

smoak

SMOKEHOUSE

Appetizers

CRUMBED SMOKED JALAPEÑO POPPERS - \$12

(Bacon-Wrapped Jalapeño Poppers filled with Cream Cheese — a spicy, smoky treat you can't resist!)

FRIED CHICKEN WINGS (6) \$11

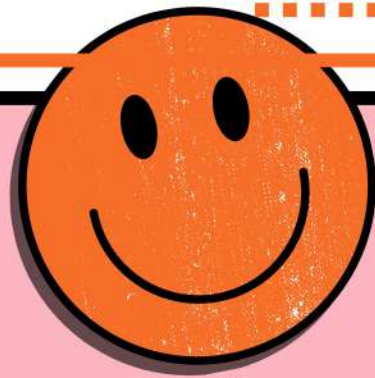
(Smoked and fried for max flavour—these wings are all crunch, all crave, all yours. Pick your sauce!)

BURNT ENDS BITES - \$13 (GF)

(Crispy-edged, melt-in-your-mouth brisket bites in a bold sweet and smoky glaze)

LEAN SMOKEHOUSE SALAD \$11 (V) (GFO) (ADD CHICKEN \$2)

(A hearty mix of roasted sweet potato, spinach and broccoli, tossed in our zesty house dressing)



PIT-SMOKED MEATS (served with 1 side of your choice)

BRISKET \$23 (GFO)

(Melt in your mouth brisket 150g, smoked low and slow for 14 hours with our signature rub)

PULLED LAMB \$21 (GFO)

(Juicy, smoky pulled lamb seasoned to perfection for a deep, savory bite every time)

RIBS – ½ RACK \$29, FULL RACK \$55 (GFO)

(Slow-cooked ribs with deep smoke and irresistible tenderness)

SMOKED CHICKEN \$23

(Half chicken, fully loaded with smoky flavour and golden, juicy goodness)

TEXAS-STYLE SAUSAGE \$19

(A blend of beef and pork, smoked and packed with flavour)

SMOKED RUMP STEAK \$25 (GFO)

(Bold, smoky flavour in every bite 200g rump steak with your pick of side and sauce)

SIGNATURE PLATTERS

SMOAK FEAST \$110

(Brisket, pulled lamb, sausage, half rack of pork ribs, fried chicken wings and 4 sauces served with a choice of 3 sides – serves 2-3)

DESERT HEAT PLATTER \$75

(Brisket, pulled lamb, sausage and fried chicken wings with choice of 2 sauces and sides – Serves 2)

HALF PLATTER \$40

(Brisket, pulled lamb, sausage and fried chicken wings with choice of 1 sauce and 1 side – Serves 1)

VEGETARIAN SMOAK PLATTER \$25 (V)

(smoked portobello mushroom, corn ribs, slaw, bbq beans, smoked potato salad with choice of 1 sauce and 1 side – Serves 1)

SAUCES

Additional at \$3

HOUSE BBQ

(HOUSE MADE BBQ SAUCE)

SMOKY CHIPOTLE MAPLE

(MAYONNAISE BASED CHIPOTLE PEPPERS WITH A SWEETNESS OF MAPLE SYRUP)

SPICY HEAT

(SPICY AND TANGY HOT SAUCE)

SWEET SYDNEY GOLD

(A CLASSIC MUSTARD BASED BBQ SAUCE WITH A HINT OF VEGEMITE BEST WITH OUR SMOKED MEATS)

SMOKED GOURMET BURGERS

(COMES WITH CHIPS AND CHOICE OF SOFT DRINK)

SMOAK MUSHROOM BURGER (V) \$21.00

(Smoked portobello mushroom, charred onions, cheese, slaw and your choice of sauce)

PULLED LAMB BURGER \$21.00

(Pulled lamb, Slaw and your choice of sauce)

SMOAK BURGER \$25.00

(150 gm smoked burger pattie, bacon, fried egg, relish, pickles and melted cheese)

BARRAMUNDI BURGER \$21.00

(Southern fried barramundi burger with slaw, cheese and garlic aioli)

BRISKET BURGER \$21.00

(Slow smoked brisket for 14 hours with cheese, slaw and your choice of sauce)

LOW N SLOW PULLED CHICKEN BURGER \$21.00

(Smoked pulled chicken burger with slaw, cheese and your choice of sauce)

SIDES

MAC & CHEESE \$12 (V)

BBQ BEANS \$6 (V)

COLESLAW \$ 6

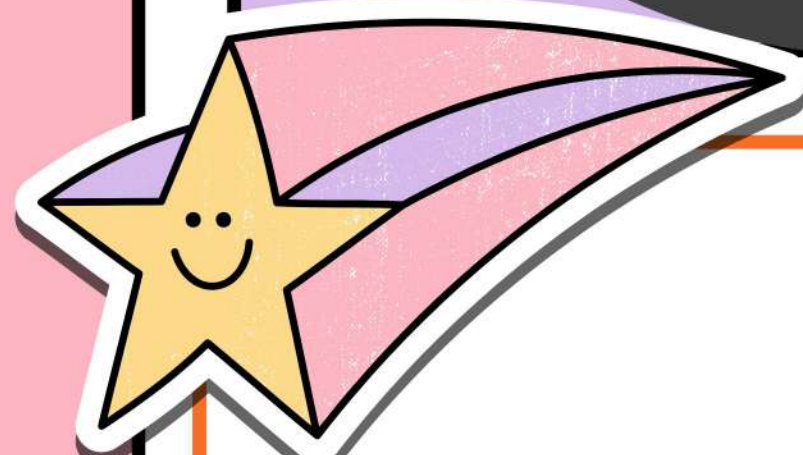
CHIPS \$6 (V)

CORN RIBS WITH CHIPOTLE BUTTER \$8 (V)

Dirty Rice \$6 (mince beef, herbs and aromatics)

Smoke house salad small \$8 Large \$12 (V) (Smoked potato, broccoli, cherry tomatoes and buttermilk ranch dressing)

CORN BREAD WITH HONEY AND CHILI BUTTER \$8



KIDS MENU

*FOR KIDS UNDER 10

MAC & CHEESE (V)

\$10.00

CHICKEN TENDERS AND CHIPS

\$6.00

JUNIOR BRISKET BURGER

\$10.00

(brisket, ketchup and cheese)

Drinks

COLD DRINKS

GINGER BEER \$5

SPRITE \$5

COKE CLASSIC \$5

FANTA \$5

COKE ZERO \$5

ICED TEA \$5

JUICES

ORANGE \$6

APPLE \$6

HOT DRINKS

FRENCH EARL GREY TEA \$3

LEMONGRASS AND GINGER HERBAL TEA \$3

ORGANIC PEPPERMINT TEA \$3

ORGANIC CAMOMILE HERBAL TEA \$3

ORGANIC GREEN TEA \$3