



HUSKISSON HOTEL

MENU

TO SHARE

Sonoma Bakery	Baguette w confit garlic and herb butter	7
Bruschetta	Toasted sourdough w baby heirloom tomatoes, buffalo mozzarella, basil leaves and balsamic reduction	15
Tilba Cheese Board	A selection of Tilba cheeses served w muscatels, and walnut and fig loaf	23
Contadino Olives	Kalamata, manzanilla and green olives w extra virgin olive oil and fresh sourdough	14
Jim Wild's Oysters	- Natural w shallot mignonette 19 - w Japanese dressing, wakame and fried shallots 21 - w bacon jam and pangrattato 21	36 39 39
Calamari	Panko crumbed calamari rings w crunchy Asian slaw and chilli lime aioli	19
	Available as a main - w chips and garden salad	24
Bucket of Prawns	Bucket of Australian tiger prawns w caper lime aioli and lemon wedges	28
Nachos	Oven baked corn chips w melted cheese, guacamole, sour cream and salsa, w your choice of Mexican black beans or pulled beef (GF)	19
South Coast Charcuterie Plate for 2	Contadino Farm gourmet olives, Tilba cheeses, Balzanelli cured meats, Eden hot smoked salmon and toasted sourdough	34
Seafood Platter for 2	Jim Wild's Oysters, Australian tiger prawns, smoked salmon, beer battered flathead tails, panko crumbed calamari rings and chips w caper lime aioli and lemon	70

Weekly specials located on the blackboard near brasserie.
10% surcharge applies on Sundays and public holidays (prices rounded to the nearest 50c).
To expedite service times no variations to menu items during peak periods.

BURGERS

Served w chips - GF buns available \$2 extra

Vegan	Smokey kale and quinoa patty w rocket, pea puree, grated carrot, bean shoots and vegan mayo on a Sonoma white bun	18
FishWich	Beer battered flathead tails w baby cos, coleslaw, cheddar cheese and caper lime aioli on a Sonoma milk bun	18
Schnitty	Panko crumbed chicken schnitzel w streaky bacon, coleslaw, baby cos leaves and harissa aioli on a Sonoma milk bun	18
Steak Burger	Chargrilled scotch fillet on herbed focaccia w mixed greens, streaky bacon, tomato relish, onion rings and jack cheese	19
Aussie	200gm beef patty, streaky bacon, gherkin ribbons, grilled pineapple ring, beetroot relish, jack cheese, mixed lettuce and smokey bourbon sauce on a Sonoma milk bun	19
Husky Dog	Cheese kransky w sauerkraut, caramelised onions, tomato chutney, mustard cheese sauce and chives on a Sonoma bun	18
Calamari Po Boy	Fried panko crumbed calamari rings w Asian slaw, fried shallots, kewpie mayo on a Sonoma white bun	18

FAVOURITES

Fish & Chips	Beer battered flathead tails served w a mixed leaf salad, chips and caper lime aioli	24
Chicken Schnitzel	Panko crumbed chicken breast served w a mixed leaf salad and chips	22
Chicken Parmigiana	Panko crumbed chicken breast topped w double smoked ham, Napoli sauce and provolone mozzarella served w a mixed leaf salad & chips	24
Roasted Duck Salad	Roasted duck w Vietnamese mint, cucumber ribbons, shallots, bean shoots, mango salsa and a Japanese dressing	23
Gado Gado	Traditional Indonesian salad w wombok, baby spinach, bean sprouts, chilli, fried shallots, carrot and cucumber w satay sauce and your choice of tofu or chicken	22
Hail Chicken Caesar	w baby cos, streaky bacon, smashed egg, shaved parmesan, crouton and anchovy dressing	21



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MAINS

Spaghetti Gambas	Spaghetti w garlic marinated prawns, local chorizo, cherry tomatoes, chilli and wild rocket in a white wine garlic butter	25	Pork Belly	Twice cooked pork belly w Vietnamese rice noodle salad, charred Asian greens, sticky soy glaze and crunchy crackling	28
Ravioli	Asparagus, orange zest and shallot ravioli with peas, toasted almonds, pesto sauce and parmesan	24	Chicken Supreme	Sous Vide Lemon and oregano marinated chicken supreme w traditional potato salad, green beans and red oak lettuce	28
Mussels	Corona steamed Mexican mussels w coriander, corn and jalapeno salsa and charred tortilla	25	Lamb Cutlets	Grilled lamb cutlets w Middle Eastern Israeli cous cous, tabouli, pomegranate seeds and tzatziki	29
Salmon	Grilled Salmon fillet w a fennel, baby chat, kalamata olive, and citrus segment salad w beetroot and blood orange dressing	28	Rib Eye	350gm Rib Eye on the bone w garlic roasted chats, charred broccolini, truss tomatoes, and béarnaise sauce	33
Fish of the day	Please see specials board	MP	Surf & Turf	350gm Rib Eye on the bone w garlic roasted chats, charred broccolini, truss tomatoes, panko crumbed calamari rings and béarnaise sauce	39
			Meat of the day	Please see specials board	MP

PIZZA

GF bases available \$3 extra

Margherita	Napoli base w basil, provolone cheese and garlic oil	17
Bruschetta	Napoli base w basil, Meredith goat cheese, olives, cherry tomatoes and balsamic glaze	18
Hawaiian	Napoli base w double smoked ham, pineapple and mozzarella	18
Vego	Napoli base w baby spinach, roasted eggplant, sweet potato, ricotta and toasted pepitas	19
Pepperoni	Napoli base w Balzanelli sopressa, red peppers, chilli and provolone cheese	21
King Prawn	Napoli base w garlic marinated prawns, smoked chorizo, cherry tomatoes, chilli and shallots	22
Carnivore	BBQ sauce base w double smoked ham, sopressa, streaky bacon and bbq chicken w provolone mozzarella	22
Husky	Napoli base w BBQ chicken, pepperoni, olives, red onion, peppers, field mushrooms, basil, garlic prawns & mozzarella	22

SIDES

Chips w garlic aioli	8
Potato wedges w sour cream & sweet chilli sauce	12
Mixed leaf salad w cherry tomatoes, cucumber, red onion and aged balsamic	9
Seasonal vegetables w herb butter	9
Traditional potato salad	9
Coleslaw	9

KIDS Includes activity pack 12

Chicken schnitzel w chips and salad
Fish and chips w salad
Ham, cheese and pineapple pizza w chips
Cheese burger w chips
Spaghetti bolognese
Grilled steak w chips and salad

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