

huski
kitchen





W E L C O M E

We are dedicated to accommodating dietary requirements with prior notice, however we cannot cater for onion, garlic, peanut, soy and sesame allergy. 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
- VO vegetarian optional
- VGO vegan optional
- GFO gluten free optional
- I imported (seafood)

Menus subject to change.

2.1% surcharge on all credit cards and 2.5% surcharge for AMEX cards.
15% surcharge on public holidays.

FOLLOW US ON SOCIALS

@huskikitchen

WIFI

To connect to the wifi, please scan the QR code or enter the details below.

SSID: Huski Bar Kitchen

Passphrase: hbpz8372





LUNCH

SMALLS

STEAMY DUMPLINGS \$16

5 per bamboo basket w dumpling emulsion
pork and chinese cabbage OR shiitake mushroom and ginger (VG)

HUSKI FRIED CHICKEN \$18 (GF)

kaarage inspired, served w curry mayo

RAMEN BOWLS

TONKATSU RAMEN \$28 (GFO)

char sui pork belly, ramen noodles, ½ soy egg, bamboo, black fungi
add extra soy egg +\$3
add extra pork belly +\$5

MISO RAMEN \$25 (GFO, VG)

shitaki, blistered corn, ramen noodles, ½ soy egg, nori
add soy egg +\$3
add pork belly +\$5

SIDES

WAKAME SALAD \$5 (GF, VG)

CHILLED EDAMAME \$6 (GF, VG)

HUSKI SLAW W PINK GINGER TAMARIND GOMA DRESSING \$9 (GF, VG)



LUNCH

SWEET

MATCHA ICE CREAM \$8.5 (GF)

2 scoops w white chocolate crumble + kurozato

KIDS LUNCH

CHILDREN 12 YRS AND UNDER

STEAMY DUMPLINGS \$16

5 per bamboo basket w soy
pork and chinese cabbage OR shiitake mushroom and ginger (VG)

KIDS FRIED CHICKEN \$18 (GF)

served w kewpie mayo

KIDS RAMEN \$18

noodles, corn, ½ egg

SWEET

VANILLA ICE CREAM \$8.5 (GF)

2 scoops w white chocolate crumble + kurozato



D I N N E R

S N A C K S + S M A L L S

CHARRED CORN HUMMUS \$9 (GF, VG)
served w cassava crackers

BLISTERED KOJI BUTTER EDAMAME \$9 (GFO, VGO)

TUNA TARTARE \$20 (GF, I)
yuzu, nori, tobiko, wasabi crunch

STEAMY DUMPLINGS \$16
5 per bamboo basket w dumpling emulsion
pork and chinese cabbage OR shiitake mushroom and ginger (VG)

HUSKI FRIED CHICKEN \$18 (GF)
kaarage inspired, served w curry mayo

HERBY PAPAYA, TOMATO AND FENNEL SALAD \$16 (VGO)
served w cashews, nam jim

B I G G E R

DUCK LEG MASSAMAN CURRY \$38 (GF)
potatoes, bay leaf oil

VEGO VEGAN CURRY \$32 (GF, VG)
leek cake, potatoes, cashews

HUSKI SIGNATURE WOK FRIED RICE \$28 (GFO, I)
school prawns, lup cheon, egg, lemongrass chicken

SOY GINGER STEAMED BARRAMUNDI \$35 (GF, I)
bean shoots, spring onion



BLACK PEPPER BEEF SHORT RIBS \$40 (GFO)
served w garlic chives + greens

HUSKI PAD THAI \$32 (GF, VGO)
egg, tofu, bean shoots, pickled turnip
add lemongrass chicken +\$8

S I D E S

SMASHED CUCUMBER SALAD \$12 (VG)
chinkiang vinegar, soy, chilli oil

LEEK CAKE \$12 (GF, V)
served w mala sour cream

HUSKI SLAW \$9 (GF, VG)
pink ginger tamarind goma dressing

CHARRED BRUSSEL SPROUTS \$12 (GFO, VO)
lap cheong, brown butter

TING'S FAMOUS WOK TOSSED GREENS \$12

PLAIN STEAMED RICE \$6 (GF, VG)

D E S S E R T

BLACK STICKY RICE \$18 (GF, VG)
coconut cloud, tropical fruit

THAI MILK TEA PANNA COTTA \$16 (GF)

