

Seafood

Local Oysters* (GF)	1/2 Doz Doz
Natural Mignonette Dressing Kilpatrick	\$28 \$54 \$36 \$68
* Jim Wild's and Jervis Bay Oysters	
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	\$28
Crispy Battered Hoki Fillets Chips Coleslaw Caper Lime Aioli	
Tuna Tartare (DF, GF*)	\$28
Fresh Ulladulla Tuna Chives Baby Capers Chilli Lemon Begonia Petals EVO Oil Crostini	
Mussels (500g) (DF, GF*)	\$30
Jervis Bay Mussels White Wine Garlic Chilli 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)	\$38
Spring Green Vegetables Baked Sweet Potato Romesco Sauce Chives	
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 Tomato Vinaigrette 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 & Coleslaw Choice of Sauce	
Chicken Parmi	\$32
Panko Crumbed Chicken Breast Napoli Sauce Double Smoked Ham Mozzarella Butter Mash & Market Green Vegetables or Chips & Coleslaw	
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" (VG, GF)	\$26
Chargrilled Cauliflower Wedge Beetroot Humus Dukkah Fresh Herb Salad Citrus Dressing	
Rigatoni Lamb Ragu	\$32
8hr-Slow Cooked Lamb Ragu Parsley Parmesan	
Lamb Shoulder Roast (450g) (GF)	\$38
6hr Smoked Lamb Shoulder Mashed Potato Green Vegetables Gravy Minted Salsa verde	
Grass Fed Rump (300g) (GF)	\$38
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	\$30
Grilled Corn Ribs Husky Salad Chips *Smoked chicken is pink in colour	
Glazed Pork Back Ribs	1/2 Full \$30 \$56
6hr Hot Smoked Pork Back Ribs McLures Pickles Husky Secret Sauce Chips	
Smoker Plate	\$56
200g House Smoked Brisket Jerk Chicken Marylands Fat Beef Sausages Slaw Grilled Corn Ribs McLures Pickles Chips Slider Buns *Smoked chicken is pink in colour	
Boss Hog Plate	\$52
1/2 Rack Ribs Pork Scotch Two Hot Links Pork Scratching Grilled Corn Ribs Slaw McLures Pickles Chips Slider Buns	

Salads

"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	
Wild Buddha Bowl (V, GF)	\$26
Wild Rice Avocado Radish Purple Carrots Sweet Potato Pickled Red Cabbage Sprouts Wasabi Peas Sesame Seeds Roast Sesame Dressing	
Thai Beef Salad (GF, DF)	\$28
Marinated Beef Strips Greens Carrot Cucumber Cherry Tomato Coriander Mint Red 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)	\$15
Chocolate Sauce Strawberries Vanilla Gelato	
Deep Dish Apple Pie	\$15
Warmed Caramel Sauce Vanilla Gelato	
Sticky Date Pudding	\$15
Butterscotch Sauce Vanilla Gelato	
Basque Burnt Cheesecake (GF)	\$15
Blackberry & Cinnamon Sauce Cream	
Tunisian Lemon Syrup Cake (GF)	\$15
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

- Buffalo Wings**
Southern Style Buffalo Wings | Ranch
Husky Hot Sauce or Honey Bourbon BBQ Sauce

- Brisket Loaded Fries**
Smoked & Pulled Brisket | Gravy | Shallots

- Chilli Loaded Fries**
Chilli con Carne | Chips | Sour Cream
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 Browns (no chips)

- \$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 | Southern Burger Sauce
Husky Hot Sauce | Milk Bun

- \$19 Butternut Burger (V, VG*)** \$22
Butternut Pumpkin & Legume Burger | Cheese
Lettuce | Aioli | Tomato Relish | Milk Bun

- \$19 Steak Sanga** \$25
Scotch Fillet 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

- \$14 Puff Bread** \$26
Extra Virgin Olive Oil | Flake Salt

- \$28 Dips Trio + Puff Bread** \$25
Smoked Beetroot Humus | Guacamole
Smokey Baba Ghanouj | Herb Oil |
EVO Oil | Sesame Seeds

- \$20 Cheesy Garlic** \$26
Fior Di Latte Mozzarella | Italian Herbs
Garlic EVO Oil

- \$22 Margherita** \$27
Napolitana sauce | Fior Di Latte Mozzarella
Basil | Garlic EVO Oil

- \$24 Tropicana** \$28
Napolitana Sauce | Fior Di Latte Mozzarella
Double-Smoked Ham | Pineapple

- \$24 Pepperoni** \$28
Napolitana Sauce | Fior Di Latte Mozzarella
Pepperoni

- \$24 Vegetarian (V, VG*)** \$27
Napolitana Sauce | Fior Di Latte Mozzarella | Eggplant
Zucchini | Mushroom | Red Peppers | Veggie Mince

- \$26 Prosciutto** \$25
Napolitana Sauce | Fior Di Latte Mozzarella
Prosciutto | Wild Rocket | Shaved Parmesan

- \$25 Calabrese** \$26
Napolitana Sauce | Fior Di Latte | Hot Sopressa
Njuda | Crushed Chilli in Oil

- \$26 Gamberi** \$27
Napolitana Sauce | Fior Di Latte Mozzarella
King Prawns | Cherry Tomatoes
Garlic | Shallots

- \$27 Husky** \$28
Napolitana Sauce | Fior Di Latte Mozzarella
BBQ Chicken | Pepperoni | Garlic Marinated
Prawns | Olives | Mushrooms | Spanish Onion
Roasted Peppers | Basil

- \$28 BBQ Carnivore** \$27
BBQ Base | Fior Di Latte Mozzarella | Pepperoni
Pulled Beef | Ham | Chicken Breast | Shallots

- \$27 Tartufo** \$28
Cheesy bechamel sauce | Fior Di Latte Mozzarella
Black Truffle Paste | Mushrooms | Truffle Oil | Thyme

PLEASE NOTE:
Items from the Pizzeria 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

