



Groups of 6 or more guests are required to dine on our Feeling Chilli menu

FEELING CHILLI | FEED ME MENU

Not sure what to choose?

Relax and allow our team to treat you to our Chef's Choice Dining Experience.
Please advise our staff of any dietary requirements or modifications.

WARM EDAMAME

seasoned salt (GF, DF, VGN)

TUNA CEVICHE

cucumber, avocado, pickled chilli, sesame, nori, rice paper (GF, DF)

JAPANESE FRIED CHICKEN

mayo, lemon (GF, DF)

CHICKEN PAD THAI

peanuts, bean shoots, lime, spring onion (GF, DF)

LAMB RIBS

gochujang glaze, cucumber pickles (DF)

GREEN PAPAYA SALAD

peanuts, nuoc cham (GF, DF, VG OPTION)

STEAMED JASMINE RICE

(GF, DF, VG)

SOMETHING MORE...

Please check the blackboard or chat to our friendly staff for our daily cocktail specials.

Alternatively, please check our wine wall for some delicious wines on offer.

We are dedicated to accommodating dietary requirements with prior notice. Huski Kitchen cannot guarantee an allergen free kitchen. Please inform our staff of any allergies. GF gluten free, DF dairy free, V Vegetarian, VG Vegan. Menus subject to change. 2.1% surcharge on all credit cards & 2.5% surcharge for AMEX cards. 15% surcharge on public holidays.

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