MATCHA ICE CREAM \$8.5 (GF)
2 scoops w white chocolate crumble + kurozato



K I D S D I N N E R

CHILDREN 12 YRS AND UNDER

STEAMY DUMPLINGS \$16

5 per bamboo basket w soy
pork and chinese cabbage OR shiitake mushroom and ginger (VG)

HUSKI FRIED CHICKEN \$18 (GF)

served w plain rice + kewpie mayo

KIDS PORK FRIED RICE \$12 (GFO)

add chicken +\$8 (GF)

S W E E T

VANILLA ICE CREAM \$8.5 (GF)

2 scoops w white chocolate crumble + kurozato



HUSKI BANQUET

\$ 5 5 PER PERSON | DESIGNED TO SHARE

Available for groups of 6 or more. All groups of 8 or more are required to dine on our curated Huski Banquet menu. Please order through your waiter rather than via the QR code to enjoy this shared dining experience.

CHARRED CORN HUMMUS (GF, VG)

served w cassava crackers

STEAMY DUMPLINGS

dumpling emulsion

HUSKI FRIED CHICKEN (GF)

kaarage inspired, served w curry mayo

BLACK PEPPER BEEF SHORT RIBS (GFO)

served w garlic chives + greens

HUSKI PAD THAI (GF, VGO)

egg, tofu, bean shoots, pickled turnip

PLAIN STEAMED RICE (GF, VG)



H U S K I V E G O B A N Q U E T

\$ 5 5 P E R P E R S O N | D E S I G N E D T O S H A R E

Available for groups of 6 or more. All groups of 8 or more are required to dine on our curated Huski Banquet menu. Please order through your waiter rather than via the QR code to enjoy this shared dining experience.

CHARRED CORN HUMMUS (GF, VG)

served w cassava crackers

STEAMY DUMPLINGS

dumpling emulsion

HERBY PAPAYA, TOMATO AND FENNEL SALAD (VGO)

served w cashews, nam jim

VEGO VEGAN CURRY (GF, VG)

leek cake, potatoes, cashews

HUSKI PAD THAI (GF, VGO)

egg, tofu, bean shoots, pickled turnip

PLAIN STEAMED RICE (GF, VG)



COCKTAILS

WE OFFER A FULL RANGE OF CLASSIC COCKTAILS - JUST ASK OUR TEAM. SEE BLACKBOARD FOR DAILY COCKTAIL SPECIALS

SWEET DREAMS \$22

vodka, lychee, watermelon, strawberry syrup, lime
option to add: soda

THAI'D UP \$22

whiskey, coffee liqueur, thai tea, condensed milk

TOASTED NEGRONI \$23

gin, sesame oil washed campari, sweet vermouth

IT'S YUZU THYME \$23

yuzushu, cointreau, lemon, thyme syrup, wonderfoam

GETTING CHILLI \$23

tequila, chilli koji liqueur, lime, pineapple syrup



M O C K T A I L S

OH, SO BERRY \$14

cranberry, strawberry, lime, mint, soda

THYME'S UP \$14

pineapple, thyme syrup, citrus, tonic

F I S H B O W L S

SECRET GARDEN \$45

vodka, elderflower liqueur, apple, lime, mint, soda

SPLICED \$45

bacardi, malibu, midori, pineapple, lime, lemonade

SALTY STONE \$45

salty plum gin, aperol, prosecco, soda



BY THE GLASS

PLEASE NOTE: VINTAGES MAY CHANGE DEPENDING ON STOCK AVAILABILITY

SPARKLING

NV	Websters Estate Prosecco	Bethanga	\$15
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WHITE

2024	Palmetto Sauvignon Blanc	Adelaide Hills	\$13
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2024	Reschke Bulltrader Chardonnay	Coonawarra	\$15
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2021	Fowles 'Are you Game?' Arneis	Strathbogie Ranges	\$15
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BY THE GLASS

RED

2019/20	Ulithorne GSM	McLaren Vale	\$13
2021	Stonehaven Limited Vineyard Release Cab Sauv.	Padthaway	\$14
2022	Fowles 'Are you Game?' Pinot Noir	Strathbogie Ranges	\$18
2021/23	Vasse Felix Cabernet Sauvignon	Margaret River	\$18
2021	Cantina Tollo 'ROCCA VENTOSA' Sangiovese I.G.P	Abruzzo, Italy	\$18



