



# HUSKISSON HOTEL

## MENU

### TO SHARE

|                                     |   |    |
|-------------------------------------|---|----|
| Garlic Baguette                     | Sonoma Bakery baguette w confit garlic and herb butter (V)  | 7  |
| Bruschetta                          | Sonoma sourdough w sliced truss tomatoes, buffalo mozzarella, basil leaves, reduced balsamic and EVO (V)  | 15 |
| Tilba Cheese Board                  | 3 udder brie, super blue and smoked cheddar served w quince paste, nashi pear, almonds and lavosh (GF*,V)   | 23 |
| Contadino Olives                    | Kalamata, manzanilla and green olives w extra virgin olive oil and fresh sourdough (GF*,V)  | 14 |
| Zucchini Flowers                    | Tempura fried zucchini flowers w 3 cheese stuffing, red peppers, roasted cherry tomatoes and truffle oil (V)  | 16 |
| Jim Wild's Oysters                  | - Natural w shallot mignonette (GF) 19 36<br>- w Japanese dressing, wakame and fried shallots (GF) 21 39<br>- w bacon jam and pangrattato 21 39               |    |
| Fish Cakes                          | Corn chip crusted prawn and fish cakes w chipotle aioli and lemon   | 16 |
| Calamari                            | Panko crumbed calamari rings w crunchy Asian slaw and chilli lime aioli 19<br>Available as a main - w chips and salad 24                                      |    |
| Bucket of Prawns                    | Bucket of Australian tiger prawns w caper lime aioli and lemon (GF)   | 28 |
| Nachos                              | Oven baked corn chips w cheese sauce, guacamole, sour cream and salsa, w your choice of Mexican black beans or pulled beef (GF*)                              | 19 |
| Husky Hot Wings                     | Southern fried buffalo wings w ranch dressing (GF)  | 16 |
| South Coast Charcuterie Plate for 2 | Contadino Farm gourmet olives, Tilba cheeses, cured meats, Eden hot smoked salmon and toasted sourdough (GF*)   | 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 |

### BURGERS

Served w chips - GF buns available \$3 extra

|                     |   |    |
|---------------------|---|----|
| Vegan               | Smokey kale and quinoa patty w rocket, pea puree, grated carrot, bean shoots and vegan mayo on a Sonoma white bun (GF*,V)   | 18 |
| FishWich            | Beer battered flathead tails w baby cos, coleslaw, jack cheese and caper lime aioli on a Sonoma milk bun  | 18 |
| Schnitty            | Panko crumbed chicken schnitzel w streaky bacon, jack cheese, coleslaw, baby cos leaves and harissa aioli on a Sonoma milk bun  | 18 |
| Philli Cheese Steak | Chargrilled rump steak on Sonoma ciabatta w mixed greens, streaky bacon, red pepper relish, provolone cheese and mustard sauce (GF*)                                      | 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 (GF*) | 19 |
| Pork                | Korean BBQ marinated pork belly w Asian slaw and chilli pineapple salsa (GF*)   | 19 |

### 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, chips and your choice of sauce  | 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, chilli pineapple salsa and a Japanese dressing (GF)  | 23 |
| Burrito Bowl       | Spiced cauliflower, tomato and pepper salsa, mexi corn, quacamole, kale, chipotle aioli and chargrilled tortilla with your choice of mexican black beans or pulled beef (GF*,V) | 22 |



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## MAINS

|                   |  |    |                  |   |    |
|-------------------|--|----|------------------|---|----|
| Linguine Marinara | Fresh squid ink linguine w garlic marinated prawns, mussels, fish, cherry tomatoes, chilli and wild rocket in a white wine garlic butter | 25 | Pork Belly       | Crispy skinned pork belly on braised Asian veg w green tea soba noodles and soy broth   | 28 |
| Gnocchi           | Potato gnocchi made fresh inhouse w assorted field mushrooms, capers, seeded mustard, goat cheese and pangrattato (V)                    | 24 | Lamb Shoulder    | Greek style lemon and oregano pulled lamb shoulder w spiced chickpea and cauliflower salad, pomegranate seeds and dukkah (GF) | 28 |
| Mussels           | Steamed mussels in napolitano sauce w garlic, chilli, parsley and charred garlic ciabatta (GF*)  | 25 | Spatchcock       | Peri Peri marinated BBQ spatchcock w sweet potato wedges, roasted corn and coleslaw (GF)                                      | 28 |
| Spanish Prawns    | Chargrilled spanish prawns w borlotti beans, tomato, chorizo and harissa w grilled flat bread (GF*)                                      | 28 | Steak of the day | Please see specials board (GF) MP   |    |
| Market Fish       | Please see specials board (GF*)  | MP |                  |   |    |

## PIZZA All toppings GF. Add \$3 for GF base

|              |  |    |
|--------------|--|----|
| 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 sopressa, red peppers, chilli and provolone cheese   | 21 |
| King Prawn   | Napoli base w garlic marinated prawns, smoked chorizo, cherry tomatoes, chilli and shallots                          | 22 |
| Indo Chicken | Satay base w marinated chicken, bean shoots, coriander, fried shallots, mozzarella and Asian dressing                | 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 (V)   | 8  |
| Potato wedges w sour cream & sweet chilli sauce (V)                              | 12 |
| Sweet potato wedges w sour cream & sweet chilli sauce (V)                        | 15 |
| Mixed leaf salad w cherry tomatoes, cucumber, red onion and aged balsamic (GF,V) | 9  |
| Seasonal vegetables (GF,V)   | 9  |
| Potato mash (GF,V)   | 9  |
| Coleslaw (GF,V)  | 9  |
| Gravy, pepper, mushroom or dienne sauce  | 2  |

## KIDS Includes juice pop top and kids pack

|   |  |
|---|--|
| Chicken Schnitzel w chips and salad     |  |
| Fish and Chips w salad                  |  |
| Ham, cheese and pineapple pizza w chips |  |
| Cheese burger w chips (GF*)             |  |
| Grilled steak w chips and salad (GF*)   |  |

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.  
 GF indicates gluten free  
 GF\* indicates gluten free available upon request.  
 V indicates vegetarian option.