

## STARTERS

<b>CORNBREAD AND SMOKED BUTTER</b>	<b>6</b>	<b>PORK BELLY BURNT ENDS</b>	<b>12</b>
<b>FISH TACOS</b>	<b>12</b>	<b>BEEF CHEEK PASTRAMI</b>	<b>15</b>
<b>BRISKET SPRING ROLLS</b>	<b>12</b>	<b>SMOKED BURRATA, BEETROOT SALAD</b>	<b>15</b>
<b>CHEESE AND JALAPEÑO SAUSAGE</b>	<b>12</b>	<b>CHILLI CHEESE NACHOS</b>	<b>16</b>
<b>CHICKENPOP AND BUFFALO SAUCE</b>	<b>7</b>		



## BURGERS

Add on Fries, Salad and a Soft Drink 10

<b>CRISPY PORTOBELLO BURGER</b>	<b>18</b>	<b>MEATSMITH CHEESEBURGER</b>	<b>20</b>
Pickled Beetroot, Feta Cheese, Lettuce and Pesto Aioli		Double Patty, Double Cheese, Burger Sauce and Pickles	
<b>FRIED CHICKEN BURGER</b>	<b>18</b>	<b>MEATSMITH WAGYU CHEESEBURGER</b>	<b>28</b>
Buffalo Sauce, Lettuce and Pickles		Double Patty, Double Cheese, Burger Sauce and Pickles	
<b>PULLED PORK BURGER</b>	<b>18</b>	<b>BRISKET BURGER</b>	<b>22</b>
Red Onion, BBQ Sauce, Aioli, Pickles and Slaw		Red Onion, BBQ Sauce, Aioli and Pickles	
<b>CLASSIC CHEESEBURGER</b>	<b>18</b>	<b>GUEST BURGER OF THE MONTH</b>	<b>20</b>
Single Patty, Tomatoes, Lettuce, Cheese, Onion Rings, Burger Sauce and Pickles		Ask the team for more details	

## FROM THE SMOKERS AND GRILLS

<b>RATATOUILLE SKEWER</b>	<b>20</b>	<b>STEAK &amp; CHIPS</b>	<b>48</b>
Seasonal Vegetables, Tomato Ragu and Feta Cheese		Pure Black Angus Onglet, Green Salad and Fries	
<b>SEABASS</b>	<b>28</b>	<b>DRY AGED PORTERHOUSE STEAK</b>	<b>28/100G</b>
Gumbo Sauce, Andouille, Shallot and Radish		(Min. 500G)	
<b>HALF CHICKEN</b>	<b>26</b>	Green Salad, BBQ sauce and BBQ Mustard Sauce	
Mesquite Smoked, Grilled Broccolini and Aioli		<b>BEEF BRISKET</b>	<b>22/100G</b>
<b>PORK RIBS</b>	<b>26</b>	Brandt USDA Choice, 14-Hour Smoked, Salt and Pepper Rub, BBQ Sauce and Slaw	
3-Hour Smoked, Lime and Chipotle Glazed, Slaw		<b>BEEF SHORT RIB</b>	<b>48</b>
<b>LAMB CHOP</b>	<b>38</b>	Corn and Arugula Salad	
Mustard Mash and French Beans			

# PLATTERS

All Meat Platters come with Pickle Plate

## LUNCH PLATTER

40 for 1

Cornbread and Smoked Butter, Brisket Springrolls, Cheese and Jalapeño Sausage, Chickenpop and Buffalo Sauce, Pork Belly Burnt Ends and Beef Brisket

## MEAT PLATTER

98 for 2

(Additional 49 per pax)

Cornbread and Smoked Butter, Brisket Springrolls, Cheese and Jalapeño Sausage, Black Angus Onglet, Pork Ribs and Beef Brisket

## PREMIUM PLATTER

296 for 4

(Additional 74 per pax)

Cornbread and Smoked Butter, Fish Tacos, Pork Belly Burnt Ends, Beef Cheek Pastrami, Beef Short Rib, Pork Ribs, Lamb Chop and Wanderer Ribeye

## MOTHER OF ALL PLATTERS

480 for 6

(Additional 80 per pax)

Brisket Springrolls, Cheese and Jalapeño Sausage, Chickenpop and Buffalo Sauce, Beef Cheek Pastrami, Beef Brisket, Dry Aged Porterhouse, Pork Ribs and Half Chicken

## SIDES

COLESLAW	8
SWEET CORN AND CREOLE BUTTER	8
SPRING VEGETABLES	14
KALE AND FETA SALAD	12
PASTRAMI MAC AND CHEESE	12
GARLIC BREAD	8
FRIES	8

## DESSERTS

ROASTED MARSHMALLOWS	3
S'MORES TART	8
PEACH COBBLER	12
LEMON CURD CHEESECAKE, SORBET	14

Dining with kids? Ask our staff for the Meatsmith Kids Menu