

D R I N K

KING ST. WHARF  
SYDNEY

A.H.B.H.

## ALL HANDS

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SYDNEY

L O C A L



## SHARING

**GARLIC BREAD**Garlic and herb oven  
roasted sourdough 12**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**CEVICHE OF SEA BREAM**Lime, chilli, coriander and shallot  
dressing with Avruga caviar and  
whipped yoghurt 18**A.H.B.H. SHARING BOARD**Selection of cured meats, cheeses,  
pressed pork terrine, dill pickle  
and grilled sourdough bread 24**SWEET POTATO FRIES**

Crumbed feta and oregano 8

**GRILLED BALMAIN BUG TAIL**Lime whipped butter and  
togarashi syrup 21.5**BUFFALO CHICKEN WINGS**Chicken wings tossed in your choice  
of sauce served with Ranch dipping  
sauce and dill pickle 16.5SMOKEY BBQ  
OR

HOT SAUCE AND FRESH CORIANDER

**BLUE SWIMMER  
CRAB SLIDERS (3)**Blue swimmer crab meat, celery,  
parsley, mayonnaise and  
Old Bay seasoning 18.5**CLASSIC PRAWN COCKTAIL**Bay prawns, avocado, cucumber,  
red onion and house made  
Marie Rose sauce 19

## PLATTERS

FOR TWO TO SHARE

**SMOKE HOUSE PLATTER**Smoked beef brisket, baby back ribs, Creole chicken, pressed pork terrine,  
coleslaw, garlic cream crunch, cornbread and smokey jus 85**WHARFIES PLATTER**Blue swimmer crab sliders, tempura mussels, prawn cocktail,  
grilled Balmain bug tails with kombu butter, battered fish & chips,  
tataki of togarashi tuna and cured sea bream 95**SUNDAY PLATTER**Our Smoke House or Wharfies Platter  
with two half pints of A.H.B.H. Brews 80

## FROM THE SMOKER

Meat from our smoker is seasoned using  
a house blend of dry spices. Smoked over  
hickory for 8 hours and then slow roasted  
for 12 hours to produce evenly cooked,  
tender and flavourful meat.**DRY SPICE RUB SALMON**Horseradish butter,  
beetroot and cumin 25**BEEF BRISKET**All Hands BBQ Sauce  
and potato salad 26**GLAZED PORK RIBS**

Pickled radish and white slaw 24

**CREOLE CHICKEN**

Grilled corn and coleslaw 24

**LAMB LEG**Rosemary potatoes,  
Summer ale gravy 28**SMOKED EGGPLANT**Sesame puree, cauliflower  
and spiced grains 22

SIDES

**BAKED MACARONI & CHEESE.  
GRIBENS & CHIVES 12****STEAMED BROCCOLINI, OLIVE  
OIL & TOASTED ALMONDS 8****GRILLED CORN COB,  
SMOKED BUTTER &  
GARLIC CRUMB 9****BABY GEM LETTUCE WEDGE,  
BLUE CHEESE DRESSING  
& WALNUTS 5**

SIDES

## CLASSICS

**WAGYU BEEF BURGER**Grilled Wagyu beef pattie, American  
style cheese, dill pickle, lettuce,  
tomato and mayonnaise,  
served with fries 22**SOUTHERN FRIED  
CHICKEN BURGER**Buttermilk chicken, American  
style cheese, bacon, chipotle  
mayonnaise and slaw,  
served with fries 22.5**A.H.B.H. BEER BATTERED  
FISH & CHIPS**All Hands Hump Day I.P.A  
battered fish served with fries,  
lemon and house tartare 22**250G CHARGRILLED SIRLOIN**Blue cheese dressed baby gem  
lettuce, All Hands Wood Duck  
Cream Ale mustard, fries  
house jus 35

## FROM THE SEA

**BLACKENED BARRAMUNDI**Smashed sweet potato, lime, dill,  
cucumber yoghurt and pickle 28**BUG TAIL MAC & CHEESE**Morton Bay bug meat, macaroni,  
truffled crayfish bisque  
and cheese sauce 34**GRILLED SNAPPER FILLET**Cauliflower, lemon gremolata  
and soft herbs 32

