

# TO START

	M	NM
<b>The Dip Trip</b> Oven baked ciabatta loaf w' smoked whipped garlic butter, truffle oil, aged balsamic & dukkah.	13.0	14.5
<b>Honey BBQ Wings x4</b> Rolled in seasoned flour, fried & tossed w' honey BBQ sauce.	13.0	14.5
<b>Pulled Brisket Arancini</b> W' smoked garlic aioli & smokey tomato relish.	16.5	18.2
<b>Smoked Salmon Stack</b> Smoked salmon layered w' fried wonton sheets, Spanish onion, cucumber, finished w' lime & dill aioli, capers, & cherry tomatoes.	12.5	13.7
<b>Garlic Bread x3 (VG)</b>	7.0	7.7
<b>Loaded Garlic Bread</b> Topped w' bacon, sweet chilli & cheese.	10.5	11.6

# SMOKED SPECIALTIES

*All our meats are expertly smoked  
in-house using hickory wood*

	M	NM
<b>Smoked BBQ Pork Ribs (GF)</b>		
	<i>1/2 Rack</i> 38.0	41.8
House dry rubbed & smoked 'til tender, finished with our Smokehouse mop sauce.	<i>Full Rack</i> 61.0	67.1

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<b>Smoked Brisket (GF)</b>	30.0	33.0
Simply seasoned with salt & pepper & smoked for 14 hours. Delivered to you at 220g, basted with Smokehouse mop sauce & side of Texas BBQ sauce.		

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<b>Smoked Beef Rib (GF)</b>	38.0	41.8
Seasoned with salt & pepper, house smoked till fall off the bone tender, served bone-in, basted with Smokehouse mop sauce.		

***All Smoked Specialties include a choice of any 2 of the following:***

Fries, jacket potato with sour cream, apple slaw, 1/2 BBQ corn in  
creole butter, garden salad or potato salad (GF)

***OR add an extra side for just \$3.50***

# SMOKEHOUSE PLATTER

**House Specialty - our signature Smokehouse platter is the perfect share option for 2-4 people. Experience the best of Southern American BBQ'ing with 10 tasty items to try.**

- ★ ½ rack of American pork ribs
- ★ Smoked beef rib
- ★ Andouille sausages x2
- ★ Fried chicken wings
- ★ Smoked brisket
- ★ Creole seasoned buttered corn x2
- ★ Potato salad
- ★ House pickled veg
- ★ Onion rings
- ★ Fries
- ★ Texas BBQ sauce
- ★ Honey BBQ sauce

**MEMBERS**  
**\$120**

*Non-Members*  
**\$132**



# FROM THE GRILL

	M	NM
<b>300g Chicken Supreme</b> (GF)	26.0	28.6

Golden crispy skin bone-in chicken breast served with a side of creamy mushroom sauce.

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<b>250g Scotch Fillet</b> (GF)	44.0	48.4
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Premium MSA Black Angus yearling, the most popular & tender of all cuts.

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<b>300g Rump</b> (GF)	35.5	39.1
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A very juicy & extremely well marbled cut.

## ***Steak sauce options:***

Texas BBQ, béarnaise, creamy mushroom, red wine jus (All GF)

## ***All grill meals include a choice of any 2 of the following:***

Fries, jacket potato with sour cream, apple slaw, 1/2 BBQ corn in creole butter, garden salad or potato salad (GF)

***OR add an extra side for just \$3.50***

# BURGERS AND TACOS

	M	NM
<b>Fish Taco x3</b> Panko crumbed flathead fillets, slaw, fetta, pico de gallo w' lime and dill aioli.	20.0	22.0
<b>Smoked Pork Taco x3</b> Slow smoked BBQ pulled pork, slaw, fetta, pico de gallo w' chipotle mayo.	22.5	25.0
<b>Brisket Taco x3</b> Smoked pulled brisket, slaw, fetta, pico de gallo w' chimichurri.	24.5	27.0
<b>The Big Beef Burger</b> 220g Brisket beef patty, pulled beef brisket, double cheese, v pickles, onion rings, bacon & Texas BBQ sauce served w' fries.	29.0 <i>Add extra patty \$6</i>	31.9
<b>Classic Beef Burger</b> 220g Brisket beef patty topped w' American cheddar cheese w' lettuce, tomato, pickles, onion, American mustard & tomato ketchup served w' fries.	21.0 <i>Add extra patty \$6</i>	23.1
<b>Grilled Cajun Chicken Burger</b> Grilled marinated breast with crispy lettuce, tomato, avocado, bacon, sweet chilli & sour cream served w' fries.	18.5	20.4
<b>The Veggie Burger (VG)</b> Chargrilled Eggplant, mixed leaf, tomato, avocado, haloumi, onion rings, tomato & chipotle relish served w' fries.	16.5	18.2

# SOUTHERN FAVOURITES

## Fried Chicken

M	NM
18.0	20.0

Marinated drum fillets tossed in our Smokehouse southern spiced coating, fried & served w' herb & roast garlic mash & greens.

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## Corn Fritters (GF) (VG)

19.0	20.9
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House made corn fritters on a garden salad, balsamic reduction and dill crème fraîche.

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## Loaded Fries (GF on request) (VG option)

23.0	25.3
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Bowl of fries topped w' jalapeno cheese sauce, sour cream & pico de gallo.

### *Plus your choice of:*

Pulled smoked brisket, pulled pork or frijoles (Mexican beans).

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## Nachos (GF on request) (VG option)

26.0	28.6
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Bowl of warm corn chips topped w' house made jalapeño cheese sauce, sour cream, avocado & pico de gallo

### *Plus your choice of:*

Pulled smoked brisket, pulled pork or frijoles (Mexican beans).

# KIDS MENU

*12 years and under - includes free drink*

	M	NM
Mac & cheese	11.0	12.1
Hotdog & cheese w' fries	11.0	12.1
Chicken goujons w' fries	11.0	12.1
Fish cocktails w' fries	11.0	12.1

## SIDES & SAUCES

*Add to any meal*

	M	NM
Dressed garden salad (GF) (VG)	3.5	3.9
Chargrilled corn on the cob w' creole salt butter (GF)	5.5	6.1
Jacket potato w' sour cream (GF) (VG)	5.5	6.1
Apple slaw (GF) (VG)	4.5	4.9
Potato salad (GF) (VG)	5.0	5.6
Onion rings (VG)	5.0	5.6
Fries w' herb mayo (GF) (VG)	Side 3.9	4.3
	Bowl 6.0	6.6

### **Sauces** (GF) (VG)

Chipotle mayo

Creamy mushroom

Smokehouse ranch

Herb mayo

Chimichurri

Red wine jus