

Seafood

Local Oysters* (GF)	1/2 Doz Doz
Natural Mignonette Dressing	\$28 \$54
Kilpatrick	\$36 \$68
* Jim Wild's and Jervis Bay Oysters	
Panko Crumbed Calamari	\$18
Caper Lime Aioli Lemon	
Add Chips & Coleslaw + \$8	
Australian Tiger Prawns (350g) (GF)	\$36
Thousand Island Sauce Lemon	

Prawn Roll (3)	\$27
Brioche Slider Lettuce Mayo Chives	
Extra Prawn Roll \$9	
Fish Taco (3)	\$27
Crispy Battered Fish Pickled Red Cabbage	
Pico De Gallo Lime Chilli Mayo Coriander	
Extra Taco \$9	
Fish & Chips	\$28
Crispy Battered Hoki Fillets	
Chips Coleslaw Caper Lime Aioli	
Tuna Tartare (DF, GF*)	\$34
Fresh Ulladulla Tuna Chives Baby Capers Chilli	
Lemon Begonia Petals EVO Oil Crostini	
Mussels (500g) (DF, GF*)	\$34
Jervis Bay Mussels White Wine	
Garlic Chilli Tomato Focaccia	
Prawn Tagliatelle	\$36
Fresh Tagliatelle Pasta Chopped King Prawns	
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 Hoki Fillets Potato Scallops	
Husky's Island Dressing Caper Lime Aioli	
Fresh Lemon	

Mains

Chicken Schnitty	\$28
Crumbed Chicken Breast	
Butter Mash & Market Vegetables	
OR Chips & Coleslaw	
Choice of Sauce	
Surf & Turf Topper \$14	
Panfried Garlic Prawns in Cream Sauce	
Chicken Parmi	\$32
Crumbed Chicken Breast	
Napoli Sauce Double Smoked Ham Mozzarella	
Butter Mash & Market Vegetables	
OR Chips & Coleslaw	
Spaghetti Sugo (VG)	\$20
Fresh Spaghetti Tomato Sugo Basil	
Add Fresh Burrata \$9	
Cauliflower (VG, GF)	\$28
Smoked & Chargrilled Cauliflower Wedge Beetroot	
Humus Dukkah Fresh Herb Salad Citrus Dressing	
Gnocchi Pesto (V)	\$32
Hand-Made Potato Gnocchi Rocket Pesto	
Semi-Dried Tomatoes Parmesan	
Rigatoni Lamb Ragu	\$32
8hr-Slow Cooked Lamb Ragu Parsley Parmesan	
Lamb Shoulder Roast (450g) (GF)	\$42
6hr Slow Roasted Lamb Shoulder Mashed Potato	
Green Vegetables Gravy Minted Salsa verde	
Rump Steak (300g) (GF)	\$38
Butter Mash & Market Vegetables	
OR Chips & Slaw	
Choice of Sauce	
Surf & Turf Topper \$14	
Panfried Garlic Prawns in Cream Sauce	
Sirloin Steak (300g) (GF)	\$51
Butter Mash & Market Vegetables	
OR Chips & Slaw	
Choice of Sauce	
Surf & Turf Topper \$14	
Panfried Garlic Prawns in Cream Sauce	
500g Rib-Eye on the Bone MB 2+ (GF)	\$68
Italian fried potatoes Choice of Sauce	
Surf & Turf Topper \$14	
Panfried Garlic Prawns in Cream Sauce	

Sauces (GF)

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

From the Smoker

American Smokehouse BBQ	
Jerk Spiced Chicken* Marylands	\$34
Grilled Corn Ribs Husky Salad Chips	
*Smoked chicken is pink in colour	
Glazed Pork Back Ribs	1/2 Full
6hr Hot Smoked Pork Back Ribs McLures	\$34 \$58
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	
“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 Pangrattato Caesar Dressing	
Wild Buddha Bowl (V, GF)	\$26
Wild Rice Avocado Radish Purple Carrots Sprouts	
Purple Bliss Potato Pickled Red Cabbage 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	
Husky Salad (GF, VG)	\$8
Butter Lettuce Hearts Radicchio	
Fresh Herbs Citrus Dressing	
Traditional Greek Salad (GF, VG*)	\$15
Lettuce Tomato Cucumber Olives	
Onion Capsicum Greek Peppers Fetta	
Coleslaw (GF)	\$6
Butter Mash & Gravy (GF)	\$8
Steamed Vegetables (GF, VG)	\$10
Fresh Seasonal Vegetables Salt Flakes	

