

Morsels

FRICKLES DEEP FRIED PICKLES, RANCH DIP	\$10
SMOKED MOZZARELLA STICKS GREEN TOMATO RELISH	\$13
SOUP OF THE DAY SOFT BREAD ROLLS, SMOKED GARLIC BUTTER	\$15
SMOKED BACON POPS HOUSE CURED BACON, SLAW, APPLE CIDER GLAZE ^{GF}	\$13
PASTRAMI HOUSE-MADE, SMOKED TOMATO RELISH, CROSTINI	\$12
BRISKET BITES SMOKED BITES, SPICED BBQ SAUCE, SPRING ONIONS, AIOLI ^{GF}	\$13
RIBLETS SMOKED RIB ENDS, DEEP FRIED, STICKY SAUCE ^{GF}	\$15
PRAWN + SAUSAGE SKEWERS PICKLED VEGETABLES, RANCH ^{GF}	\$15





NAKED ^{GF}
DRY RUBBED ^{GF}
BBQ ^{GF}
BUFFALO ^{GF} 
KAMIKAZI ^{GF}    
 ALL SERVED WITH CELERY, CARROT, RANCH DIP
 Add blue dipping sauce \$1

DO YOU WANT TO PLAY A GAME?


 ROULETTE YOUR WINGS AT YOUR OWN RISK!

THE SIDE KICK

SOFT BREAD ROLLS SMOKED GARLIC BUTTER	\$8
BOOTLEGGER CHILLI SMOKED BRISKET, SAUSAGE, BEANS, LIME SOUR CREAM ^{GF} 	\$13
VIRGIN CHILLI THREE BEAN VEGETARIAN CHILLI, LIME SOUR CREAM ^{GF} 	\$10
THREE CHEESE MAC SMOKED BACON CRUMB OR GARLIC CRUMB ADD BRISKET / PULLED PORK / BOOTLEG CHILLI \$5 ^{ea}	\$15
TATOR TOTS SMOKED GARLIC AIOLI ^{GF} ADD CHIPOTLE AIOLI \$1	\$10
WAFFLE FRIES SMOKED GARLIC AIOLI ADD CHIPOTLE AIOLI \$1	\$10
SEASONAL GREENS & CANDIED BACON ^{GF}	\$10
CHEESE GRITS POLENTA, CHEDDAR, PARMESAN, PARSLEY ^{GF}	\$8
POTATO SALAD CELERY, RED PEPPERS, SPRING ONION, PICKLES, EGG, AIOLI ^{GF}	\$12
SEEDY TART SLAW BEETROOT, KALE, RADISH, DAIKON, SEEDS, VINEGAR ^{GF}	\$12

Sweet Stuff

LEMON + RICOTTA BAKED CHEESECAKE BLUEBERRY COMPOTE	\$12
DOUBLE CHOCOLATE BROWNIE VANILLA ICE-CREAM, BOURBON CARAMEL SAUCE	\$12
SMORES TOASTED MARSHMALLOW, GRAHAM CRACKER, CHOCOLATE	\$12
PAVLOVA MUSCOVADO PAVLOVA, KIWIFRUIT, CREAM, BOYSENBERRY COMPOT ^{GF}	\$12



RATE US ON FACEBOOK AND RECEIVE A MYSTERY TRINKET

THE MEAT WE SELL IS FARMED SUSTAINABLY AND ETHICALLY. OUR ANIMALS ARE GRASS FED, NO CAGES, NO PENS, ONLY OPEN PASTURE.

FOR THE Mob

SMOKED SAUSAGE PARTY

HALF METRE JALAPENO, HALF METRE VENISON, SOFT BREAD ROLLS, BBQ SAUCE, RANCH DIP, SEEDY TART SLAW \$45

750GM TOMAHAWK STEAK ^{GF}

BREADS TO START, SMOKED MUSHROOM CREAM SAUCE, ONION RINGS, PLUS TWO SIDE KICKS \$80 *COOKED MEDIUM RARE OR MEDIUM

BONEYARD PLATTER ^{GF}

HALF RACK RIBS, BBQ WINGS, RIBLETS, LAMB SHOULDER CHOPS \$65

BARBEQUE PLATTER ^{GF}

HALF RACK RIBS, BEEF BRISKET, JALAPENO SAUSAGE, PULLED PORK, BBQ WINGS, SEASONAL GREENS AND CANDIED BACON, SOFT BREAD ROLLS, SLAW, TATOR TOTS \$80

ASK ABOUT THE "STEAL OF THE DAY"

FROM THE Smoker

ALL MEATS SMOKED WITH NELSON PEAR WOOD

SMOKED PORK SPARE RIBS

STICKY BBQ SAUCE ^{GF} HALF \$22 / FULL \$40
 DRY RUBBED ^{GF} HALF \$22 / FULL \$40

14 HOUR BEEF BRISKET

POTATO CRISPS, PICKLES, BBQ SAUCE ^{GF}
 200GM ^{GF} \$20
 350GM ^{GF} \$32

1/2 CHICKEN BRINED, DRY RUBBED, CORNBREAD, CREAMY SLAW, CORN SALSA \$29

14 HOUR BEEF SHORT RIB 400GM, CHEESE GRITS, GRILLED SPRING ONION, BBQ SAUCE ^{GF} \$34

SALADS

CAESAR COS LETTUCE, HOUSE CURED BACON, CROUTONS, PARMESAN, SOFT BOILED EGG, ANCHOVIES ^{GF} | ADD SMOKED CHICKEN OR SMOKED SALMON \$3 \$20

PULLED LAMB SHOULDER GRILLED LETTUCE WEDGE, RED ONION, CRISPY CAPERS, POMEGRANATE, RANCH DRESSING ^{GF} \$19

CHAR-GRILLED CALAMARI CARROT, CUCUMBER, ASPARAGUS, BEETROOT, PEANUTS, LIME AND SESAME DRESSING ^{GF} \$19

THE GRILL

CAJUN SPICED SALMON QUINOA, SWEET POTATO, ASPARAGUS, PECANS, WHITE BBQ SAUCE ^{GF} \$29

LAMB SHOULDER CHOPS COURGETTE NOODLE SALAD, CHERRY TOMATO DRESSING ^{GF} \$29

JALAPENO HORSESHOE SAUSAGE GRILLED PRAWNS, CHEESE GRITS, RANCH ^{GF}  \$27

ANGUS RIBEYE 250G STEAK, SAUERKRAUT, CUMIN ROAST CARROT, SMOKY SHALLOT VINAIGRETTE ^{GF} \$33