

Seafood

	1/2 Doz Doz
Jim Wild's Oysters (GF)	\$28 \$54
Natural Mignonette Dressing Kilpatrick	\$32 \$60
Crumbed Calamari	\$18
Caper Lime Aioli Lemon Add Chips & Coleslaw + \$8	
Prawn Roll (3)	\$24
Brioche Slider Lettuce Mayo Chives Extra Prawn Roll 8	
Fish Taco (3)	\$24
Crispy Battered Fish Pickled Red Cabbage Pico De Gallo Lime Chilli Mayo Coriander Extra Taco 8	
Fish & Chips	\$26
Beer Battered Flathead Tails Chips Coleslaw Caper Lime Aioli	
Kingfish Carpaccio	\$28
Hiramasa Kingfish Pomelo Kaffir Lime Coconut Milk Chilli	
Mussels (500g) (DF, GF*)	\$30
Jervis Bay Mussels White Wine Thyme Garlic Chili Tomato Focaccia	
Australian Tiger Prawns (350g) (GF)	\$34
Thousand Island Sauce Lemon	
Crab Tagliatelle	\$36
Fresh Tagliatelle Pasta Blue Swimmer Crab Zucchini Cherry Tomatoes Chilli Parsley White Wine & Garlic Butter Sauce	
Crispy Skin Salmon (GF, DF)	\$36
Sweet Potato Mash Steamed Asparagus Green Herb & Caper sauce	
Market Fish	\$**
See Bistro Blackboards	
Australian Seafood Tier for Two	\$160
QLD Tiger Prawns Jim Wild's Oysters & Mignonette Dressing Moreton Bay Bugs House-Smoked Jervis Bay Mussels with Salsa Verde House-Smoked Tasmanian Salmon & Potato Salad with Yarra Valley Salmon Roe Husky Salad Chips Panko Crumbed Calamari Rings Battered Flathead Tails Potato Scallops Husky's Island Dressing Caper Lime Aioli Fresh Lemon	

Mains

Chicken Schnitty	\$28
Panko Crumbed Chicken Breast Butter Mash & Market Green Vegetables or Chips & Slaw Choice of Sauce	
Chicken Parmi	\$32
Panko Crumbed Chicken Breast Napoli Sauce Double Smoked Ham Mozzarella Butter Mash & Market Green Vegetables or Chips & Slaw	
Spaghetti Sugo (VG)	\$20
Fresh Spaghetti Tomato Sugo Basil Add Fresh Burrata \$9	
Gnocchi Pesto (V)	\$24
Hand-Made Potato Gnocchi Rocket Pesto Semi- Dried Tomatoes Parmesan	
Cauliflower Steak (V, VG)	\$26
Chargrilled Cauliflower Steak Beetroot Humus Dukkah Fresh Herb Salad Citrus Dressing	
Rigatoni Lamb Ragu	\$32
8hr-Slow Cooked Lamb Ragu Parsley Parmesan	
Lamb Shoulder Roast (450g) (GF)	\$36
6hr Smoked Lamb Shoulder Mashed Potato Green Vegetables Gravy Minted Salsa verde	
Grass Fed Rump (300g) (GF)	\$36
Butter Mash & Market Green Vegetables or Chips & Slaw Choice of Sauce Add Grilled Tiger Prawns + \$12	
Sauces (GF)	
Gravy Pepper Mushroom Dianne Extra Sauce + \$3	
Sides	
Coleslaw (GF)	\$6
Husky Salad (GF, VG)	\$8
Butter Lettuce Hearts Radicchio Fresh Herbs Citrus Dressing	
Mash & Gravy (GF)	\$8
Steamed Vegetables (GF, VG)	\$10
Fresh Seasonal Vegetables Salt Flakes	

From the Smoker

Authentic & Inspired American Smokehouse BBQ

Jerk Spiced Chicken Marylands	\$26
Grilled Corn Ribs Husky Salad Chips	
Glazed Pork Back Ribs	1/2 Full
6hr Hot Smoked Pork Back Ribs McLures Pickles Husky Secret Sauce Chips	\$28 \$52
Smoker Plate	\$48
House Smoked Brisket Jerk Chicken Fat Beef Sausage Slaw Grilled Corn Ribs McLures Pickles Chips Slider Buns	
Boss Hog Plate	\$48
1/2 Rack Ribs Pork Scotch Hot Link Grilled Corn ribs Slaw McLures Pickles Chips Slider Buns	
"I'll Have The Salad" (VG, GF)	\$16
Roasted Pumpkin Kale Spinach Pepitas Chives Sprouts Green Goddess Dressing	
Caesar Salad (GF*, V)	\$22
Baby Cos Lettuce Bacon Boiled Egg Parmesan Croutons Caesar Dressing	
Mushroom Poke Bowl (V, VG)	\$26
Sauteed Mixed Mushrooms Edamame Wakame Quinoa Pilaf Radish Sweet Potato Baby Spinach Pickled Ginger Miso Vinaigrette	
Thai Beef Salad (GF)	\$28
Marinated Beef Strips Asian Greens Carrot Cucumber Cherry Tomato Coriander Mint Onion Crispy Noodles Spicy Thai Dressing	