## ON THE LIGHTER SIDE

**A.H.B.H. SMOKED  
DUCK SALAD**Pickled daikon, roasted shallots,  
shaved celery, cucumber, spiced  
hazelnut, burnt orange 22**OCEAN TROUT SALAD**Grilled and flaked ocean trout, feta,  
pea shoots, rocket, lemon and  
oregano dressing 22**HONEY GLAZED  
SWEET POTATO**Toasted pine nuts, fennel,  
parmesan cream, thyme 21**TUNA & TOASTED  
SESAME SALAD**Buckwheat noodle, wakame  
and broad bean 22**SMOKEY SALTED  
SQUID SALAD**Cress, sugar snap peas, pickled  
peppers, mint, coriander,  
charred shallot lime dressing,  
tomato, Baja cream 20

## WEEKLY SPECIALS

DRINK INCLUDED

**MONDAY-TUESDAY SMOKER**

Choose 'From the Smoker' menu 20

**WING IT WEDNESDAY**

Buffalo Wings &amp; sauce 15

**THURSDAY BURGER**Wagyu Beef or Southern  
Fried Chicken Burger 20ALL SPECIALS COME WITH A HALF PINT  
OF ALL HAND BEER OR A SMALL WINE

## BOOK ONLINE

Book lunch or dinner online  
allhandsbrewinghouse.com.auSome 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.AHBH.COM.AU  

DRINK



A.H.B.H.

# DRINKS

A.H.B.H.



LOCAL

## ALL HANDS BEERS

	285ML	560ML
<b>WOOD DUCK CREAM ALE</b>	6	11

4.7% ABV 18 IBU

Our signature beer. Straw coloured, with a mild biscuit and vanilla malt character and notes of spice from Saaz hops. We use nitrogen gas for our cream ale, giving it the characteristic creamy head and extra smoothness on the palate

<b>IRISH SPORT STOUT</b>	6	11
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5.1% ABV 51 IBU

Stout with a twist. In order to get the typical finish of a good Dry Stout, we've fermented a small amount of the beer with a house blend of acid-producing yeasts and blended it back to the mother batch. The result is a stout with all the coffee and smooth chocolate notes you expect, with an underlying complexity that you don't. Served with nitrogen gas for an authentic thick head and smooth sailing through a pint

<b>BUNNY HOP LAGER</b>	6	11
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5.0% ABV 30 IBU

Our interpretation of one of the original lagers of the world, the Czech Pilsner, Bunny Hop has the slightest honey tinge from Vienna malt, accentuated by an original Pilsner strain of yeast. Three different noble hops offer a solid, yet surprisingly soft bitterness that brings the legendary balance to a good pilsner. Its light-medium body makes this drop exceedingly easy drinking with any occasion

	285ML	560ML
<b>HUMP DAY I.P.A.</b>	6.3	11.5

6.2% ABV 45 IBU

Three cheeky Aussie hops, a smarmy British hop, and a couple surprisingly well-dressed American hops party happily together in our tasty IPA. Blending the old world and the new, tropical fruits, black currant, pine resin, citrus and floral notes dominate the flavour and aroma profile. And then there's more hops to crash the party. C'mon, it's IPA!

<b>FRUIT BAT SUMMER ALE</b>	6	11
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5.2% ABV 22 IBU

Our changeling Summer Ale has a fixed malt base of pilsner and wheat malts, with a quartet of dry-hop additions: Fruit-bomb hops Citra and Mosaic are used in every batch, but the other two hops change each time for a new fruity twist! See the sign on the taps for the latest hops

<b>LONGNECK BEST BITTER</b>	5.5	10.5
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4.1% ABV 22 IBU

A modernised version of a classic English midstrength beer. Pairing seamlessly with basically any good pub fare, our Longneck Best Bitter is brimming with hop flavours and aromas from three different UK and US hops. Lifted notes of currant and earthy spice, with hints of citrus and pine form a solid, flavoursome bitterness that shines above a rich malt base of subtle caramel sweetness, coppered toast and a hint of spicy rye

