

Seafood

Local Oysters* (GF, DF)	1/2 Doz Doz
Natural Mignonette Dressing	\$28 \$54
Kilpatrick Bacon Plum Worcestershire	\$36 \$68
Panko Crumbed Calamari (I) (DF)	\$19
Caper Lime Aioli Lemon	
Add Chips & Coleslaw + \$9	
Australian Tiger Prawns (350g) (GF, DF)	\$38
Thousand Island Sauce Lemon	
Prawn Roll (3) (I)	\$27
Brioche Slider Lettuce Mayo Chives	
Extra Prawn Roll \$9	
Fish Taco (3) (I) (DF)	\$27
Crispy Battered Fish Pickled Red Cabbage	
Pico De Gallo Lime Chilli Mayo Coriander	
Extra Taco \$9	
Fish & Chips (DF)	\$29
Crispy Battered New Zealand Hoki Fillets	
Chips Coleslaw Caper Lime Aioli	
Tuna Tartare (DF, GF*)	\$34
Fresh Ulladulla Tuna Chives Baby Capers Chilli	
Lemon Petals EVO Oil Crostini	
Mussels (1kg) (DF, GF*)	\$36
Jervis Bay Mussels White Wine	
Garlic Chilli Tomato Focaccia	
Prawn Tagliatelle (I)	\$36
Fresh Tagliatelle Pasta King Prawns	
Zucchini Cherry Tomatoes Chilli Parsley	
White Wine & Garlic Butter Sauce	
Crispy Skin Salmon (GF, DF)	\$38
Tasmanian Salmon Spring Green Vegetables	
Baked Sweet Potato Romesco Sauce Chives	
Grilled Queensland Mulloway (GF, DF)	\$42
200g Mulloway Steamed Asian Greens Ginger,	
Coriander & Green Onions Hot Sesame Oil	
Light Soy & Oyster Sauce Steamed Jasmine Rice	
Market Fish (A)	\$**
See Bistro Blackboards	
Australian Seafood Tier for Two	\$170
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 & Green beans	
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 & Green Beans	
OR Chips & Coleslaw	
Spaghetti Sugo (VG, DF)	\$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)	\$34
Hand-Made Potato Gnocchi Rocket Pesto	
Sundried Tomato ‘Grana Padano’ Parmesan	
Add Chicken \$9	
Rigatoni Lamb Ragu	\$36
Rigatoni Slow Cooked Lamb Ragu Napolitana Sauce	
Parsley ‘Grana Padano’ Parmesan Black Pepper	
Lamb Shoulder Roast (450g) (GF)	\$42
Slow Roasted Lamb Shoulder Mashed Potato	
Green Vegetables Gravy Minted Salsa Verde	
Rump Steak (300g) (GF)	\$38
Butter Mash & Green Beans	
OR Chips & Slaw Choice of Sauce	
Surf & Turf Topper \$14 (I)	
Panfried Garlic Prawns in Cream Sauce	
Sirloin Steak (300g) (GF)	\$52
Butter Mash & Green Beans	
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 (I)	
Panfried Garlic Prawns in Cream Sauce	
Dry Aged Steaks	\$**
See Bistro Blackboards	
Sauces (GF)	
Gravy Pepper Mushroom Dianne	
Extra Sauce + \$3	

From the Smoker

American Smokehouse BBQ	
Jerk Spiced Chicken* Marylands (GF, DF)	\$37
Grilled Corn Ribs Husky Salad Chips	
*Smoked chicken is pink in colour	
Glazed Pork Back Ribs (GF, DF)	1/2 Full
6hr Hot Smoked Pork Back Ribs McLures	\$39 \$64
Pickles Husky Secret Sauce Chips	
Smoker Plate (DF*, GF*)	\$62
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 (DF*, GF*)	\$58
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, DF)	\$18
Roasted Pumpkin Kale Spinach Pepitas	
Chives Sprouts Green Goddess Dressing	
Caesar Salad (GF*,V)	\$25
Baby Cos Lettuce Bacon Boiled Egg	
Parmesan Pangrattato Caesar Dressing	
Wild Buddha Bowl (VG, GF)	\$27
Wild Rice Avocado Radish Purple Carrots	
Sprouts Purple Bliss Potato Pickled Red Cabbage	
Wasabi Peas Roast Sesame Dressing	
Thai Beef Salad (GF, DF)	\$29
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*)	\$18
Lettuce Tomato Cucumber Olives	
Onion Capsicum Greek Peppers Fetta	
Coleslaw (GF, DF)	\$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	
Humus Guacamole Cheese Corn Chips	
Battered Fish (I) (DF)	\$14
Chips or Slaw	
P’sghetti (V)	\$14
Fresh Spaghetti Parmesan Butter	
Add Tomato Sugo + \$2	
Ham & Cheese Pizza	\$12
*from the Pizzeria	
Steak (GF, DF)	\$14
Chips or Slaw	
Chicken Tenders (2) (DF)	\$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	
Vanilla Bean Ice Cream	
Apple & Blackberry Crumble	\$16
Vanilla Bean Ice Cream	
Sticky Date Pudding	\$16
Butterscotch Sauce	
Vanilla Bean Ice Cream	
Basque Burnt Cheesecake (GF)	\$15
Blackberry & Cinnamon Sauce Cream	
Almond & Lemon Syrup 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) Local Olives by Parafield (Wagga)
Chips (V,GF, DF) Garlic Aioli
Potato Wedges (V) Sour Cream Sweet Chillli
Guacamole (GF, VG, DF) 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
Chicken Kebabs (3) (GF) Toum Chicken Crackling Chicken Salt Parsley Add Extra Skewer \$9 Add Greek Salad \$18

