

Seafood

Local Oysters* (GF) Natural Mignonette Dressing Kilpatrick <small>* Jim Wild's and Jervis Bay Oysters</small>	1/2 Doz Doz \$28 \$54 \$36 \$68
Panko Crumbed Calamari Caper Lime Aioli Lemon Add Chips & Coleslaw + \$8	\$18
Prawn Roll (3) Brioche Slider Lettuce Mayo Chives Extra Prawn Roll \$8	\$26
Fish Taco (3) Crispy Battered Fish Pickled Red Cabbage Pico De Gallo Lime Chilli Mayo Coriander Extra Taco \$8	\$26
Fish & Chips Crispy Battered Hoki Fillets Chips Coleslaw Caper Lime Aioli	\$28
Twice Baked Crab Souffle Blue Swimmer Crab Champagne Cream Sesame Seeds Lobster Oil Chervil	\$32
Add - small Husky Salad	\$6
Mussels (500g) (DF, GF*) Jervis Bay Mussels White Wine Garlic Chilli Tomato Focaccia	\$34
Australian Tiger Prawns (350g) (GF) Thousand Island Sauce Lemon	\$36
Prawn Tagliatelle Fresh Tagliatelle Pasta Chopped King Prawns Zucchini Cherry Tomatoes Chilli Parsley White Wine & Garlic Butter Sauce	\$36
Crispy Skin Salmon (GF, DF) Sweet Potato Mash Steamed Beans & Peas Green Herb & Caper Sauce Lemon	\$38
Market Fish See Bistro Blackboards	\$**
Australian Seafood Tier for Two 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 Hoki Fillets Potato Scallops Husky's Island Dressing Caper Lime Aioli Fresh Lemon	\$160

Mains

Chicken Schnitty Crumbed Chicken Breast Butter Mash & Market Green Vegetables OR Chips & Coleslaw Choice of Sauce	\$28
Chicken Parmi Crumbed Chicken Breast Napoli Sauce Double Smoked Ham Mozzarella Butter Mash & Market Green Vegetables OR Chips & Coleslaw	\$32
Spaghetti Sugo (VG) Fresh Spaghetti Tomato Sugo Basil Add Fresh Burrata \$9	\$20
Cauliflower (VG, GF) Smoked & Chargrilled Cauliflower Wedge Beetroot Humus Dukkah Fresh Herb Salad Citrus Dressing	\$28
Gnocchi al Funghi (V) Hand-Made Potato Gnocchi Fresh Mushrooms Porcini Mushrooms Truffle Cream Parmesan	\$32
Rigatoni Lamb Ragu 'al Cartoccio' Red Wine & Cacao Rigatoni Slow Cooked Lamb Ragu Napolitana Sauce Parsley Ricotta Salata Pepper	\$36
Lamb Shoulder Roast (450g) (GF) 6hr Smoked Lamb Shoulder Mashed Potato Green Vegetables Gravy Minted Salsa verde	\$42
Grass-Fed Rump (300g) (GF) Butter Mash & Market Green Vegetables OR Chips & Slaw Choice of Sauce	\$38
500g Rib-Eye on the Bone MB 2+ (GF) Italian fried potatoes Choice of Sauce	\$68
Surf & Turf your Steak (GF) Panfried Garlic Prawns in Cream Sauce	\$14
Sauces (GF) Gravy Pepper Mushroom Dianne Extra Sauce + \$3	
Sides	
Coleslaw (GF)	\$6
Husky Salad (GF, VG) Butter Lettuce Hearts Radicchio Fresh Herbs Citrus Dressing	\$8
Butter Mash & Gravy (GF)	\$8
Steamed Vegetables (GF, VG) Fresh Seasonal Vegetables Salt Flakes	\$10

