

# Seafood

	1/2 Doz   Doz
<b>Local Oysters* (GF)</b>	<b>\$28 \$54</b>
Natural   Mignonette Dressing	<b>\$36 \$68</b>
Kilpatrick   Bacon   Plum Worcestershire	
* Jim Wild's and Jervis Bay Oysters	
<b>Panko Crumbed Calamari (I)</b>	<b>\$19</b>
Caper Lime Aioli   Lemon	
<b>Add Chips &amp; Coleslaw + \$9</b>	
<b>Australian Tiger Prawns (350g) (GF)</b>	<b>\$38</b>
Thousand Island Sauce   Lemon	
<b>Prawn Roll (3) (I) (DF)</b>	<b>\$27</b>
Brioche Slider   Lettuce   Mayo   Chives	
<b>Extra Prawn Roll \$9</b>	
<b>Fish Taco (3) (I) (DF)</b>	<b>\$27</b>
Crispy Battered Fish   Pickled Red Cabbage	
Pico De Gallo   Lime Chilli Mayo   Coriander	
<b>Extra Taco \$9</b>	
<b>Fish &amp; Chips (DF*)</b>	<b>\$29</b>
Crispy Battered New Zealand Hoki Fillets	
Chips   Coleslaw   Caper Lime Aioli	

<b>Twice Baked Crab Souffle (A,I)</b>	<b>\$34</b>
Creamy Crab Bisque   Bottarga   Chives	
Garden Vegetable Salad	

<b>Mussels (1kg) (DF, GF*)</b>	<b>\$36</b>
Jervis Bay Mussels   White Wine	
Garlic   Chilli   Tomato   Focaccia	

<b>Prawn Tagliatelle (I)</b>	<b>\$36</b>
Fresh Tagliatelle Pasta   Chopped King Prawns	
Zucchini   Cherry Tomatoes   Chilli   Parsley	
White Wine & Garlic Butter Sauce	

<b>Crispy Skin Tasmanian Salmon (GF, DF)</b>	<b>\$38</b>
Sweet Potato Mash   Steamed Snow Peas &	
Baby Peas   Green Herb & Caper Sauce   Lemon	

<b>Grilled Queensland Mulloway (GF, DF)</b>	<b>\$42</b>
200g Mulloway   Steamed Asian Greens   Ginger,	
Coriander & Green Onions   Hot Sesame Oil	
Light Soy & Oyster Sauce   Steamed Jasmine Rice	

<b>Market Fish (A)</b>	<b>\$**</b>
See Bistro Blackboards	

<b>Australian Seafood Tier for Two</b>	<b>\$160</b>
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

<b>Chicken Schnitty</b>	<b>\$28</b>
Crumbed Chicken Breast	
Butter Mash & Green beans	
<b>OR Chips &amp; Coleslaw</b>	
Choice of Sauce	
<b>Surf &amp; Turf Topper \$14 (I)</b>	
Panfried Garlic Prawns in Cream Sauce	

<b>Chicken Parmi</b>	<b>\$32</b>
Crumbed Chicken Breast	
Napoli Sauce   Double Smoked Ham   Mozzarella	
Butter Mash & Green Beans	
<b>OR Chips &amp; Coleslaw</b>	

<b>Spaghetti Sugo (VG)</b>	<b>\$20</b>
Fresh Spaghetti   Tomato Sugo   Basil	
<b>Add Fresh Burrata \$9</b>	

<b>Cauliflower (VG, GF)</b>	<b>\$28</b>
Smoked & Chargrilled Cauliflower Wedge   Beetroot	
Humus   Dukkah   Fresh Herb Salad   Citrus Dressing	

<b>Classic Beef Lasagna</b>	<b>\$28</b>
Angus Beef   Napolitana Sauce   Bechamel Sauce	
Parmesan Cheese   Garden Salad	

<b>Gnocchi al Funghi (V)</b>	<b>\$34</b>
Hand-Made Potato Gnocchi   Fresh Mushrooms	
Porcini Mushrooms   Truffle   Cream   Parmesan	

<b>Rigatoni Lamb Ragu 'al Cartoccio'</b>	<b>\$36</b>
Rigatoni   Slow Cooked Lamb Ragu	
Napolitana Sauce   Parsley   Ricotta Salata   Pepper	

<b>Lamb Shoulder Roast (450g) (GF)</b>	<b>\$42</b>
Slow Roasted Lamb Shoulder   Mashed Potato	
Green Vegetables   Gravy   Minted Salsa verde	

<b>Rump Steak (300g) (GF)</b>	<b>\$38</b>
Butter Mash & Green Beans	
<b>OR Chips &amp; Slaw   Choice of Sauce</b>	
<b>Surf &amp; Turf Topper \$14 (I)</b>	
Panfried Garlic Prawns in Cream Sauce	

<b>Sirloin Steak (300g) (GF)</b>	<b>\$52</b>
Butter Mash & Green Beans	
<b>OR Chips &amp; Slaw   Choice of Sauce</b>	
<b>Surf &amp; Turf Topper \$14 (I)</b>	
Panfried Garlic Prawns in Cream Sauce	

<b>600g Rib-Eye on the Bone MB 2+ (GF)</b>	<b>\$95</b>
Italian Fried Potatoes   Chimichurri	
<b>Surf &amp; Turf Topper \$14 (I)</b>	
Panfried Garlic Prawns in Cream Sauce	