Burgers

All Burgers Served w Chips
GF + \$5

\$9	Forever Brekky Burger Triple Bacon Egg Cheese Lettuce Aioli Burger Sauce Milk Bun Hash Browns (no chips)	\$18
\$10	Cheeseburger Angus Beef Patty Cheese Pickles Onion Tomato Sauce Mustard Milk Bun Double \$25 Triple \$31	\$19
\$10	Husky Burger Angus Beef Patty Cheese Lettuce Tomato Onion Southern Burger Sauce Milk Bun Double \$29 Triple \$35	\$23
\$14	Fried Chicken Burger Buttermilk Fried Chicken Cheese Lettuce Tomato Onion Southern Burger Sauce Husky Hot Sauce Milk Bun	\$23
\$16	Butternut Burger (V, VG*) Butternut Pumpkin & Legume Burger Aioli Tomato Cheese Lettuce Southern Burger Sauce Milk Bun	\$23
\$16	Steak Sanga Scotch Fillet Steak Cheese Lettuce Mustard Aioli Caramelised Onion Seeded Turkish Bread	\$27
\$19	The Lot - Classic Aussie Burger Beef Patty Bacon Egg Tasty Cheese Beetroot Pineapple Lettuce Tomato Onion Tomato Sauce Milk Bun	\$27

Husky Pizzeria

Puff Bread (DF, VG) Extra Virgin Olive Oil Flake Salt	\$14	Calabrese 🌶️ Napolitana Sauce Fior Di Latte Hot Sopressa Njuda Crushed Chillli in Oil	\$26
Dips Trio + Puff Bread (DF, VG*) Smoked Taramasalata Humus Smokey Baba Ghanouj Herb Oil EVO Oil Sesame Seeds	\$28	Prosciutto Napolitana Sauce Fior Di Latte Mozzarella Prosciutto Wild Rocket Shaved Parmesan	\$27
Margherita (V,VG*) Napolitana sauce Fior Di Latte Mozzarella Basil Garlic EVO Oil	\$23	Gamberi (I) Napolitana Sauce Fior Di Latte Mozzarella King Prawns Cherry Tomatoes Garlic Shallots	\$27
Tropicana Napolitana Sauce Fior Di Latte Mozzarella Double-Smoked Ham Pineapple	\$25	Husky (I) Napolitana Sauce Fior Di Latte Mozzarella BBQ Chicken Pepperoni King Prawns Olives Mushrooms Red Onion Roasted Peppers Basil	\$28
Pepperoni Napolitana Sauce Fior Di Latte Mozzarella Pepperoni	\$25	Tartufo (V) Cheesy Bechamel Sauce Fior Di Latte Mozzarella Black Truffle Paste Mushrooms Truffle Oil Thyme	\$28
Vegetarian (V,VG*) Napolitana Sauce Fior Di Latte Mozzarella Roasted Pumpkin Roasted Red Onion Mushrooms Red Peppers Feta Cheese Garlic Oil Rocket	\$25	BBQ Carnivore BBQ Base Fior Di Latte Mozzarella Pepperoni Pulled Beef Ham Chicken Breast Shallots	\$29
Capricciosa Napolitana sauce Fior Di Latte Mozzarella Artichokes Ham Mushrooms Olives	\$26		

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
(DF*) Dairy Free Option (V) Vegetarian (VG) Vegan
(VG*) Vegan Option
Seafood Guide:
(A) Australian
(I) International
(M) Mixed

*Oysters are Jim Wild's, or Jervis Bay and either
Sydney Rock or Pacific depending on seasonality

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