	\$24
Ham & Cheese Pizza Chips	\$24
Steak Chips or Slaw	\$24
Chicken Tenders (2) Chips or Slaw	\$26
Kids Ice cream Vanilla Ice Cream Sprinkles Choice of Syrup	\$16

Desserts

Chocolate Brownie (GF) Chocolate Sauce Strawberries Vanilla Gelato	\$14
Deep Dish Apple Pie Warmed Caramel Sauce Vanilla Gelato	\$14
Sticky Date Pudding Butterscotch Sauce Vanilla Gelato	\$14
Basque Burnt Cheesecake (GF) Passionfruit Sauce Cream Strawberries	\$14
Tunisian Lemon Syrup Cake (GF, VG*) Whipped Cream	\$14

(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.

Allergy Warning:

Please be advised that food prepared in our kitchen may contain or come into contact with wheat, eggs, nuts, milk, seafood & shellfish.

Burgers

All Burgers Served w Chips
GF + \$5 |

Forever Brekky Burger Triple Bacon Egg Cheese Lettuce Tomato Relish Burger Sauce Milk Bun Hash Brown	\$17
Cheeseburger Angus Beef Patty Cheese Pickles Onion Tomato Sauce Mustard Milk Bun Double \$23 Triple \$26	\$19
Husky Burger Angus Beef Patty Cheese Lettuce Tomato Onion Southern Burger Sauce Milk Bun Double \$26 Triple \$29	\$22
Fried Chicken Burger Buttermilk Fried Chicken Cheese Lettuce Tomato Onion Husky Hot Sauce Milk Bun	\$22
Shroom Burger (V) Panko Crumbed Smoked Whole Field Mushroom Cheese Lettuce Onion Tomato Relish Milk Bun	\$22
Steak Sanga Rump Steak Brie Lettuce Caramelised Onion Beetroot Relish Seeded Turkish Bread	\$24
The Lot - Classic Aussie Burger Beef Patty Bacon Egg Tasty Cheese Beetroot Pineapple Lettuce Tomato Onion Tomato Sauce Milk Bun	\$26
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Mains

Chicken Schnitty Panko Crumbed Chicken Breast Butter Mash & Market Green Vegetables or Chips & Slaw Choice of Sauce	\$28
Chicken Parmi Panko Crumbed Chicken Breast Napoli Sauce Double Smoked Ham Mozzarella Butter Mash Market Green Vegetables or Chips & Slaw	\$32
Gnocchi al Funghi (V) Potato Gnocchi Mushrooms Truffle Cream Parmesan Parsley	\$28
Lamb Ragu Pappardelle 8hr-Slow Cooked Lamb Ragu Parsley Parmesan	\$32
Bangers & Mash Char-Grilled Thick Aussie Beef Sausages Mash Baby Peas Caramelised Onion Gravy	\$29
Lamb Shoulder Roast (450g) (GF) 6hr Smoked Lamb shoulder Mashed Potato Green Vegetables Gravy Minted Salsa verde	\$36

Grass Fed Rump (300g) (GF) Butter Mash Market Green Vegetables or Chips & Slaw Choice of Sauce Add Grilled Tiger Prawns + \$1r2	\$36
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Sauces (GF)

\$14 Gravy Pepper Mushroom Dianne Extra Sauce + \$3



Bistro