## OTHER BEERS

	285ML	560ML
<b>WHITE RABBIT WHITE ALE</b>	6.5	12

**BYRON BAY "HAZY ONE" PALE LAGER**

6.5 12

**KOSCIUSZKO PALE ALE**

6.5 12

**PERONI**

300ML 500ML  
7.5 14

**A.H.B.H. HOUSE CIDER**

6 11

## SPRITZ

ALL 15

**APEROL SPRITZ**  
APEROL. JARRETT'S PROSECCO. SODA

**LEMONCELLO SPRITZ**  
LEMONCELLO. RASPBERRIES. MINT. JARRET'S PROSECCO. SODA

**GIN & CUCUMBER SPRITZ**  
BOMBAY SAPPHIRE GIN. JARRETT'S PROSECCO. CUCUMBER CHUNKS

**CHAMBORD SPRITZ**  
CHAMBORD. JARRETT'S PROSECCO. SODA

**ST-GERMAIN SPRITZ**  
ST-GERMAIN ELDERFLOWER LIQUEUR. JARRETT'S PROSECCO. SODA

## WINE BY THE GLASS

150ML / 250ML

### WHITE

<b>821 SOUTH SAUVIGNON BLANC</b> MARLBOROUGH NZ	9.5 / 16
<b>HAHA SAUVIGNON BLANC</b> MARLBOROUGH NZ	10 / 17
<b>CORIOLE CHENIN BLANC</b> MCLAREN VALE SA	11 / 18
<b>BRANGAYNE PINOT GRIGIO</b> ORANGE NSW	11 / 18
<b>SECRET STONE PINOT GRIS</b> MARLBOROUGH NZ	11 / 18
<b>CAPE MENTELLE 'BROOKES' CHARDONNAY</b> MARGARET RIVER WA	13 / 21
<b>TERTINI CHARDONNAY</b> HILL TOPS NSW	12 / 19
<b>JIM BARRY WATERVALE RIESLING</b> CLARE VALLEY SA	11 / 18
<b>FELICETTE GRENACHE BLANC</b> LANGUEDOC-ROUSSILLON FRANCE	11 / 18
<b>HARTOG'S PLATE MOSCATO</b> MARGARET RIVER WA	9.5 / 16

### ROSÉ

<b>RICCA TERRA FARMS ROSÉ</b> RIVERLAND SA	11 / 18
<b>SIGNOR VINO ROSÉ</b> RIVERINA SA	12 / 19

### RED

<b>PENCARROW PINOT NOIR</b> MARTINBOROUGH NZ	14 / 23
<b>MT MORIAC PINOT NOIR</b> GEELONG VIC	11 / 18
<b>BRAVE SOULS GSM</b> BAROSSA VALLEY SA	13 / 21
<b>CIRRILO OLD VINES GRENACHE</b> BAROSSA VALLEY SA	13 / 21
<b>SHOTTESBROOKE ESTATE MERLOT</b> MCLAREN VALE SA	11 / 18
<b>LANGMEIL THE LONG MILE SHIRAZ</b> BAROSSA VALLEY SA	13 / 21
<b>FELICETTE GRENACHE ROUGE</b> LANGUEDOC-ROUSSILLON FRANCE	11 / 18
<b>SISTERS RUN CABERNET</b> COONAWARRA SA	11 / 18
<b>WYNN'S 'THE GABLES' CAB SAUVIGNON</b> COONAWARRA SA	10 / 17
<b>TERRAZAS DE LOS ANDES MALBEC</b> SPAIN	14 / 23

## WINE BY THE GLASS

### SPARKLING

<b>RED BANK EMILY</b> KING VALLEY VIC	PICCOLO 200ML	13
<b>JARRETT'S PROSECCO</b> ORANGE NSW	150ML	10
<b>CHANDON BRUT</b> YARRA VALLEY VIC		16.5
<b>DEVIATION RD SPARKLING ROSÉ</b> ADELAIDE HILLS SA		18
<b>SQUEALING PIG SPARKLING ROSÉ</b> CENTRAL OTAGO NZ		12

ASK OUR STAFF FOR OUR FULL DRINKS MENU

BEERS BY THE BOTTLE, CANS,  
WINE BY THE BOTTLE, COCKTAILS,  
MOCKTAILS & MORE

## ALL HANDS TASTING PADDLE 18

CHOOSE 4 BREWS FROM OUR CURRENT  
ALL HANDS BEERS ON TAP

## SEASONAL & SPECIAL RELEASE BEERS

OUR BREWER IS ALWAYS  
WORKING ON NEW BEER RECIPES!

ASK ABOUT WHAT IS CURRENTLY  
ON OUR SEASONAL TAPS



## TRY A BEER FROM OUR HAND PUMP

ASK STAFF ABOUT TODAY'S  
REAL ALE SERVED FROM A  
TRADITIONAL HAND PUMP

Real Ales generally have a softer  
bitterness and more floral/fruity character  
than their twins on our taps, due to the  
cask conditioning process

Naturally carbonated and served at 5°C