SPARKLING

NV	Websters Estate Prosecco	Bethanga	\$75
2022	BiancaVigna Prosecco	Veneto, Italy	\$80

MOSCATO

2022	Websters Estate Moscato	Bethanga	\$40
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SAUVIGNON BLANC

2023/24	Reschke R-Series Sauvignon Blanc	Limestone Coast	\$50
2021	One Block by Jayden Ong Sauvignon Blanc	Yarra Valley	\$60
2024	Palmetto Sauvignon Blanc	Adelaide Hills	\$60



CHARDONNAY

2025	Schild Estate Old Vine Chardonnay	Barossa	\$40
2024	Reschke Bull Trader Chardonnay	Coonawarra	\$60
2022	Schild Estate 'Alma' Chardonnay	Barossa	\$65
2021	Fowles 'Are you Game?' Chardonnay	Strathbogie Ranges	\$65
2022	Domaine Drouhin - Voudon Chablis	Burgundy	\$100

OTHER WHITES

2021	Fowles 'Are you Game?' Arneis	Strathbogie Ranges	\$60
2023	Yalumba White Grenache	Barossa	\$60
2018	Domaine Schlumberger Gewurztraminer	Alsace, France	\$130
2007	Josmeyer Grand Cru Gewurztraminer	Alsace, France	\$250

P I N O T N O I R

2022	Fowles 'Are you Game?' Pinot Noir	Strathbogie Ranges	\$80
2024	Rising Pinot Noir	Yarra Valley	\$90
2022	Mt Difficulty Roaring Meg Pinot Noir	Central Otago/NZ	\$130



C A B E R N E T S

2021	Stonehaven Limited Vineyard Release Cab Sauv.	Padthaway	\$60
2021/23	Vasse Felix Cabernet Sauvignon	Margaret River	\$100
2018	Clarendon Hill 'Sandown Vineyard' Cab Sauv.	McLaren Vale	\$175
2014	Empyrean Cabernet Sauvignon	Coonawarra, SA	\$320

S H I R A Z

2020	Fowles 'Are You Game?' Shiraz	Strathbogie Ranges	\$50
2020/21	Fowles 'Ladies Who Shoot Their Lunch' Shiraz	Strathbogie Ranges	\$85
2015	Reschke 'Armente' Shiraz	Coonawarra	\$95
2022	Langmeil 'Valley Floor' Shiraz	Barossa Valley	\$150
2022	Schild Estate 'Narrow Road' Shiraz & Cabernet	Barossa Valley	\$155

OTHER REDS

2019/20	Ulithorne GSM	McLaren Vale	\$55
2021	Cantina Tollo 'ROCCA VENTOSA' Sangiovese I.G.P	Abruzzo, Italy	\$55
2019	Ulithorne Specialis Tempranillo/ Grenache	McLaren Vale	\$75
2024	Box and Dice 'X' Aglianico	McLaren Vale	\$90
2018	Clarendon Hills Sandown Syrah	McLaren Vale	\$100
2020	Ulithorne Paternus Cabernet Shiraz	McLaren Vale	\$185

DESSERT

2003	Margan Botrytis Semillion Botrytis Hunter Valley	\$60
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BOTTLED BEER

Bridge Road 'Free Time' Alcohol Free VIC	\$11
Bright Brewery 'TAG Draught' 4.0% VIC	\$12
Bright Brewery 'Brightlife Hard Lemon' VIC	\$12
Bright Brewery 'Alpine Lager' 4.5% VIC	\$13
James Squire Ginger Beer 4.0% NSW	\$14
Bright Brewery Amber Ale 5.3% VIC	\$14
Asahi Super Dry 5% JPN	\$15
Alpine Pink Lady Dry Cider 5.9% VIC	\$15
Bright Brewery M.I.A. IPA 6.5% VIC	\$16



S O F T D R I N K S & J U I C E S

Pepsi or Pepsi Max	\$6
Lemonade	\$6
Ginger Ale	\$6
Apple Juice	\$6
Orange Juice	\$6
Cranberry Juice	\$6
Pineapple Juice	\$6
Coconut Water	\$7
Antipodes 1L Sparkling Water	\$8