<b>Dry Aged Steaks</b>	<b>\$**</b>
See Bistro Blackboards	

# Sauces (GF)

Gravy   Pepper   Mushroom   Dianne	
<b>Extra Sauce + \$3</b>	

# From the Smoker

## American Smokehouse BBQ

<b>Jerk Spiced Chicken* Marylands (GF, DF)</b>	<b>\$36</b>
Grilled Corn Ribs   Husky Salad   Chips	
*Smoked chicken is pink in colour	

<b>Glazed Pork Back Ribs (GF, DF)</b>	<b>1/2   Full</b>
6hr Hot Smoked Pork Back Ribs   McLures	<b>\$38   \$62</b>
Pickles   Husky Secret Sauce   Chips	

<b>Smoker Plate (DF*, GF*)</b>	<b>\$60</b>
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	

<b>Boss Hog Plate (DF*, GF*)</b>	<b>\$56</b>
1/2 Rack Ribs   Pork Scotch   Two Hot Links	
Pork Scratching   Grilled Corn Ribs	
Slaw   McLures Pickles   Chips   Slider Buns	

# Salads

<b>"I'll Have The Salad" (VG, GF)</b>	<b>\$18</b>
Roasted Pumpkin   Kale   Spinach   Pepitas	
Chives   Sprouts   Green Goddess Dressing	

<b>Caesar Salad (GF*,V)</b>	<b>\$24</b>
Baby Cos Lettuce   Bacon   Boiled Egg	
Parmesan   Pangrattato   Caesar Dressing	

<b>Wild Buddha Bowl (V, GF)</b>	<b>\$27</b>
Wild Rice   Avocado   Radish   Purple Carrots	
Sprouts   Purple Bliss Potato   Pickled Red Cabbage	
Wasabi Peas   Roast Sesame Dressing	

<b>Thai Beef Salad (GF, DF)</b>	<b>\$29</b>
Marinated Beef Strips   Greens   Carrot   Cucumber	
Cherry Tomato   Coriander   Mint   Red Onion   Crispy	
Noodles   Spicy Thai Dressing	

<b>Add To Your Salad</b>	
Egg \$3 Chicken \$7	
Falafel \$6 Smoked Salmon \$8	
Tofu \$7 Marinated Beef \$9	

# Sides

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

<b>Traditional Greek Salad (GF, VG*)</b>	<b>\$18</b>
Lettuce   Tomato   Cucumber   Olives	
Onion   Capsicum   Greek Peppers   Fetta	

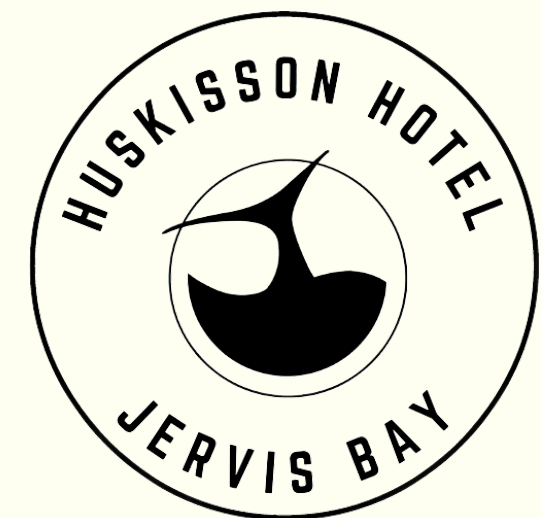
<b>Coleslaw (GF)</b>	<b>\$6</b>
<b>Butter Mash &amp; Gravy (GF)</b>	<b>\$8</b>
<b>Steamed Vegetables (GF, VG)</b>	<b>\$10</b>
Fresh Seasonal Vegetables   Salt Flakes	

# Kids

Includes Kids Juice

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

<b>Desserts</b>	All Desserts Made In-House
<b>Chocolate Brownie (GF)</b>	<b>\$15</b>
Chocolate Sauce   Strawberries	
Vanilla Bean Ice Cream	
<b>Apple &amp; Blackberry Crumble</b>	<b>\$16</b>
Vanilla Bean Ice Cream	
<b>Sticky Date Pudding</b>	<b>\$16</b>
Butterscotch Sauce	
Vanilla Bean Ice Cream	
<b>Basque Burnt Cheesecake (GF)</b>	<b>\$15</b>
Blackberry & Cinnamon Sauce   Cream	
<b>Treacle Pudding</b>	<b>\$15</b>
Vanilla Custard	



# 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 Parafield (Wagga)
- Chips (V,GF)**  
Garlic Aioli
- Potato Wedges (V)**  
Sour Cream | Sweet Chilli
- 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) (V)**  
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
- \$14 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 Unbeetable Burger (V, VG\*)** \$22  
Beetroot, Buckwheat & Legume Burger | Cheese  
Tomato | Lettuce | Aioli | Southern Burger Sauce |  
Milk Bun
- \$19 Steak Sanga** \$26  
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

- \$14 Puff Bread (VG)** \$26  
Extra Virgin Olive Oil | Flake Salt
- \$28 Dips Trio + Puff Bread (V,VG\*)** \$25  
Smoked Beetroot Humus | Guacamole  
Smokey Baba Ghanouj | Herb Oil  
EVO Oil | Sesame Seeds
- \$22 Margherita (V,VG\*)** \$26  
Napolitana sauce | Fior Di Latte Mozzarella  
Basil | Garlic EVO Oil
- \$23 Pizza Napoli** \$27  
Napolitana sauce | Fior Di Latte Mozzarella  
Anchovies | Olives | Oregano
- \$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\*)** \$28  
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 (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 | King 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

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

