

To Share

Garlic Bread (4 pcs) (V) \$7
Confit garlic & herb butter | Add cheese + \$2

Bruschetta (V) \$17
Sonoma sourdough, marinated tomato concasse, basil leaves, red onion, Meredith Perisan feta & extra virgin olive oil

Charcuterie Grazing Board (GF*) \$42
Trio of Tilba cheeses, cured meats, Contadino Farm olives, pickled vegetables, assorted nuts, fruit & Baccos lavosh bread

Contadino Farm Local Mixed Olives (VG, GF*) \$16
w Balsamic, extra virgin olive oil & sourdough

Husky Hot Wings \$19
Southern style buffalo wings & ranch sauce

Nachos (GF)
Oven baked corn chips, nacho cheese, salsa, guacamole, sour cream & jalapenos
w Mexican black beans \$19 | w Pulled beef \$21

Seafood

Jim Wild's Oysters 1/2 doz | 1 doz
Natural w Lemon (GF) \$23 | \$41
Kilpatrick (GF) \$25 | \$46
Oysters Citrus (GF) \$25 | \$46
w Mandarin & basil dressing

Australian Tiger Prawns (GF) \$28
w Caper lime aioli & lemon

Prawns Ceviche (GF) \$24
w Passionfruit, soy lime vinaigrette & micro herbs

Salt & Pepper Squid
w Caper lime aioli & lemon \$20
w Chips, mixed leaf salad, caper lime aioli & lemon \$25

Fish & Chips \$24
Beer battered flathead tails, chips, mixed leaf salad & caper lime aioli

Thai Green Curry Mussels (GF*) \$28
South Australian mussels, green curry sauce, chilli, coconut, lime & char-grilled roti bread

Spaghetti Marinara \$28
w Mussels, fish, marinated prawns, cherry tomato, chilli, wild rocket, white wine & garlic sauce

Grilled Salmon (GF) \$30
w Mango & prawn salsa, avocado & herbed quinoa salad

Seafood Platter for Two \$130
Jim Wild's Oysters, Australian tiger prawns, Moreton Bay bugs, smoked ocean trout, Harvey Bay scallops & tarragon butter, BBQ king prawns, beer battered flathead tails, salt & pepper squid, chips, caper lime aioli & lemon

Market Fish | See blackboard specials in brasserie

Salads

Add tofu + \$4 | Add chicken +\$5

Baby Kale & Brown Rice Salad (GF, V) \$24
w Dried apricots, toasted pine nuts, harissa & lemon vinaigrette

Honey Roasted Chickpea Salad (GF, V) \$24
w Baby Cos lettuce, heirloom cherry tomato, avocado, feta, garlic roasted seeds & creamy herb dressing

Vietnamese Rice Noodle Salad (V) \$24
w Crispy vegetable spring rolls, cucumber, chilli, carrot, confit shallot & yuzu soya dressing

Kids

Includes kids drink \$13

Chicken schnitzel w chips & mixed leaf salad
Battered fish w chips & mixed leaf salad
Ham & cheese pizza w chips
Steak w chips & mixed leaf salad (GF*)

Dessert

Please see our dessert cabinet for a selection of cakes & slices
All served w cream or ice cream

Slices \$5 Cakes \$8.5
Kids Icecream minis \$2

Milk Shakes

Please order milkshakes from the brasserie

Chocolate | Strawberry | Caramel | Vanilla | Banana \$6



HUSKISSON
HOTEL

Burgers

All burgers served w chips
GF buns available +\$4 | GF burger buns served w mixed leaf salad

Cheese Burger

Single \$16 | **Double** \$20 | **Triple** \$24
Black Angus beef, jack cheese, house pickles, mustard & tomato sauce on a milk bun

Vegan Burger (VG) \$18
Potato, spinach & broad bean patty, portobello mushroom, baby spinach, pickled red onion & vegan pesto mayo on a sesame bun

Fish Burger \$18
Beer battered flathead tails, iceberg lettuce, slaw, jack cheese & caper lime aioli on a milk bun

Husky Fried Chicken Burger \$19
Buttermilk fried chicken, jack cheese, slaw, Franks hot sauce & ranch on a milk bun

Aussie Burger
Single \$19 | **Double** \$23
Black Angus beef, bacon, pineapple, jack cheese, iceberg lettuce, beetroot & special sauce on a milk bun

Steak Burger \$20
Jack's Creek chargrilled Angus rump, cheese, bacon, iceberg lettuce, beer battered onion rings & house BBQ bourbon sauce on a sesame bun

Mains

Chicken Schnitzel \$24
Panko crumbed chicken breast, chips & mixed leaf salad
Choice of sauce - gravy | mushroom | peppercorn | dianne | aioli

Chicken Parmigiana \$26
Panko crumbed chicken breast, double smoked ham, Napoli sauce, Provolone mozzarella, chips & mixed leaf salad

Spinach, Ricotta & Pinenut Ravioli (V) \$26
Roast pumpkin, green peas, toasted pepitas, parmesan, sage & burnt butter

Herb & Pistachio Lamb Rump \$34
w Fennel, radish, mint & soft herb salad & dill vinaigrette

Baby Back Pork Ribs - Full Rack (GF*) \$40
w Baby Ray's maple hickory sauce, chips & slaw

Jack's Creek 300GM Black Angus Rump (GF*) \$32
w Chips & mixed leaf salad
Add tiger prawns + \$6

Choice of sauce - gravy | mushroom | peppercorn | dianne | aioli

Jack's Creek Steak Special | See blackboard specials in brasserie

Sides

Chips w garlic aioli (V) \$8

Potato wedges w sour cream & sweet chilli (V) \$12

Green salad w baby gem lettuce, watercress, sesame, pickled red onion & citrus dressing (V, GF) \$9

Coleslaw (V, GF) \$7

Extra Sauces (GF) \$2
Gravy | Pepper | Mushroom | Dianne | Aioli

Pizza

GF bases available +\$5

Margherita (V) \$17
Napoli base, basil, buffalo mozzarella & garlic oil

Hawaiian \$18
Napoli base, double-smoked ham, pineapple & mozzarella

Funghi (V) \$19
Napoli base, field mushrooms, mozzarella, goat cheese & rocket

Pepperoni \$19
Napoli base, pepperoni & mozzarella cheese

Vegan Supreme (VG) \$19
Napoli base, vegan cheese, capsicum, cherry tomato, red onion, mushrooms & wild rocket

King Prawn \$22
Napoli base, garlic marinated prawns, smoked chorizo, cherry tomatoes, chilli & shallots

BBQ Carnivore \$23
BBQ sauce base, double-smoked ham, pepperoni, bacon, chorizo & mozzarella

Husky \$23
Napoli base, BBQ chicken, pepperoni, garlic prawns, olives, red onion, peppers, field mushrooms, basil & mozzarella

(GF) Gluten free (GF*) Gluten free option available on request (VG) Vegan (V) Vegetarian
10% Surcharge applies on Sundays & public holidays | Meal deals not available on public holidays