



YOUR LOCAL SMOKED MEATS
Low & Slow
 ON SITE *Daily*

STARTERS

GARLIC BREAD	\$8
add cheese	\$9
MOZZARELLA STICKS	\$12
crumbed mozzarella, sugo	
SOUTHERN FRIED PRAWNS & SQUID (GF/DF option)	\$17
spicy aioli	
SMOKED PORK BELLY BURNT ENDS (GF)	\$16
SEARED SCALLOPS (GF)	\$19
butternut, parsnip, sprouts	
SOUTHERN FRIED CHICKEN RIBS (GF)	\$14
spicy aioli	
SMOKED BRISKET QUESADILLA	\$17
brisket, queso, pico de gallo	
STEAMED MUSSELS (GF/DF option)	\$16
chilli, tomato, parsley, sourdough	
GRILLED SAGANAKI	\$15
sourdough, lemon, herb oil	

BURGERS

SERVED WITH CHIPS

BEEF BURGER (GF/DF option)	\$21
bacon, onion, lettuce, tomato, cheese, pickle, house sauce	
CHICKEN BURGER (GF option)	\$19
southern style fried chicken, spicy mayo, coleslaw	
BEEF BRISKET BURGER (GF/DF option)	\$20
lettuce, tomato, pickles, mustard, tomato sauce	
PULLED PORK BURGER (GF/DF option)	\$19
coleslaw, house sauce	
MUSHROOM BURGER (GF/DF option)	\$18
char grilled field mushroom, caramelised onion, rocket, beetroot, goat's cheese, vegan mayo	

ADD-ONS: BEEF PATTIE, BRISKET, CHICKEN,
 PULLED PORK \$6 EACH
 BACON \$3 | CHEESE \$2 | ONION \$2 | CHEESE SAUCE \$2

FROM THE

Smoker/Grill

WHERE GOOD THINGS TAKE TIME

RECOMMEND 200G-300G MEAT PER PERSON

BEEF BRISKET (GF/DF)	\$11
per 100g	
PULLED PORK (GF/DF)	\$9
per 100g	
PORK RIBS (GF/DF)	\$30
400g pork ribs, with chips	\$55
800g pork ribs, with chips	
CHICKEN WINGS (4 wings per serve)	\$12
(GF/DF option) BBQ glaze or buffalo sauce, blue cheese dressing	
DINNER FOR 2	\$90
pork ribs, 200g pulled pork, 200g beef brisket, bbq wings, maple bacon & jalapeno cornbread, coleslaw, seasoned fries	

All steaks served with your choice of chips/salad or chats/veggies. All GF/DF options.

220G YEARLING GRASS FED EYE FILLET	\$36
300G SCOTCH FILLET	\$38
300G WAGYU NEW YORK STRIPLOIN	\$50
marble score 5+	
500G RIBEYE STEAK	\$55
BACON WRAPPED MEATLOAF	\$28
chips, salad	

SAUCES \$3

RED WINE JUS | GRAVY | MUSHROOM | BBQ HOUSE SAUCE | GARLIC BUTTER (ALL SAUCES GF)

OTHER MAINS

SOUTHERN FRIED CHICKEN PARMIGIANA (GF) chips, coleslaw	\$24
LINGUINE MARINARA (GF/DF option) market seafood, onion, garlic, chilli, parsley, fresh tomato	\$30
SMOKED BRISKET LASAGNA garden salad	\$28
15 HOUR SLOW COOKED BEEF CHEEK (GF) carrot, beans, braise reduction	\$37
SNAPPER FILLET (GF) tomato, capsicum, fennel, clams	\$30
CAESAR SALAD (GF/DF option) add chicken	\$18 \$24
HERB CRUMBED LAMB CUTLETS mash, broccolini, gravy	\$38
VEGETARIAN PASTA (GF/DF option) roasted vegetable medley, pesto, tomato, spinach, cream	\$25
HARISSA SPICED VEGAN SALAD (GF/DF option) roasted vegetable medley add grilled haloumi	\$18 \$22

FRIES

SEASONED FRIES (GF/DF) BBQ Seasoning	\$9
BACON & CHEESE FRIES (GF)	\$11
LOADED FRIES (GF) pulled pork, cheese, pico de gallo	\$14

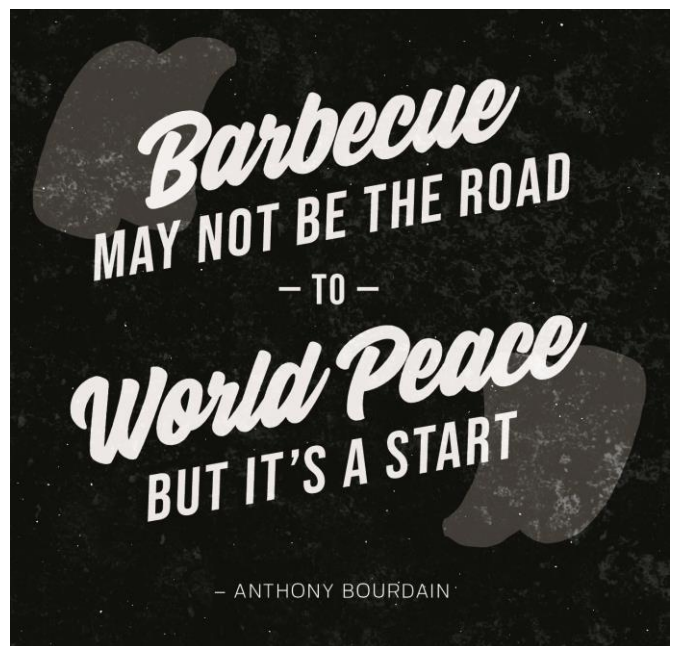
KIDS MEALS \$14

SERVED WITH CHIPS/SALAD & SOFT DRINK
(12 AND UNDER)

SCOTCH FILLET STEAK (GF/DF)	
BATTERED FISH BITES (DF)	
CHICKEN TENDERS (GF/DF)	
CHEESEBURGER (GF/DF option)	
ASK WAITSTAFF FOR TODAY'S VEGETARIAN OPTION	

SIDES \$8

MAC & CHEESE
CHARRED BROCCOLINI (GF/DF)
COLESLAW (GF/DF)
POTATO SALAD (GF/DF)
BOWL OF MASH (GF)
ONION RINGS (DF)
DILL PICKLES (GF/DF)
MAPLE BACON & JALAPENO CORN BREAD
ROAST CHAT POTATOES (GF/DF)
ROCKET & PARMESAN SALAD (GF)
GARDEN SALAD (GF/DF)



DESSERTS \$14

DOUBLE CHOCOLATE BROWNIE (GF)
chocolate ganache, ice-cream

CHURROS
salted caramel, ice-cream

AMERICAN BANANA PUDDING (GF)
caramel, peanut

CLASSIC PECAN PIE
vanilla bean ice-cream

MILK CHOCOLATE PANNACOTTA (GF)
raspberry, chocolate soil

TASTING PLATE
brownie, churros, pannacotta, berries, caramel,
ice-cream

\$25