

★ **Platters** ★

- 🍷 Lightweight plate: 100 gm pulled pork, 100 gm brisket, ½ link, coleslaw, pickle & mac n cheese bites. \$35
- 🍷 The meat coma: 200 gm pulled pork, 200 gm brisket, whole Andouille link, ¼ rack of baby backs, BBQ rub fries, coleslaw \$60
- 🍷 Rib platter: 1 beef rib, ¼ rack baby backs pickles, corn slaw, BBQ rub fries \$60

**Sauces:** \$1.5

- 🍷 Blue cheese, ranch, sriracha, bourbon BBQ, Jalapeno aioli, chipotle aioli, Carolina gold sauce



★ **Sides** ★

- 🍷 BBQ rub dusted fries, aioli \$7.5
- 🍷 Fried pickles, ranch dressing \$5
- 🍷 Mac N cheese bites, chipotle aioli \$7
- 🍷 Corn slaw \$7
- 🍷 Loaded Fries: house smoked bacon, Monterey Jack cheese, bourbon BBQ sauce & spring onion \$10

★ **Drinks** ★

- 🍷 Coke 375 ml \$2.8
- 🍷 Coke zero 375 ml \$2.8
- 🍷 Sprite 375ml \$2.8
- 🍷 Fanta 375 ml \$2.8
- 🍷 Lift 375 ml \$2.8
- 🍷 Still water \$2.5



**8746 8227**

99 Evans Street, Sunbury

**PICK UP ONLY**

**OPEN HOURS:  
TUESDAY - SUNDAY  
12:00 PM TILL 9:30PM**

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## ★ Sharing is Caring ★

- 🍷 Crispy pork crackle w' jalapeno guacamole \$10
- 🍷 The Twelve Apostles, a dozen buttermilk brined \$24 and grilled chicken wings w' ascending hot sauces (highly likely you will be asking for redemption in the end)
- 🍷 Pulled pork quesadilla, guacamole, Monterey Jack cheese, chipotle BBQ sauce (2) \$15
- 🍷 Charred vegetable quesadilla, shredded Monterey jack cheese, guacamole, sour cream (2) \$12
- 🍷 Jalapeno poppers: crispy bacon, cream cheese & smoked garlic filled jalapenos w' Ranch dipping sauce (3) \$12

## ★ Burgers ★

- 🍷 The Basic Rogue: single pattie, lettuce, tomato, pickled red onion, American mustard, house made relish \$13
- 🍷 Full Belly: two patties, cheese, smoky bacon, lettuce, tomato, pickled red onion, American mustard, house made relish \$14.5
- 🍷 Memphis Redneck: 8 hour smoked & pulled pork butt, sweet corn slaw, pickled chilli, Monterey jack cheese \$14.5
- 🍷 The Happy Farmer: black bean & sweet potato pattie, Lettuce, tomato, guacamole, chipotle aioli \$13
- 🍷 Carolina BBQ pulled chook: sweet corn slaw, gold sauce, Jalapeno aioli \$13.5
- 🍷 Cuban Sandwich: pulled pork, smoked ham, mustard Swiss cheese, pickle on grilled sourdough \$14.5
- 🍷 Add Chips \$2.5

## ★ From the Smoker ★

- 🍷 Smoked foot long sausage links: \$7.5 ea
  - pork & beef Andouille
  - chicken, leek & cayenne
  - pork & kimchi
- 🍷 7-hour smoked Baby back ribs: Uncle E-Rocks spice rubbed baby backs glazed w' our own bourbon BBQ sauce ( can be served without bourbon BBQ sauce )
  - ½ rack \$26
  - Full rack \$48
- 🍷 12-hour Beef short rib 150 days grain finished beef short-rib smoked slowly till tender \$22.5
- 🍷 Beef Brisket: 150 days grain finished Victorian Brisket smoked for as long as it takes! 200 gm \$24
- 🍷 Pulled Pork: 8-hour pork shoulder shredded by hand, finished w' house made sriracha 200 gm \$18
- 🍷 Add Chips & Slaw \$7

smoking the good stuff