



HUSKISSON HOTEL

ALL DAY MENU

SHARE

Sonoma Bakery	Baguette w Garlic and Herb butter	7
Bruschetta	Black olive tapenade on toasted sour dough, topped w marinated Merideth goats cheese, fresh basil, heirloom tomatoes and olive oil	15
Tilba Cheese Board	A selection of Tilba cheeses served w quince paste and lavosh shards	23
Contadino Olives	Kalamata, Manzanilla and Green olives w extra virgin olive oil and fresh sourdough	14
Jim Wild Oysters	Natural 19 Smokey Bacon jam w pangrattato 21	36 39
Salt & Pepper Squid	Crispy squid served w fried coriander, lime and sweet chilli aioli (GF)	19
Charcoal Prawns	Bamboo charcoal crusted King prawns on a mizuna style salad w wasabi and kewpie mayo	19
South Coast Charcuterie Plate for 2	Contadino Farm gourmet olives, Tilba cheeses, locally cured meats, Eden Hot Smoked Salmon and toasted sourdough	34
Bucket of Prawns	Bucket of Australian King prawns w caper lime aioli and lemon wedges	28
Seafood Platter for 2	Jim Wild Oysters, Australian King prawns, Smoked salmon, Beer Battered flathead tails, Salt and Pepper squid and chips w caper lime aioli and lemon	65

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 \$3 extra

Aussie	200gm beef patty, bacon, gherkin ribbons, sliced beetroot, jack cheese, mixed lettuce and smoky bourbon sauce on Sonoma milk bun	18
Fish-Wich	Beer battered flathead tails w baby cos, coleslaw, cheese and caper & lime mayo on Sonoma milk bun	18
Gringo	200gm beef patty, w spicy bean mix, smashed avo, corn salsa and sour cream on Sonoma milk bun	18
Schnitty	Chicken Schnitzel w maple glazed bacon, coleslaw, baby cos leaves and sweet chilli aioli	18
Vego	Chic pea and herb falafel, w alfalfa, rocket, tomato salsa and tzatziki on herbed focaccia	18
Steak	Char grilled scotch fillet on herb focaccia w mixed greens, bacon, balsamic and beetroot relish, caramelised onions, jack cheese	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 garden salad and chips	22
Chicken Parmigiana	Panko crumbed chicken breast topped w double smoked ham, Napoli sauce and provolone mozzarella served w a garden salad & chips	24
Baby Beetroot Salad	Roasted baby beetroots, snow pea tendrils, candied walnuts, crumbled Merideth goats cheese, Israeli cous cous and balsamic glaze	21
Roasted Duck Salad	w Vietnamese mint, cucumber ribbons, shallots, bean shoots, mango salsa and a Japanese dressing	23
Hail Chicken Caesar	w baby cos, bacon, smashed egg, shaved parmesan, crouton and anchovy dressing	21



HUSKISSON HOTEL

SUBSTANTIAL

Risotto	Sweet pea and roasted corn risotto w rocket, tallegio cheese and citrus gremolata (GF)	24	Lamb Cutlets	Sumac crusted lamb cutlets w baked middle eastern baby eggplants filled w, Husky tabouli, tzatziki and pomegranate molasses	29
Mussels	Fresh black mussels tossed through a rich, spicy tomato sauce finished w coriander and crusty baguette	23	Pork Belly	Twice cooked pork belly w Chinese 5 spice, crunchy asian slaw and Char Siu sauce (GF)	28
Atlantic Salmon	Sous Vide salmon fillet w roast chat potato salad, radicchio and beetroot and blood orange dressing	28	Meat of the day	Please see specials board	MP
Market fish of the day	Please see specials board	MP	Scotch Fillet	300gm Scotch fillet w rosemary and garlic chats, roasted field mushroom, green beans and jus (GF)	34
Corn fed Chicken	Roasted Chicken supreme w roasted baby beets, green beans, walnuts, cherry tomatoes, Merideth goats cheese and maple dressing (GF)	28			

PIZZA

GF bases available \$3 extra

Margherita	Napoli base w basil, provolone cheese and garlic oil	17
Hawaiian	Napoli base w double smoked ham, fresh pineapple and mozzarella	18
Quattro Formaggi	Napoli base w mozzarella, Merideth goats cheese, brie and blue cheese drizzled w white truffle oil	18
Fungi	Napoli base field mushrooms, taleggio cheese, rosemary and rocket	21
Mexican	Smoky bean base w avocado, shallots, roasted corn salsa, and sour cream	19
Verdure	Napoli base w baby spinach, red peppers, field mushrooms, zucchini, artichoke hearts and buffalo mozzarella	19
Gambas	Napoli base w garlic marinated prawns, smoked chorizo, cherry tomatoes, chilli and shallots	22
Carnivore	BBQ sauce base w double smoked ham, sopressa, bacon and Bolognese w provolone mozzarella	21
Husky	Napoli base w BBQ chicken, pepperoni, olives, red onion, peppers, field mushrooms, basil, garlic prawns & mozzarella	22

SIDES

Chips w garlic aioli	8
Wedges w sour cream & sweet chilli sauce	12
Mixed leaf salad w cherry tomatoes, cucumber, red onion and aged balsamic	9
Roasted chats w Murray river salt flakes, roasted garlic and rosemary	9
Seasonal vegetables w herb butter	9

KIDS

Chicken Schnitzel w chips and salad	10
Fish and Chips w salad	10
Grilled steak w chips and salad	10
Ham, cheese and pineapple pizza w chips	10
Cheese burger w chips	10
Spaghetti Bolognese	10

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.