

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

OPEN EVERYDAY 11AM - LATE

WE DO AWESOME SHINDIGS T 8270 7901

BOOK ONLINE AHBH.COM.AU

SHARING

GARLIC BREAD

Garlic and herb roasted
New York rye 12

POTATO SKINS

Rosemary sea salt and sour cream 11
ADD CRISP BACON +2.5PULLED CHICKEN
LOADED FRIESPulled BBQ chicken, chicken gravy,
smokey cheese sauce and
pickled onions 15CEVICHE OF
TASMANIAN SALMONChilli, coriander, lime smoked garlic,
Avruga caviar, cassava crackers 19

A.H.B.H. SHARING BOARD

Selection cheeses & meats, smoked duck
pâté, house smoked olives, Boston pickles,
relish with assorted breads 26

SWEET POTATO FRIES

Crumbed feta and oregano 10

SMOKED SPICED MANCHEGO
CHEESE FRIESHouse smoked, salt, aioli,
shredded sheep cheese 11

SMOKEY CHILLI SALTED SQUID

Baja cream, coriander, fresh lime 20

NEW YORK FRIES

Shoestring truffle fries,
cracked pepper and parmesan 11

BUFFALO CHICKEN WINGS

Tossed in your choice of sauce with Ranch
dipping sauce and dill pickle 16.5

SMOKEY BBQ OR

HOT SAUCE AND FRESH CORIANDER

BLUE SWIMMER CRAB ROLL

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

FROM THE SMOKER

DRY SPICE RUB SALMON

Horseradish butter, beetroot,
cress & fennel salad 32

BEEF BRISKET

Potato salad, grilled corn and jus 26

SPICED RUBBED
PORK BELLYApple lime pepper slaw
and chicharron 26

CREOLE CHICKEN

Grilled corn, coleslaw and jus 24

LAMB LEG

Rosemary potatoes, house gravy,
charred greens with mint, shallot
and cucumber ale malted salsa 28

SMOKED EGGPLANT

Sesame purée, cauliflower
and spiced grains 22

CLASSICS

WAGYU BEEF BURGER

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

GRILLED HALOUMI BURGER

Grilled marinated haloumi, rocket,
tomato salsa, aioli, fries 22SOUTHERN FRIED
CHICKEN BURGERButtermilk chicken, American
style cheese, bacon, chipotle
mayonnaise and slaw, fries 22.5A.H.B.H. BEER BATTERED
FISH & CHIPSAll Hands Hump Day I.P.A battered
fish served with fries, lemon
and house tartare 22

250G CHARGRILLED SIRLOIN

All Hands Wood Duck mustard butter,
duck fat potatoes, Blue cheese cos, jus 35

400G ANGUS RUMP

Smoked field mushroom jus, with New
York truffle fries 38

ALL HANDS BEERS

MIDDY 285ML - PINT 560ML

WOOD DUCK CREAM ALE

4.7% 18 IBU 6 11

IRISH SPORT STOUT

5.1% 51 IBU 6 11

BUNNY HOP LAGER

5.0% 30 IBU 6 11

ROUSEABOUT SESSION ALE

4% 30 IBU 5.5 10.5

FRUIT BAT PALE ALE

5.2% 22 IBU 6 11

HUMP DAY I.P.A.

6.2% 45 IBU 6.3 11.5

ALL HANDS TASTING PADDLE 18

CHOOSE 4 BREWS FROM OUR CURRENT
ALL HANDS BEERS ON TAPASK ABOUT OUR
SEASONAL BREWS

\$20 WEEKLY SPECIALS

DRINK INCLUDED

MONDAY GRILL

Chef's Cut of the Day with fries

SMOKIN' TUESDAY

From the Smoker Menu: Pork Belly,
Chicken Creole, Beef Brisket 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

AHBH.COM.AU

PLATTERS

FOR TWO TO SHARE

SMOKE HOUSE PLATTER

Smoked brisket, Creole chicken, slow
smoked pork belly, pork terrine,
coleslaw, duck fat potatoes, smoked garlic
baked gravy mops, jus,
fig cranberry lager relish 90

WHARFIES PLATTER

Blue swimmer crab roll, smokey salted
squid, lime dressed cos lettuce, 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

ALL HANDS 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 soy bean 22COLD SMOKED GIN
SALMON BOWLWild rice, kale, wakami, edamame,
cabbage, pickled beets, fresh herbs,
pepitas, roasted sesame dressing 22

GRILLED SQUID ANCHO

Ancho chilli charred squid, baby gem
leaves, fresh herbs, pickled red onion
and chorizo crumb 22

VEGAN OPTIONS AVAILABLE ASK OUR CREW

SIDES

BAKED MACARONI & CHEESE

Gribenes and chives 12

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

GREEN HARVEST SALAD 6

KIDS MENU

FOR KIDS 12 YEARS & UNDER. INCLUDES A SOFT DRINK & ACTIVITY PACK

CHEESEBURGER & FRIES 12

MACARONI & CHEESE OR
MACARONI NAPOLI 12

FISH & CHIPS 12

BLACKENED BARRAMUNDI

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

BUG TAIL MAC & CHEESE

Morton Bay bug meat, macaroni, truffled
crayfish bisque, cheese sauce 34

GRILLED SNAPPER FILLET

Chimichurri potato purée,
roasted cherry tomatoes 32CORNFLAKE CRUMBED OR
GRILLED CHICKEN TENDERLOINS

with fries or steamed veg 12

CARAMEL CONE

Vanilla icecream topped with
caramel popcorn in a cone 8Some 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.