

# ALL HANDS

DRINK



A.H.B.H.

LOCAL

## GLUTEN FREE 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

#### CEVICHE OF TASMANIAN SALMON

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

#### SWEET POTATO FRIES

Crumbed feta and oregano 9

#### BUFFALO CHICKEN WINGS

Chicken wings tossed in your choice of sauce served 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

### CLASSICS

#### 250G CHARGRILLED SIRLOIN

Blue cheese dressed baby gem lettuce, All Hands Wood Duck Cream Ale mustard, served with fries and house jus 35

### FROM THE SMOKER

#### DRY SPICE RUB SALMON

Horseradish butter, beetroot & fennel salad and cumin 32

#### BEEF BRISKET

Corn bread, potato salad and jus 26

#### SPICE RUBBED PORK BELLY

Green apple rocket slaw, pickled radish and chicharrón 26

#### CREOLE CHICKEN

Grilled corn, coleslaw and jus 24

#### LAMB LEG

Rosemary potatoes and All Hands Wood Duck Cream Ale gravy 28

#### SMOKED EGGPLANT

Sesame puree, cauliflower and spiced grains 22

### FROM THE SEA

#### BLACKENED BARRAMUNDI

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

#### GRILLED SNAPPER FILLET

Paris mash, roasted cherry tomatoes, lemon gremolata dressing 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

#### SMOKEY SALTED SQUID

Cress, sugar snap peas, pickled peppers, mint, coriander charred shallot lime dressing, tomato, Baja cream 20

#### SUPER GREEN HOP

Roasted field mushroom, kale, broccolini, almonds, pepitas, smashed green peas, cucumber edamame, celery, citrus hop & smoked chilli dressing 20

### PLATTERS

FOR TWO TO SHARE

#### SMOKE HOUSE PLATTER

Smoked beef brisket, baby back ribs, Creole chicken, pressed pork terrine, coleslaw, garlic cream crunch and smokey jus 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

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.

