

SMOKEHOUSE SPECIALITIES *All steaks cooked to your preference.*

250g scotch fillet m **35** nm **38**

Premium MSA Black Angus yearling, the most popular & tender of all cuts. *(gf)*

300g Wagyu rump 6+ marble score m **32** nm **35**

A very juicy and extremely well marbled cut, certified by the AUS Meat Quality Grading System. *(gf)*

Steak sauce options (gf) • béarnaise • Texas bbq • braised mushroom & red wine jus

Smoked sticky BBQ American pork ribs ½ rack m **42** nm **46**

St Louis cut pork ribs, slow smoked then finished in our smokey Memphis MOP sauce until sticky & tender. *(gf)* Full rack m **56** nm **60**

Smoked brisket m **29.5** nm **32.5**

36° South brisket rubbed in our secret Smokehouse spices and slow smoked for 16hrs before resting in our house made beef master stock. Sliced to 300g and basted with our Memphis MOP sauce to serve. *(gf)*

Smoked beef ribs m **39** nm **42**

Cape Byron beef short ribs rubbed with our Smokehouse Texan rub, smoked and then rested in our house made beef master stock. Served bone in at 450g and basted with our Memphis MOP sauce. *(gf)*

All above main line meals come with a choice of any 2 of the following:

Shoestring fries, Jacket potato w sour cream, Apple slaw, ½ BBQ corn in creole butter or garden salad.

OR upgrade to these Premium sides:

Full corn in creole butter **1.2** Sweet potato fries **3.5** Onion rings **4.5**

SIDE LINES

Dill pickles <i>(gf)</i>	1.5	Char-grilled corn on the cob / creole salt butter <i>(gf)</i>	5.5	Shoestring fries with honey mustard dipping sauce	
Dressed garden salad <i>(gf)</i>	3.5	Jacket potato/sour cream <i>(gf)</i>		side m 3.9 nm 4.5	
Apple slaw <i>(gf)</i>	4.5		m 5.5 nm 6.5	basket m 6 nm 7.5	
Onion rings	8	Sweet potato fries <i>(gf)</i>			
Mac cheese	6.5	side m 6 nm 6.6			
Pickled jalapeños <i>(gf)</i>	1.4	bowl m 8 nm 9.5			



TO START

The dip trip	m 12 nm 14
Oven baked Ciabatta loaf with a trio of dips. Smoked whipped garlic butter, truffle oil & southern spice inspired dukkah.	
Chilli cheese wedges	m 14 nm 15.5
Onion rings with chipotle mayo	m 9 nm 10
Smokehouse garlic bread	m 7.8 nm 8.6
Bowl of smoked olives	m 6 nm 6.5

MAINS

Southern fried chicken	m 16.2 nm 18.2
Tender drum fillets marinated in buttermilk then flash fried in our Smokehouse Southern spiced coating. Served with remoulade sauce & fries.	
Chargrilled corn fritters	m 19 nm 21.5
Chefs special recipe fritters on a rocket, Spanish onion, roasted capsicum and Persian feta salad with crème fraiche and balsamic glaze.	
Jacket potato	m 14.8 nm 16.2
Filled with your choice of pulled smoked pork, smokey chilli beef or brisket, topped with sour cream, shredded cheddar cheese & chives. <i>(gf)</i>	
300g Chicken supreme	m 21 nm 23.5
Golden crispy skin chicken breast bone in, served with a side of creamy honey mustard white wine sauce.	
Smokehouse platter	m 99 nm 110
½ Rack of American pork ribs, smoked beef rib, spicy Andouille sausage, southern fried chicken, smoked brisket, smoked pulled pork, 2 x Creole seasoned buttered corn, apple slaw, mac cheese, onion rings, fries, Texas BBQ sauce and Mississippi burning sauce.	

PLEASE NOTE:

As we cook to order, multiple dockets for same table may not come out together. Smoked meals take many hours to cook so there is a possibility some menu items may not be available at all times. During busy times, extended waits may occur, please check with cashier on times.

Gluten, nuts and other allergens are present in our kitchens. Whilst every care will be taken to avoid cross contamination, we are not able to guarantee the absence of gluten, nuts and other allergens. Please inform a team member if you suffer from any food allergies.

BURGERS, SANDWICHES & TACOS

Tacos

Two chargrilled 6 inch flour tortillas with your choice of fillings:

Baja fish taco	m 14.5 nm 16.5
Panko crumbed flathead fillets, apple slaw, mango salsa, crumbled feta & citrus aioli.	
Smoked BBQ pork taco	m 12 nm 14
St Louis style slow smoked BBQ pulled pork, crisp lettuce, slaw, chipotle aioli, cucumber onion herb salsa.	
Smoked brisket po boy	m 17.5 nm 19.5
Louisiana style pulled smoked brisket, lettuce, tomato and Aussie cheddar cheese. Served in a fresh baked long roll with bbq mayo and fries.	

Smoked pork po boy	m 18.9 nm 21.5
St Louis style slow smoked bbq pulled pork with apple slaw. Served in a fresh baked long roll and fries.	

All burgers are served on a toasted potato bun with shoestring fries.

The Big Dirty	m 25 nm 27.5
220g brisket beef patty, pulled beef brisket, double cheese, onion rings, bacon and Texas BBQ sauce.	
add extra patty \$4	

Southern American beef and cheese	m 16.7 nm 18.5
220g Brisket beef patty topped with American cheddar cheese & pickles, finished with our smokey burger sauce.	
add extra patty \$4	

Cajun chicken	m 17 nm 19
Cajun marinated chicken breast, mixed leaf, tomato, sour cream, avocado and sweet chilli sauce.	
add extra chicken breast \$4	

The veggie	m 16 nm 18
Chargrilled corn fritter, spinach, tomato, avocado, haloumi, fried battered onion rings, onion tomato & chipotle relish.	

KIDS MEALS 12 years & under

Comes with Dixie cup ice cream

• Mac cheese	m 9.9 nm 12.9
• Chicken nuggets and chips	
• Fish and chips	
• Hotdog with cheese	