

Seafood

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

Prawn Roll (3) (I)	\$27
Brioche Slider Lettuce Mayo Chives Extra Prawn Roll \$9	

Fish Taco (3) (I)	\$27
Crispy Battered Fish Pickled Red Cabbage Pico De Gallo Lime Chilli Mayo Coriander Extra Taco \$9	

Fish & Chips	\$28
Crispy Battered New Zealand 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 (I)	\$36
Fresh Tagliatelle Pasta Chopped King Prawns Zucchini Cherry Tomatoes Chilli Parsley White Wine & Garlic Butter Sauce	

Crispy Skin Salmon (GF)	\$38
Tasmanian Salmon Summer Green Vegetables Baked Sweet Potato Romesco Sauce Chives	

Market Fish (A)	\$**
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 New Zealand 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 (I)	
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	

Classic Beef Lasagna	\$28
Angus Beef Napolitana Sauce Bechamel Sauce Parmesan Cheese Garden Salad	

Gnocchi Pesto (V)	\$32
Hand-Made Potato Gnocchi Rocket Pesto Semi-Dried Tomatoes Parmesan	

Rigatoni Lamb Ragu	\$36
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 (I) 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 (I) Panfried Garlic Prawns in Cream Sauce	

600g Rib-Eye on the Bone MB 2+ (GF)	\$95
Italian fried potatoes Chimichurri 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 Pickles Husky Secret Sauce Chips	\$34 \$58

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 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	

Sides

Husky Salad (GF, VG)	\$8
Butter Lettuce Hearts Radicchio Fresh Herbs Citrus Dressing	

Traditional Greek Salad (GF, VG*)	\$16
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	

Kids Burger	\$14
Angus Beef Patty Cheese Milk Bun Chips	

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 & Blackberry 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	

Tunisian Almond & Lemon Cake (GF)	\$16
Soft Whipped Cream	



All Day Menu

Shares

- Garlic Bread**
Add cheese \$3
- Edamame (VG, GF, DF)**
Local Organic Wakame & Seaweed Salt
- Olives (VG, GF, DF)**
Mixed Local Olives by Contadino
- Chips (V,GF)**
Garlic Aioli
- Potato Wedges (V)**
Sour Cream | Sweet Chillli
- Guacamole (GF, VG)**
Corn Chips | Chilean Pebre
- Dirty Cauliflower (VG, DF)**
Smoked Paprika Aioli | Shallots
- Bruschetta (V, VG)**
Sourdough Baguette | Tomato | Basil
Garlic | Balsamic | EVO Oil
Add Burrata \$9
- Chicken Wings**
Fried Marinated Chicken Wings | Ranch
Husky Hot Sauce or Honey Bourbon BBQ Sauce
- Poutine (GF)**
Chips | Cheese curds | Gravy | Shallots

Burgers

All Burgers Served w Chips
GF + \$5

- \$9 Forever Brekky Burger** \$17
Triple Bacon | Egg | Cheese | Lettuce | Aioli
Burger Sauce | Milk Bun | Hash Browns (no chips)
- \$10 Cheeseburger** \$19
Angus Beef Patty | Cheese | Pickles
Onion | Tomato Sauce | Mustard | Milk Bun
Double \$25 | Triple \$29
- \$10 Husky Burger** \$22
Angus Beef Patty | Cheese | Lettuce | Tomato
Onion | Southern Burger Sauce | Milk Bun
Double \$28 | Triple \$32
- \$14 Fried Chicken Burger** \$22
Buttermilk Fried Chicken | Cheese | Lettuce
Tomato | Onion | Southern Burger Sauce
Husky Hot Sauce | Milk Bun
- \$16 Butternut Burger (V, VG*)** \$22
Butternut Pumpkin & Legume Burger | Aioli | Tomato
Cheese | Lettuce | Southern Burger Sauce | Milk Bun
- \$19 Steak Sanga** \$25
Scotch Fillet Steak | 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 (VG)** \$14
Extra Virgin Olive Oil | Flake Salt
- Dips Trio + Puff Bread (V,VG*)** \$28
Smoked Beetroot Humus | Guacamole
Smokey Baba Ghanouj | Herb Oil |
EVO Oil | Sesame Seeds
- Margherita (V,VG*)** \$22
Napolitana sauce | Fior Di Latte Mozzarella
Basil | Garlic EVO Oil
- Pizza Napoli** \$23
Napolitana sauce | Fior Di Latte Mozzarella
Anchovies | Olives | Oregano
- 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 Chillli in Oil
- Gamberi (I)** \$26
Napolitana Sauce | Fior Di Latte Mozzarella
King Prawns | Cherry Tomatoes
Garlic | Shallots
- Husky (I)** \$27
Napolitana Sauce | Fior Di Latte Mozzarella
BBQ Chicken | Pepperoni | Garlic Marinated
Prawns | Olives | Mushrooms | Spanish Onion
Roasted Peppers | Basil
- Tartufo (V)** \$27
Cheesy bechamel sauce | Fior Di Latte Mozzarella
Black Truffle Paste | Mushrooms | Truffle Oil | Thyme
- BBQ Carnivore** \$28
BBQ Base | Fior Di Latte Mozzarella | Pepperoni
Pulled Beef | Ham | Chicken Breast | Shallots

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
Seafood Guide:
(A) Australian
(I)International
(M) Mixed
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

