



ENTREES

Pan - VEG	\$10
Grilled Sourdough, queso fresco, smoked butter and Narraweena honey	
Charred Octopus and Chorizo - DF	\$22
Charred octopus, chorizo, sourdough bread with chimichurri sauce	
Kingfish Ceviche - GF	\$26
Cold smoked kingfish, corn tostada, avocado puree and salsa	
Grilled Halloumi GF - VEG	\$17
Mexican style grilled halloumi, BBQ corn, chilli & lime	
Brisket, Cheddar and Jalapeño Croquettes (4)	\$16
Smoked brisket croquette served with aioli and avocado salsa	
Buffalo Wings 🌶️🌶️ - GF	\$17
Smoked and fried wings served with blue cheese sauce & celery sticks	
Chicken Wings - GF - DF	\$15
Smoked and fried wings served with hot aioli	
Smoked Eggplant Dip - VEG - DF	\$17
Wood fire roasted eggplant, almonds & sumac served with crostinis	

*GF = gluten free | VEG = vegetarian | DF = dairy free

**Fried items are cooked together with other NOT gluten free food

BURGERS

*Add shoestring chips | extra \$4

Brisket Burger	\$22
12 hours smoked brisket, BBQ sauce, coleslaw, pickles & aioli	
Pulled Pork Burger	\$20
12 hours smoked pork shoulder, BBQ sauce, coleslaw, pickles & aioli	
Cheese Burger	\$19
150g burger patty, American cheese, aioli, pickles, lettuce and BBQ sauce	
Shrimp Roll	\$22
Prawns marinated in seeded mustard aioli, diced celery and dill served on a brioche roll	
Philly Cheese Steak Roll	\$22
Thinly sliced smoked brisket, onions, bell peppers, cheese sauce and provolone	
Gluten Free bread available - GF - DF - VEGAN	\$2

SIDES & SALADS

BBQ Corn - GF - VEG	\$14
Corn on the cob, brown butter, grated manchego and hot aioli	
Mac & Cheese - VEG	\$16
Macaroni pasta with creamy cheese sauce and melted	
*Add brisket bits - extra	\$5
Potato Salad - GF - VEG - DF	\$12
Potatoes, boiled eggs and seeded mustard dressing	
Grilled Broccoli - VEG	\$12
broccoli, eggplant sauce, lemon garlic dressing and pangritata.	
Hot Chips - GF - VEG - DF	\$10
Shoestring chips, aioli and house seasoning	

MAINS

Brisket Plate (220g) - GF - DF	\$35
12 hours smoked brisket served with coleslaw, house pickles and chips	
Fried Chicken - GF - DF	\$30
Smoked and fried chicken with coleslaw, house pickles, hot aioli and chips.	
*Add Buffalo Sauce 🌶️🌶️ - extra - (contain dairy)	\$3
Hot Smoked Salmon	\$35
Maple glazed smoked salmon, flour tortilla, fresh herb salad, pickle onions, avocado salsa and Mexican crema	
Pork Ribs (400g) - GF - DF	\$48
6 hours smoked pork spare ribs served with coleslaw, house pickles and chips	
Mix BBQ Plate (400g) - GF	\$48
Smoked brisket, pulled pork, chicken wings and cheese kransky sausages served with coleslaw, house pickles and chips	
Monster BBQ Plate (800g) - GF	\$95
Smoked brisket, pulled pork, chicken wings and cheese kransky sausages served with coleslaw, house pickles and chips	
Ribs and Fried Chicken Plate (700g) - GF - DF	\$75
Smoked pork spare ribs and Fried Chicken served with coleslaw, house pickles, hot aioli and chips	

DESSERTS

Grilled Pineapple - GF - VEG	\$16
Pineapple infused in marjoram and cinnamon syrup, passion fruit pulp, vanilla mascarpone & coconut crumb	
Churros with Ice Cream - VEG	\$16
Churros stuffed with dulce de leche, dusted in cinnamon sugar served with vanilla bean ice cream	