From the Smoker

Authentic & Inspired American Smokehouse BBQ			
Jerk Spiced Chicken* Marylands Grilled Corn Ribs Husky Salad Chips <small>*Smoked chicken is pink in colour</small>	\$34		
Glazed Pork Back Ribs 6hr Hot Smoked Pork Back Ribs McLures Pickles Husky Secret Sauce Chips	1/2 Full \$34 \$58		
Smoker Plate 200g House Smoked Brisket Jerk Chicken Marylands Fat Beef Sausages Slaw Grilled Corn Ribs McLures Pickles Chips Slider Buns <small>*Smoked chicken is pink in colour</small>	\$56		
Boss Hog Plate 1/2 Rack Ribs Pork Scotch Two Hot Links Pork Scratching Grilled Corn Ribs Slaw McLures Pickles Chips Slider Buns	\$52		
"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 Pangrattato Caesar Dressing	\$22		
Wild Buddha Bowl (V, GF) Wild Rice Avocado Radish Purple Carrots Sprouts Purple Bliss Potato Pickled Red Cabbage Wasabi Peas Sesame Seeds Roast Sesame Dressing	\$26		

Thai Beef Salad (GF, DF) Marinated Beef Strips Greens Carrot Cucumber Cherry Tomato Coriander Mint Red Onion Crispy Noodles Spicy Thai Dressing	\$28
Add To Your Salad Egg \$3 Chicken \$7 Falafel \$6 Smoked Salmon \$8 Tofu \$7 Marinated Beef \$9	

Kids

Kids Nourish Bowl (V,VG*,GF, DF*) Raw Baby Carrot Baby Cucumber Hummus Guacamole Cheese Corn Chips	\$14
Battered Fish Chips or Slaw	\$14
P'sghetti Fresh Spaghetti Parmesan Butter Add Tomato Sugo + \$2	\$14
Ham & Cheese Pizza <small>*from the Pizzeria</small>	\$12
Steak Chips or Slaw	\$14
Chicken Tenders (2) Chips or Slaw	\$14
Kids Ice cream Vanilla Ice Cream Sprinkles Choice of Syrup	\$4

Desserts

Chocolate Brownie (GF) Chocolate Sauce Strawberries Vanilla Gelato	\$15
Deep Dish Apple Pie Warmed Caramel Sauce Vanilla Gelato	\$15
Sticky Date Pudding Butterscotch Sauce Vanilla Gelato	\$15
Basque Burnt Cheesecake (GF) Blackberry & Cinnamon Sauce Cream	\$15
Warm Lemon Delicious Pudding Whipped Cream	\$15



Menu

All Day Menu

Shares

Candied Walnuts (VG, GF, DF) Salty & Sweet	\$10
Olives (VG) Mixed Local Olives by Contadino	\$10
Chips (V) Garlic Aioli	\$12
Potato Wedges (V) Sour Cream Sweet Chilli	\$14
Guacamole (GF, VG) Corn Chips Chilean Pebre	\$14
Dirty Cauliflower (VG, GF, DF) Smoked Paprika Aioli Shallots	\$16
Bruschetta (V, VG) Focaccia Tomato Basil Garlic Balsamic EVO Oil Add Burrata \$9	\$16
Chicken Wings Fried Marinated Chicken Wings Ranch Husky Hot Sauce or Honey Bourbon BBQ Sauce	\$19
Brisket Loaded Fries Smoked & Pulled Brisket Gravy Shallots	\$19

Burgers

All Burgers Served w Chips
GF + \$5

Forever Brekky Burger Triple Bacon Egg Cheese Lettuce Aioli Burger Sauce Milk Bun Hash Browns (no chips)	\$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 Southern Burger Sauce Husky Hot Sauce Milk Bun	\$22
Unbeetable Burger (V, VG*) Beetroot, Buckwheat & Legume Burger Cheese Tomato Lettuce Aioli Southern Burger sauce Milk Bun	\$22
Steak Sanga Scotch Fillet Steak Cheese Lettuce Mustard Aioli Caramelised Onion Seeded Turkish Bread	\$25
The Lot - Classic Aussie Burger Beef Patty Bacon Egg Tasty Cheese Beetroot Pineapple Lettuce Tomato Onion Tomato Sauce Milk Bun	\$26

Husky Pizzeria

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

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