

D R I N K

KING ST. WHARF
SYDNEY

A.H.B.H.

ALL HANDS

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L O C A L

SHARING

GARLIC BREADGarlic 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 TAILLime 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 PLATTERSmoked 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 LEGRosemary potatoes,
Summer ale gravy 28**SMOKED EGGPLANT**Sesame puree, cauliflower
and spiced grains 22**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

SIDES

CLASSICS

WAGYU BEEF BURGERGrilled 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 BARRAMUNDISmashed 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 & sauce 15

THURSDAY BURGERWagyu 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  



ALL HANDS BEERS

WOOD DUCK CREAM ALE 285ML 560ML
 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

IRISH SPORT STOUT 6 11
 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

BUNNY HOP LAGER 6 11
 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

HUMP DAY I.P.A. 285ML 560ML
 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!

FRUIT BAT SUMMER ALE 6 11
 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

LONGNECK BEST BITTER 5.5 10.5
 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

WHITE RABBIT WHITE ALE 285ML 560ML
 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. JARRETTS PROSECCO. SODA

LIMONCELLO SPRITZ
 LIMONCELLO. RASPBERRIES. MINT. JARRETTS PROSECCO. SODA

GIN & CUCUMBER SPRITZ
 BOMBAY SAPPHIRE GIN. JARRETTS PROSECCO. CUCUMBER CHUNKS

CHAMBORD SPRITZ
 CHAMBORD. JARRETTS PROSECCO. SODA

ST-GERMAIN SPRITZ
 ST-GERMAIN ELDERFLOWER LIQUEUR. JARRETTS PROSECCO. SODA

WINE BY THE GLASS

150ML / 250ML

WHITE

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

ROSÉ

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

RED

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

WINE BY THE GLASS

SPARKLING

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

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 AT THE MOMENT

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

