



**OPEN THURSDAY TO
MONDAY**

**10.30AM-3.00PM
[KITCHEN OPEN TIL 2.30PM]
DINE-IN & TAKEAWAY**

SMOKEHOUSE MEAT FEAST PLATTER FOR TWO

A bountiful feast of smoky delights, perfect for sharing. Includes a rack of our slow-smoked baby back pork ribs basted with Ben's BBQ sauce, hickory smoked chicken wings slathered in smoky ketchup, beer-battered smokehouse fries, and a soft hoagie roll filled with slaw, aioli and low n slow smoked chopped beef brisket topped with our pickles \$96.50.

BBQ BRUNCH BURGER

Tender pulled pork and melt-in-your-mouth brisket piled high with house smoked bacon, fried egg, melted cheese and smoky BBQ sauce on a toasted milk bun \$25.95. [GFA]

SMOKEHOUSE HOAGIE

A soft hoagie roll filled with fresh slaw, aioli and your choice of jus dipped eight-hour hickory-smoked pulled pork topped with pickles \$25.95, or twelve-hour alder-smoked chopped brisket topped with pickles \$25.95. [GFA]

CAJUN CATFISH BURGER

Golden fried, Cajun-dusted catfish (i) with American cheese, crisp lettuce, fresh tomato and smoky aioli loaded into a soft toasted milk bun \$25.95.

LOW & SLOW SMOKED BABY BACK PORK RIBS

Tender, melt-in-your-mouth baby back pork ribs slow-smoked over hickory for six hours and glazed with Ben's BBQ sauce. Half rack \$35. Full rack \$50. [GF]

SMOKEHOUSE BURGER

A pure beef patty topped with sautéed onions, house-smoked bacon and cheddar, crisp lettuce, tomato and Ben's BBQ & ATL sauces in a toasted milk bun \$25.95. [GFA]

REUBEN TOASTIE

Golden grilled sourdough toastie filled with all house-made ingredients including house-smoked pastrami, sauerkraut, smoked cheddar and our ATL sauce \$23.95. [GFA]

SMOKED SALMON TACOS

Three soft flour tortillas filled with hot-smoked Australian salmon, chopped salad, ranch dressing, pico de gallo, and tailgater chilli jam \$27.95.

SMOKEHOUSE HOTDOG

Cheese kransky in a soft long roll, with house-made sauerkraut, mustard, pickles, onions, and smoky ketchup \$23.

CHOPPED SALAD

Crisp cos lettuce, tomato, cucumber, carrot, capsicum, Spanish onion, toasted corn and creamy ranch dressing \$18.95 [V], or with your choice of pulled pork \$26.95, chopped brisket \$26.95, or hot-smoked salmon \$29.50. [GF]

HICKORY SMOKED CHICKEN WINGS

Perfectly smoked chicken wings, generously glazed with our signature smoky ketchup, served with a side of creamy ranch dipping sauce \$28.95. [GF]

PHILLY CHEESESTEAK

Prime scotch fillet, sautéed onions, and peppers, topped with smoked provolone, queso, and Ben's BBQ sauce all piled into a soft hoagie roll \$29.95. [GFA]

DOUBLE CHEESEBURGER

Two juicy pure beef patties, smoked cheddar, fresh onion, house-made mustard, pickles, and smoky ketchup in a toasted milk bun \$25.95. [GFA]

COCONUT-CRUMBED KING PRAWNS

Succulent Australian king prawns (9), coated in a coconut crumb crust, served alongside our fiery tailgater chilli jam \$28.95.

BUTTERMILK FRIED CHICKEN BURGER

Crispy buttermilk fried chicken on a soft toasted milk bun with melted American cheese, slaw, smoky aioli and a generous drizzle of Ben's BBQ sauce \$25.95.

LOADED NACHOS

Hogback corn chips with smoked cheddar, black beans, queso, pico de gallo, tailgater chilli jam, sour cream and jalapeños \$22.95 [V], or with your choice of smoked pulled pork \$28.95 or chopped brisket \$28.95. [GF]

PULLED PORK LOADED HOTDOG

Soft hot dog roll with cheese kransky topped with low n slow smoked pulled pork shoulder, smoked cheddar and bbq sauce \$26.

GELATO

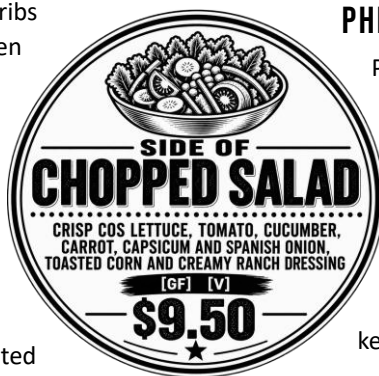
Enjoy a cup of indulgence from our selection of creamy, locally made gelato on display inside. Single scoop \$7. Double scoop \$11.

MENU NOTES

[GF] gluten free, [GFA] swap to gluten free bread \$2.50, [V] vegetarian, (i) imported fish. Please confirm food allergies when ordering. We use biopackaging for dine-in and takeaway meals and drinks. 20% surcharge applies on public holidays.

ORDER VIA QR CODE

Order via QR Code at your table (electronic payments only), or at the deli counter inside.



