

ALL HANDS

DRINK



A.H.B.H.

LOCAL

GLUTEN FRIENDLY MENU



SHARING

POTATO SKINS

Rosemary sea salt and sour cream 11

ADD CRISP BACON +2.5

PULLED CHICKEN LOADED FRIES

Pulled BBQ chicken, chicken gravy, smokey cheese sauce and pickled onions 15

SWEET POTATO FRIES

Crumbed feta and oregano 10

NEW YORK FRIES

Shoestring truffle fries, cracked pepper and parmesan 11

SMOKED SPICED MANCHEGO CHEESE FRIES

House smoked, salt, aioli, shredded sheep cheese 11

BUFFALO CHICKEN WINGS

Tossed in your choice of sauce with Ranch dipping sauce and dill pickle 16.5

SMOKEY BBQ
OR

HOT SAUCE AND FRESH CORIANDER

CLASSIC PRAWN COCKTAIL

Bay prawns, avocado, cucumber, red onion and house made Marie Rose sauce 19

*without croutons

SMOKED CHILLI SALTED SQUID

Baja cream, coriander, fresh lime 20

CEVICHE OF TASMANIAN SALMON

Chilli, coriander, lime, smoked garlic, Avruga caviar and cassava crackers 19

FROM THE SMOKER

DRY SPICE RUB SALMON

Horseradish butter, beetroot, cress & fennel salad 32

BEEF BRISKET

Potato salad, grilled corn and jus 26

SPICE RUBBED PORK BELLY

Apple lime pepper slaw, and chicharrón 26

CREOLE CHICKEN

Grilled corn, coleslaw and jus 24

LAMB LEG

Rosemary potatoes, house gravy, charred greens with mint, shallot and cucumber ale malted salsa 28

SMOKED EGGPLANT

Sesame puree, cauliflower and spiced grains 22

CLASSICS

250G CHARGRILLED SIRLOIN

All Hands Wood Duck mustard butter, duck fat potatoes, Blue cheese cos, jus 35

400G ANGUS RUMP

Smoked field mushroom jus, New York truffle fries 38

FROM THE SEA

BLACKENED BARRAMUNDI

Smashed sweet potato, lime, dill, cucumber yoghurt and pickle 28

GRILLED SNAPPER FILLET

Chimichurri potato puree, roasted cherry tomatoes 32

SALADS

A.H.B.H. SMOKED DUCK

Pickled daikon, roasted shallots, shaved celery, cucumber, spiced hazelnut, burnt orange 22

OCEAN TROUT

Grilled and flaked ocean trout, feta, pea shoots, rocket, lemon and oregano dressing 22

GRILLED SQUID ANCHO

Ancho chilli charred squid, baby gem leaves, fresh herbs, pickled red onion and chorizo crumb 22

COLD SMOKED GIN SALMON BOWL

Wild rice, kale, wakami, edamame, cabbage, pickled beets, fresh herbs, pepitas, roasted sesame dressing 22

VEGAN OPTIONS AVAILABLE
PLEASE ASK OUR CREW

PLATTERS

FOR TWO TO SHARE

SMOKE HOUSE PLATTER

Smoked brisket, Creole chicken, slow smoked pork belly, pork terrine, coleslaw, duck fat potatoes, smoked garlic baked gravy mop, jus, fig cranberry lager relish 85

STEAMED BROCCOLINI,
OLIVE OIL AND TOASTED
ALMONDS 8

GRILLED CORN COB,
SMOKED BUTTER AND
GARLIC CRUMB 9

BABY GEM LETTUCE WEDGE,
BLUE CHEESE DRESSING
AND WALNUTS 5

FRIES 8

GREEN HARVEST SALAD 6

SIDES

SIDES

Some of our dishes may contain traces of nuts or other allergens. If you have any allergies or food requirements please advise when ordering. A 10% surcharge may apply on public holidays and specials may not be available.

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