



# STREET FOOD

**SMOKE FRIED CHICKEN \$17.90** Add fries \$5  
Buttermilk fried chicken, jalapeno mayo, house pickles

**MAC AND CHEESE BALLS \$15.50**   
Served with pico de gallo and jalapeno mayo

**BUFFALO WINGS\* \$16.50**   
Chicken wings in a classic house buffalo sauce

**CHICKEN QUESADILLA \$17**  
Spicy chargrilled maple glazed chicken, salsa, black beans, lime crema, cream cheese, jalapenos

**LOADED TATER TOTS \$18.50**  
Tater tots covered in smoked meats, cheese, sour cream, salsa, BBQ sauce

**TACO OF THE DAY \$10**  
Ask for today's special

# MAINS

**GRILLED CHICKEN SALAD\* \$29**  
Grilled maple glazed chicken, Asian slaw, nahm jim dressing, Japanese mayo, salad greens, fried shallots, toasted sesame seeds

**GRILLED CREOLE SALMON\* \$37**  
Sweet potato wedges, pickled fennel and apple slaw, fresh tomato salsa

**PRIME ANGUS RIBEYE\* \$42**  
250 grms, 55 day aged, hand picked, grass fed served with fries and salad  
ADD prawns \$12 ADD onion rings \$8

SAUCES - mushroom sauce, peppercorn sauce, smoked garlic butter, red wine jus

\* is or can be made GF - Please ask your wait staff on ordering. Please note we are not GF or nut free and there are traces of these in our kitchen. Please inform us of any dietary requirements you have.

# LUNCH MENU



OUR MEATS ARE COOKED TO PERFECTION BY OUR PASSIONATE SMOKE TEAM IN TWO OFF SITE, CUSTOM BUILT, 1.2 TONNE, WOOD FIRED SMOKERS. OUR PITMASTERS START EARLY IN THE MORNING AND SMOKE ALL DAY BRINGING YOU DELICIOUS AND AUTHENTIC WOOD FIRED, AMERICAN, LOW AND SLOW BBQ

Because we want you to have the most delicious and the freshest BBQ, we offer platters which change regularly.

Your designated wait staff will inform you of whats "smokin" today

Our brisket is the best hand picked, Canterbury raised, grain finished brisket. Lovingly rubbed and then smoked for 12 hours in our wood fired authentic Texas smokers



**BRISKET PLATTER \* \$26**  
Includes slaw and fries

**PLATTER FOR 1 \* \$37**  
Todays meats, slaw, fries and tortillas

**PLATTER FOR 2 \* \$69**  
Todays meats for 2, slaw, fries and tortillas

**ADD A MEAT \* \$14**

**ST LOUIS PORK RIBS \$38\* (full rack \$68)**  
A Smoke speciality - premium quality 6 hour wood smoked St Louis style ribs, served with fries and slaw

**SIDES \$8**  
Smoked Maple Beans w Applewood Smoked Bacon, Mac n Cheese w flamin hot cheetos, Fries, South West Slaw, Green Salad

# SAT/SUN BREAKFAST

**BREAKFAST BURGER\* \$23**  
Double smash pattie, double bacon, fried egg, hashbrown, hollandaise, gravy mayo

**SMOKED BRISKET HASHCAKES\* \$23**  
12 hour Smoke brisket, potato hash, baby spinach, soft poached egg, tobasco hollandaise

**TEXAS EGGS BENE \* \$23**  
Toasted seeded bagel, smoked pulled pork, wilted spinach, hollandaise

**CHOCOLATE WAFFLE \$22**  
Belguim waffle, toasted marshmallows, chocolate sauce, maple syrup, vanilla ice cream

ADD tator tots or fries \$5




# BURGERS

ADD FRIES \$5


**LIMITED EDITION BURGER\***  
Ask for today's special

**THE BIG SIMON \* \$20**  
Double smashed wagyu patties, double bacon, American cheese, mustard, pickles and our secret sauce.

**THE MAC DADDY \$22**  
Smoked brisket, wagyu beef patty, mac n cheese, lettuce, pickles, special Smoke BBQ sauce

**THE BUFFALO BURGER \$20**   
Smoke fried chicken, buffalo sauce, cheese, ranch dressing, pickles, lettuce

**THE BOSS (PORK BELLY) BURGER\* \$22**  
Slow cooked pork belly, bourbon bacon jam, apple sauce, cos lettuce, American cheddar, aioli, pork crackle crumb

**HOLY NOT A COW BURGER \* \$18**   
Falafel patty, D's chutney, chimichurri, aoili, onion rings, lettuce

Gluten Free Buns available \$3

# SWEET AS

**CHEESECAKE \$16** Ask for todays special

**AMERICAN BROWNIE SUNDAE\* \$16**  
Vanilla ice cream, chocolate brownie, maltesers, caramel popcorn, whipped cream, drizzled with chocolate sauce

**CHURROS \$15**  
Deep fried donut sticks served with salted caramel sauce and whipped cream

**JIM BEAM PECAN AND PEACH COBBLER \$15.5**  
A deep dish peach and pecan pie served with Jim Beam black cherry bourbon salted caramel sauce and ice cream