Add To Your Salad

Egg	\$3	Chicken	\$7
Falafel	\$6	Smoked Salmon	\$8
Tofu	\$7	Marinated Beef	\$9

Kids

Includes Kids Drink
juice or Soft Drink

Kids Nourish Bowl (V, VG*, GF, DF*)	\$14
Raw Baby Carrot Baby Cucumber Hummus Guacamole Cheese Corn Chips	
Battered Fish	\$14
Chips or Slaw	
Ham & Cheese Pizza	\$12
(from the Pizzeria)	
Steak	\$14
Chips or Slaw	
Chicken Tenders (2)	\$14
Chips or Slaw	
Kids Ice cream	\$4
Vanilla Ice Cream Sprinkles Choice of Syrup	

Desserts

All Desserts Made
In-House

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

Menu



All Day Menu

Shares

- Olives (VG)**
Mixed Local Olives by Contadino
- Chips (V)**
Garlic Aioli
- Potato Wedges (V)**
Sour Cream | Sweet Chilli
- Guacamole (GF, VG)**
Corn Chips | Chilean Pebre
- Bruschetta (V, VG)**
Focaccia | Tomato | Basil | Garlic | Balsamic
EVO Oil
Add Burrata \$9
- Smoked Buffalo Wings**
Southern Style Buffalo Wings | Ranch
Husky Hot Sauce or Honey Bourbon BBQ Sauce
- Brisket Loaded Fries**
Smoked & Pulled Brisket | Gravy | Shallots

Burgers

All Burgers Served w Chips
GF + \$5

- \$10 Forever Brekky Burger** \$17
Triple Bacon | Egg | Cheese | Lettuce | Tomato Relish
Burger Sauce | Milk Bun | Hash Brown
- \$12 Cheeseburger** \$19
Angus Beef Patty | Cheese | Pickles
Onion | Tomato Sauce | Mustard | Milk Bun
Double \$23 | Triple \$26
- \$14 Husky Burger** \$22
Angus Beef Patty | Cheese | Lettuce | Tomato
Onion | Southern Burger Sauce | Milk Bun
Double \$26 | Triple \$29
- \$16 Fried Chicken Burger** \$22
Buttermilk Fried Chicken | Cheese | Lettuce
Tomato | Onion | Husky Hot Sauce | Milk Bun
- \$19 Butternut Burger (V, VG*)** \$22
Butternut Pumpkin & Legume Burger | Cheese
Lettuce | Aioli | Tomato Relish | Milk Bun
- \$24 Steak Sanga** \$24
Rump Steak | Tasty Cheese | Lettuce | Mustard
Aioli | Caramelised Onion | Seeded Turkish Bread
- \$19 The Lot - Classic Aussie Burger** \$26
Beef Patty | Bacon | Egg | Tasty Cheese | Beetroot
Pineapple | Lettuce | Tomato | Onion
Tomato Sauce | Milk Bun

Husky Pizzeria

- Puff Bread** \$14
Drizzled with Extra Virgin Olive Oil | Flake Salt
- Dips Trio + Puff Bread** \$28
Smoked Beetroot Humus | Guacamole
Smokey Baba Ghanouj | Herb Oil |
EVO Oil | Sesame Seeds
- Cheesy Garlic** \$20
Fior Di Latte Mozzarella | Italian Herbs
Garlic EVO Oil
- Margherita** \$22
Napolitana sauce | Fior Di Latte Mozzarella
Basil | Garlic EVO Oil
- Tropicana** \$24
Napolitana Sauce | Fior Di Latte Mozzarella
Double-Smoked Ham | Pineapple
- Pepperoni** \$24
Napolitana Sauce | Fior Di Latte Mozzarella
Pepperoni
- Vegetarian (V, VG*)** \$24
Napolitana Sauce | Fior Di Latte Mozzarella | Eggplant
Zucchini | Mushroom | Red Peppers | Veggie Mince
- Prosciutto** \$26
Napolitana sauce | Fior Di Latte Mozzarella
Prosciutto | Wild Rocket | Shaved Parmesan
- Calabrese** \$25
Napolitana Sauce | Fior Di Latte | Hot Sopressa
Njuda | Crushed Chilli in Oil
- Gamberi** \$26
Napolitana Sauce | Fior Di Latte Mozzarella
King Prawns | Cherry Tomatoes
Garlic | Shallots
- Husky** \$27
Napolitana Sauce | Fior Di Mozzarella
BBQ Chicken | Pepperoni | Garlic Marinated
Prawns | Olives | Mushrooms | Spanish Onion
Roasted Peppers | Basil
- BBQ Carnivore** \$28
BBQ Base | Fior Di Latte Mozzarella | Pepperoni
Bacon | Double-Smoked Ham | Chicken | Shallots
- Tartufo** \$27
Napolitana Sauce | Fior Di Latte Mozzarella
Black Truffle Paste | Mushrooms
Truffle Oil | Thyme

PLEASE NOTE:
Items are collected from the Pizzeria and will come
seperately to other menu items

\$** 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 & 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.

Menu

