

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 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 TASMANIAN SALMON

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

### A.H.B.H. SHARING BOARD

Selection of local & imported cheese, cider poached fig, balsamic pickled walnuts, house smoked olives, trout rilletes and crisp breads 26

### 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

### 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

### CHARCUTERIE PLATTER

Cured meats, smoked duck liver pate, sour cherry jam, pressed pork terrine, fig cranberry lager relish, cornichons and grilled assorted breads 28

## PLATTERS

FOR TWO TO SHARE

### SMOKE HOUSE PLATTER

Smoked beef brisket, Creole chicken, slow smoked pork belly, pork terrine, coleslaw, duck fat rosemary potatoes, corn bread with smoked garlic butter, smokey jus and fig cranberry lager relish 90

### WHARFIES PLATTER

Blue swimmer crab sliders, smokey salted squid salad, prawn cocktail, bug tail mac & cheese, battered fish & chips, tataki of togarashi tuna and ceviche of salmon 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 32

### BEEF BRISKET

All Hands BBQ Sauce and potato salad 26

### SPICE RUBBED PORK BELLY

Green apple rocket slaw, pickled radish and chicharrón 26

### CREOLE CHICKEN

Grilled corn and coleslaw 24

### LAMB LEG

Rosemary potatoes and All Hands Wood Duck Cream 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

### FRIES 8

SIDES

SIDES

## CLASSICS

### WAGYU BEEF BURGER

Grilled Wagyu beef pattie, American style cheese, dill pickle, lettuce, tomato and mayonnaise, served with fries 22

### GRILLED HALOUMI BURGER

Grilled marinated haloumi, rocket, tomato salsa, aioli, 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, served with fries and 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

## 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

### TUNA & TOASTED SESAME

Buckwheat noodle, wakame and broad bean 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 22

## WEEKLY SPECIALS

ALL \$20 DRINK INCLUDED

### MONDAY GRILL

Chef's Cut of the Day with fries

### SMOKIN' TUESDAY

From the smoker menu: Pork, chicken, beef or eggplant

### ROLL ON WEDNESDAY

Chef's 12 inch Baguette of the Day with fries

### THURSDAY BURGER

Any of our Burgers

ALL SPECIALS COME WITH A HALF PINT OF ALL HAND BEER OR A SMALL WINE

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.

DRINK



A.H.B.H.

# DRINKS

A.H.B.H.



LOCAL

## ALL HANDS BEERS

**WOOD DUCK CREAM ALE** 285ML 560ML  
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

**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  
6.3 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!

**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

**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' CABERNET 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 ON OUR SEASONAL TAP 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