

WICKED BURGERS

AND MORE

TO START

BLOODY GAZPACHO OYSTER SHOOTERS – A Spanish inspired veggie, tomato & vodka shot with an oyster and a seasoning of Tabasco and celery bitters 6.50

GUMBO – The authentic Cajun recipe from K. Paul's in New Orleans, this soup/stew is aromatic, spicy and chockful of shredded chicken, sausage, rice, okra and other vegies Mug 8 / Large bowl 11

CHEESE & GARLIC BREAD grilled with a generous smearing of fresh garlic & herb butter and a topping of melting cheese 5

THE WORLD'S 2ND BEST NACHOS (definitely needs to be shared) – Fully loaded with spicy beef, melting cheese, tomato & chipotle salsa, guacamole, baja crema and fresh lime 11.50

PLUTO PUPS – Frank 'n' Furter 'fries' – moorish numbers served with our housemade tomato ketchup for dipping 9

GLENN'S RIPPER KANSAS CITY WINGS – Finger licking great chicken wings with a kick 9

A TRIO OF HOUSEMADE DIPS with tortilla chips and vegetable crudites – Perfect for sharing 11.50

HOEY'S HALFIES

THE PEACEMAKER – A burger from New Orleans with fried oysters, spicy slaw, house pickles and Cajun remoulade 10

CHEESE & BACON BURGER – A cheesy patty with aioli, bacon, our cucumber pickles, lettuce and house chutney 7.50

VIETNAMESE PULLED PORK BURGER with housemade kimchi, kewpie mayo, our cucumber pickles, fresh coriander and Mr Wong's Sweet 'n' Spicy BBQ Sauce 8

THE HOEY COMBO

Cheeseburger + Side of Your Choice + Pot of Heineken, glass of wine, or regular soft drink 15

For an extra 3 bucks – a side of BEER BATTERED or SWEET POTATO FRIES or BAR ROOM SLAW

CHIPS

BEER BATTERED or SWEET POTATO with one sauce of your choice 6 large

Housemade sauce – aioli; Cajun remoulade mayo; anchovy mayo; house tomato chutney; Bobby's steak sauce; house ketchup; Mr Wong's Sweet 'n' Spicy BBQ Sauce; harissa yoghurt

Store bought sauce – Lea & Perrin's Worcestershire; HP; kewpie mayo; malt vinegar

AUSSIE POUTINE – A bowl of beer battered fries with melting cheese and a Dijon mustard gravy for dipping 10

CHIP BUTTY – An Australian/ British classic – hot chips in a buttered bun with house ketchup 8.50

SWEET POTATO WEDGES with bacon and sour cream 8

THE BLUE PLATE SPECIAL (NIGHT ONLY) – Ribs, pies, slow cooked numbers and other wonderful comfort food delights – see the board for tonight's special.

WICKED BURGERS, SANGAS & A DIRTY DAWG

THE HUEY BURGER – Two beef patties with Dijon mustard, housemade beetroot relish, crisp lettuce, sautéed red onion, grilled cheese, bacon and Judith’s tomato chutney 12.50

‘SHROOM BURGER’ – Slow roasted field mushrooms with Dijon mustard, housemade cucumber pickles, cheese sauce and a sprinkling of roasted green chilli vinaigrette 12.50

HAWAIIAN BURGER – A blast from the past – two beef patties, aioli, crisp lettuce, pineapple, melting cheese, bacon and housemade tomato ketchup 12.50

THE ELVIS BURGER – Spiced fried chicken with house pickles, two cabbage slaw, grilled bacon, banana & mango chutney and a fried egg 14.50

NEW YORK CHEESE HOAGIE – Two beef patties with aioli, house pickles, a gooey cheese sauce, sautéed red onion and Bobby’s mustardy steak sauce 12.50

REUBEN – Corned beef with Dijon mustard, champagne choucroute, house pickles, grilled cheese and house tomato chutney 12.50

THE HUEY DOG – A smokey BBQ frank with Dijon mustard, housemade champagne choucroute, grilled cheese and house ketchup 12.50

CLASSIC DINER MAINS from around the globe

WARM SALAD NICOISE – Grilled fresh salmon fillet on a bed of green beans, potatoes, tomatoes, cos lettuce, olives and a soft boiled egg with anchovy mayo 16

BIG TEX'S BEEF & BEAN CHILLI topped with grilled cheese and served with warm tortillas and a selection of condiments 16.50

A TRUE BLUE PENNE BOLOGNESE served with Grana Padana parmesan 15

THAI CHICKEN SLAW – A Huey classic of poached shredded chicken, wonga bok, roasted peanuts and lots of fresh herbs in a chilli & fresh lime spiked dressing 14.50

STEAK FRITES – A 200gm Porterhouse steak from Goulburn cooked MR and served with ratatouille, French fries and Maitre d'Hotel butter 18.50

NEW YORK MEATBALL & CHEESE MELT – Meatballs in a tomato-based vegie stew with melting cheese and creamy mash on the side 17.50

A TRADITIONAL GREEK HORIATIKI (VILLAGE) SALAD – A light main with a fresh oregano-powered olive oil dressing and a 'steak' of grilled haloumi cheese 13.50

PO'BOYS

POPCORN PRAWN – Crispy fried prawn cutlets with bar room slaw, mildly spiced tomato salsa, house pickles and Cajun remoulade 16.50

BEEF – A New Orleans' spicy classic of shredded beef, house pickles, sauteed red onion, spicy slaw and crema 13.50

ROLL YOUR OWN BURRITOS

KOREAN – Warm tortillas served with Glenn's slow cooked brisket, housemade kimchi, guacamole, roasted tomato-chipotle salsa and baja crema 15.50

SPICE RUBBED GRILLED SALMON served with warm tortillas, spicy slaw, roasted tomato-chipotle salsa, guacamole and baja crema 15.50

SWEET CHEEKS

from the milk bar

OH, WHAT A SUNDAE – A trio of ice creams with mascerated strawberries, blueberry compote, fudge sauce, wafers and cream chantilly 8.50

THE ELVIS S'MORE – An ice cream sanga of toasted banana bread and caramelised marshmallows topped with Jock's peanut butter & jelly ice cream 7.50

BANANA SPLIT with caramelised bananas, Hokey Pokey ice cream, an orange & palm sugar caramel and meringue whip cream 8.50

ETON MESS – A layered sundae of meringue, strawberry and cream crush with a raspberry sorbet 8.50

HOT FUDGE SUNDAE – Two scoops of vanilla ice cream with housemade chocolate fudge sauce 7

ICE CREAM CONES by Jock 4