Kids

	Includes Kids Juice
Kids Nourish Bowl (V,VG*,GF, DF*)	\$14
Raw Baby Carrot Baby Cucumber	
Hummus Guacamole Cheese Corn Chips	
Battered Fish	\$14
Chips or Slaw	
P'sghetti	\$14
Fresh Spaghetti Parmesan Butter	
Add Tomato Sugo + \$2	
Ham & Cheese Pizza	\$12
*from the Pizzeria	
Steak (GF)	\$14
Chips or Slaw	
Chicken Tenders (2)	\$14
Chips or Slaw	
Dixie Cup Ice Creams (GF)	\$4
Vanilla Chocolate Strawberry	
Vanilla Non-Dairy (coconut)	\$5

Desserts

	All Desserts Made In-House
Chocolate Brownie (GF)	\$15
Chocolate Sauce Strawberries	
'Gelato Buoy' Vanilla Gelato	
Apple & Rhubarb Crumble	\$16
'Gelato Buoy' Vanilla Gelato	
Sticky Date Pudding	\$15
Butterscotch Sauce	
'Gelato Buoy' Vanilla Gelato	
Basque Burnt Cheesecake (GF)	\$15
Blackberry & Cinnamon Sauce Cream	
Banoffee Pie	\$16
Biscuit Dulce de Leche Fresh Banana	
Fresh Whipped Cream Chocolate	



All Day Menu

Shares

Garlic Bread Add cheese \$3	\$9
Edamame (VG, GF, DF) Local Organic Wakame & Seaweed Salt	\$10
Olives (VG, GF, DF) Mixed Local Olives by Contadino	\$10
Chips (V,GF) Garlic Aioli	\$12
Potato Wedges (V) Sour Cream Sweet Chillli	\$14
Guacamole (GF, VG) Corn Chips Chilean Pebre	\$14
Dirty Cauliflower (VG, DF) Smoked Paprika Aioli Shallots	\$16
Bruschetta (V, VG) Sourdough Baguette 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
Poutine (GF) Chips Cheese curds 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 \$25 Triple \$29	\$19
Husky Burger Angus Beef Patty Cheese Lettuce Tomato Onion Southern Burger Sauce Milk Bun Double \$28 Triple \$32	\$22
Fried Chicken Burger Buttermilk Fried Chicken Cheese Lettuce Tomato Onion Southern Burger Sauce Husky Hot Sauce Milk Bun	\$22
Butternut Burger (V, VG*) Butternut Pumpkin & Legume Burger Aioli Tomato Cheese Lettuce 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 (VG) Extra Virgin Olive Oil Flake Salt	\$14	Prosciutto Napolitana Sauce Fior Di Latte Mozzarella Prosciutto Wild Rocket Shaved Parmesan	\$26
Dips Trio + Puff Bread (V,VG*) Smoked Beetroot Humus Guacamole Smokey Baba Ghanouj Herb Oil EVO Oil Sesame Seeds	\$28	Calabrese 🌶️ Napolitana Sauce Fior Di Latte Hot Sopressa Njuda Crushed Chillli in Oil	\$25
Margherita (V,VG*) Napolitana sauce Fior Di Latte Mozzarella Basil Garlic EVO Oil	\$22	Gamberi Napolitana Sauce Fior Di Latte Mozzarella King Prawns Cherry Tomatoes Garlic Shallots	\$26
Pizza Napoli Napolitana sauce Fior Di Latte Mozzarella Anchovies Olives Oregano	\$23	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	Tartufo (V) Cheesy bechamel sauce Fior Di Latte Mozzarella Black Truffle Paste Mushrooms Truffle Oil Thyme	\$27
Pepperoni Napolitana Sauce Fior Di Latte Mozzarella Pepperoni	\$24	BBQ Carnivore BBQ Base Fior Di Latte Mozzarella Pepperoni Pulled Beef Ham Chicken Breast Shallots	\$28
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