DRINKS LIST

SOFT DRINKS

Eastcoast Orange Juice, Apple Juice, Orange & Mango Juice or Pineapple Juice \$6
Apple Pop Top Juice \$4.90
Coke, Coke Zero Sugar, Diet Coke, Lemonade or Solo \$5
Bundaberg Ginger Beer \$6.50
Schweppes Lemon/Lime/Bitters, Dry Ginger Ale, Soda Water or Tonic Water \$6.50
San Pellegrino Sparkling Water 250ml \$5, 750ml \$9
Spring Water 600ml \$3.80
Schweppes Zero Sugar Sparkling Water with Lemon & Lime, Blood Orange & Mango, Passionfruit & Pineapple or Strawberry & Watermelon \$5

SMOKEHOUSE SODAS

Made with Zero Sugar Lemonade. Kids \$5, Large \$8
Pink Marshmallow Pine Lime Sour Blueberry
Grape Bubblegum Gumball Cherry
Rainbow Sherbert

SMOKEHOUSE SHAKES & ICED DRINKS

Caramel Banana Biscoff Crush \$14
Bounty Bash \$13
Mint Choc Smash \$14
Iced Biscoff Cloud Latte \$14 (contains coffee)
Iced Coco Pistachio Papi \$13
Iced Coconut Chai \$13
Iced Ube Cloud Matcha \$14

MILKSHAKES

Banana, Caramel, Chocolate, Choc-Coconut, Choc-Mint, Choc-Hazelnut, Coconut, Cookies & Cream, Pistachio, Salted Caramel, Strawberry, Ube or Vanilla. Kids \$6. Large \$10

ICED LATTE/CHAI/CHOCOLATE/MOCHA

Iced Latte \$8.90 Iced Chai \$9
Iced Chocolate \$10 Iced Mocha \$10
Iced Long Black \$4.90/\$6.30

HOT DRINKS

Espresso \$4.20, Long Black \$4.90/\$5.90
Macchiato or Piccolo \$4.90
Flat White, Latte, Cappuccino or Chai Latte \$5.90/\$6.90
Mocha \$6.20/\$7.20
Babycino with a Marshmallow \$2.60
Hot Chocolate with a Marshmallow \$5.90/\$6.90
English Breakfast, Earl Grey, Chai leaf tea \$5.50

ALT MILKS & EXTRAS

Milk Lab Coconut, Soy, Lactose Free, Almond or Oat milk in a hot drink add \$1, for a cold drink add \$2
Whipped Cream \$2, Gelato \$4.
Biscoff, Ube or spCoconut Cold Foam \$2
Syrups: Banana, Biscoff, Butterscotch, Caramel, Coconut, Hazelnut, Mint, Pistachio, Salted Caramel, Ube, Vanilla \$1
Add alcohol: Vodka, Whisky, Bourbon or Rum \$7

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BEERS & CIDERS (Standard drinks)

Heineken Zero (0) \$7.50
Heaps Normal Quiet XPA (0.15) \$8.90
Great Northern Super Crisp Mid Strength Lager (1.0) \$9
Travla Australian Lager (1.0) \$9
Modus Hazy Mid Strength Pale Ale (1.0) \$10
Brookvale Union Ginger Beer (1.0) \$11
Sydney Brewery BBQ Beer (1.0) \$10.50
Corona (1.3) \$10.50
Sydney Brewery Lager (1.4) \$10.50
Hawke's Lager (1.2) \$11
Sydney Brewery Dark Lager (1.4) \$11
Stone & Wood Pacific Ale (1.1) \$11
Young Henry Newtowner Pale (1.0) \$11
Sydney Brewery Hazy Pale Ale (1.3) \$11
Mountain Culture Status Quo Pale Ale (1.5) \$12
Bentspoke Crankshaft IPA (1.4) \$12
Sydney Brewery Smooth Talker Porter (1.6) \$12
Sydney Brewery Apple Cider (1.3) \$11
Koppaberg Strawberry & Lime Cider (1.0) \$11
Sydney Brewery Lemon Twist Cider (1.3) \$11
Sydney Brewery Apple & Blackcurrant Cider (1.3) \$11
Sydney Brewery Apple, Ginger, Agave Cider (1.3) \$11

SPIRITS

30mls neat or on the rocks of Smirnoff Vodka, Archie Rose Signature Dry Gin, Bundaberg Rum, Canadian Club Whisky, Jack Daniel's Whiskey or Jim Beam Bourbon \$7. Mixer sold separately.

SPIRIT BASED (Standard drinks)

Matso's Vodka, Pash Pine Crush (1.2) \$13
Hard Rated Alcoholic Orange (1.3) \$13
Hard Rated Alcoholic Lemon (1.3) \$13
Brookvale Union Vodka, Pineapple Coconut (1.0) \$13

HOUSE-MIXED SELTZERS

30ml of spirit poured over ice with a can Schweppes flavour infused sparkling water.
Vodka, Passionfruit & Pineapple Seltzer \$12
Vodka, Lime & Lemon Seltzer \$12
Vodka, Watermelon & Strawberry Seltzer \$12
Gin, Blood Orange & Mango Seltzer \$12

WINES

	Piccolo/Glass	Btl
Peterson House Cuvée (200ml)	\$16	
Peterson House Sparkling Pink Blush Rosé (200ml)	\$16	\$45
Brokenwood 2025 Sauvignon Blanc Semillon	\$12	\$49
Tulloch 2025 Verdelho		\$45
Scarborough 2025 Semillon		\$59
Boydell's 2024 Verdelho		\$59
Gartelmann Wines 2025 Stephanie Pinot Gris	\$12	\$48
David Hook 2025 Pinot Grigio		\$57
Margan 2025 Chardonnay	\$12	\$57
Gartelmann Wines 2025 Veronica Rosé	\$12	\$48
Allandale 2024 Gewürztraminer		\$59
Tempus Two 2024 Merlot		\$49
Margan 2023 Cabernet Sauvignon		\$59
David Hook 2023 Shiraz	\$12	\$56
Tempus Two 2024 Tempranillo		\$45