

D R I N K

KING ST. WHARF
SYDNEY

A.H.B.H.

ALL HANDS

A.H.B.H.

KING ST. WHARF
SYDNEY

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
TASMANIAN SALMON**Chilli, coriander, lime,
smoked garlic, Avrugá 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 WINGSChicken 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**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 PLATTERSmoked 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 &
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 LEGRosemary 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 BURGERGrilled 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 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

SALADS

A.H.B.H. SMOKED DUCKPickled 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 soy 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' TUESDAYFrom 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 WINESome 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

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

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

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
6 11

HUMP DAY I.P.A.

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

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

ROUSEABOUT PALE ALE

4% ABV 30 IBU

A real New World ale, bursting with NZ hop characters of stone-fruit salad with distinct spice and citrus overtones. Brewed with heritage Schooner malt for an additional depth of flavour and texture. Immensely satisfying for lovers of easy-going, all-day Pale Ales

285ML 560ML
6.3 11.5

6 11

5.5 10.5

OTHER BEERS

WHITE RABBIT WHITE ALE

6.5 12

6.5 12

6.5 12

300ML 500ML
7.5 14

6 11

285ML 560ML
6.5 12

6.5 12

6.5 12

300ML 500ML
7.5 14

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

SPARKLING

RED BANK EMILY KING VALLEY VIC PICCOLO 200ML 13

JARRETTS PROSECCO ORANGE NSW 150ML 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

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' 13 / 21

CHARDONNAY

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 GEELONG VIC 11 / 18

BRAVE SOULS GSM BAROSSA VALLEY SA 13 / 21

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 COONAWARRA SA 11 / 18

WYNN'S 'THE GABLES' 10 / 17

CABERNET SAUVIGNON COONAWARRA SA

TERRAZAS DE LOS ANDES MALBEC 14 / 23

SPAIN

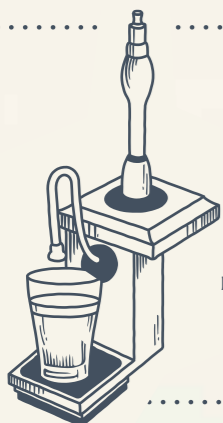
ALL HANDS TASTING PADDLE 18

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