

# A L A C A R T E

## S T A R T E R S

- SMOKED CAULI BURNT ENDS (VE)** 8.5  
Candied Yam Puree | Moonshine Pickled Apple
- BUTTERMILK FRIED CHICKEN TENDERS** 8.5  
Chili Maple Glaze | Peanut Butter Whipped Yogurt
- TWICE SMOKED DUCK PASTRAMI** 12  
Staffordshire Blue Cheese | Bourbon Cherry & Roast Chestnut
- THICK CUT SMOKED BELLY 'BACON'** 9.5  
Staffordshire Plumb Porter Glaze | Truffle Salt
- SMOKED BEEF BABY BACK RIBS** 11  
Korean BBQ Sauce | Kimchi Dust
- NOLA STYLE BARBECUED NATIVE OYSTERS** 13  
Cajun & Parmesan Butter | Toasted Sourdough

SHARE

### PIT BEAN NACHOS (V) FOR TWO 14

Beer Queso | Smoked Pit Beans | Cheddar | Guacamole | Chipotle Sour Cream | House Hot Sauce | Pico De Gallo | Pickled Jalapeno

**ADD PULLED PORK** +5

## T O P Y O ' F R I E S

- TRUFFLE CHEESE (V)** +4  
Parmesan | Truffle Aioli | Garlic & Herb Butter
- SMOKED PORK** +5  
Bourbon BBQ | Nduja Aioli | Pickled Red Onion
- JERSEY DISCO** +5  
Beef & Red Wine Smoking Liquor Gravy | Staffordshire Blue Cheese | Bourbon Onions

## H A N D H E L D S

All handhelds served on brioche bun with seasoned fries and pickles

- DIRTY DOG** 18  
House Smoked & Beer Soaked Signature Cajun & Cheddar Glizzy | American Beer Queso | Crispy Onions | Whiskey BBQ' | Carolina Gold
- XL BACKYARD BURGER** 22  
Smoked & Grilled 8oz Gold Brisket Patty | Double American Cheese | Smoked Streaky Bacon | Whiskey & Beef Tallow Caramelised Onions | Whiskey BBQ | Pickled Jalapeno
- SMOKIN' SWINE BURGER** 19  
5oz Bone Marrow Patty | Smoked Cheese | Smoked Streaky Bacon | Smoked Pulled Pork | Nduja Kewpie | Jalapeno Jelly
- LONESTAR 51/50 BURGER** 18  
Smoked & Brick Grilled Honey Fire Chicken | Bourbon Spiked Smoked BBQ | Maple & Pepper Smoked Streaky Bacon | American Beer Queso | Smoked Cheese | Winter Slaw | Maple Candied Chili

- DIRTY BUNNY DOG (VE)** 19  
Smoked Plant Based Frank | Vegan Cheese Whiz | Crispy Onions | Whiskey BBQ' | Carolina Gold

Our kitchen uses allergen containing ingredients

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# A L A C A R T E

S M O K E H O U S E		S T E A K H O U S E	
<p><b>SMOKED NASHVILLE HOT RUBBED 1/2 CHICKEN</b> 24</p> <p>Seasoned Fries   Smoked Pit Beans   Alabama White Winter Slaw</p> <p><b>OAK SMOKED BEEF RIB <u>OR</u> 12oz COMPETITION BRISKET</b> 29</p> <p>Bone Marrow Mash   Collard Greens   Red Wine &amp; Smoking Liquor Gravy</p> <p><b>SMOKED ST LOUIS STYLE PORK RIBS</b> 26</p> <p>Candied Yam Mash   Mulled Wine Braised Cabbage   Whiskey Apples</p> <p><b>SMOKED MAC N' CHEESE (V)</b> 19</p> <p>Maple Smoked Winter Veg   Crispy Shallots   Bourbon Onions   Toasted Sourdough</p>		<p>Steaks sourced from Staffordshire and dry aged for a minimum of 31 days in a Himalayan salt chamber. All steaks served with seasoned fries, tallow butter with herb brush and seasonal collard greens.</p> <p><b>10oz HILL TOP FARM HEREFORD X ANGUS PRIME RUMP</b> 29</p> <p>Tender, Juicy, Rich Flavour</p> <p><b>8oz DUNWOOD FARM ANGUS FILLET</b> 35</p> <p>Lean, Buttery, Melt-In-Your-Mouth</p> <p><b>16oz DUNWOOD FARM BONE IN RIBEYE</b> 38</p> <p>Juicy, Marbled, Robust Flavour</p>	
<b>SHARE</b>	<p><b>S&amp;B HOUSE PLATTER FOR TWO</b> 60</p> <p>St Louis Style Pork Ribs   Competition Brisket   Beef Baby Back Ribs   Cajun &amp; Cheddar Hot Link   Pit Beans   House Pickles   Winter Slaw   Seasoned Fries</p>	<p><b>S T E A K S A U C E S + 3</b></p> <p>Bourbon &amp; Peppercorn</p> <p>Beer &amp; Blue Cheese (v)</p> <p>Red Wine BBQ Gravy</p>	
	<p><b>FIXIN'S</b> 4.5</p> <p>Seasoned Fries (VE)</p> <p>IPA Onion Rings (VE)</p> <p>Pit Beans (V)</p> <p>Mini Mac (V)</p> <p>Collard Greens</p> <p>Pickles (VE)</p> <p>Winter Slaw (V)</p> <p>Fixin's available with all main courses!</p>	<p>Our house made Smokehouse style table sauces are the perfect addition to any meal.</p> <p>Smoked Whiskey BBQ (ve) 1.5</p> <p>Carolina Gold (ve) 1.5</p> <p><b>S&amp;B</b> Hot Sauce (ve) 1.5</p>	
			