

STARTERS

CORNBREAD AND SMOKED BUTTER	6	PORK BELLY BURNT ENDS	12
BRISKET SPRING ROLLS	12	BEEF CHEEK PASTRAMI	15
CHEESE AND JALAPEÑO SAUSAGE	12	CHILLI CHEESE NACHOS	16
CHICKENPOPS AND BUFFALO SAUCE	12		



MEATSMITH'S SIGNATURE

Do not miss out on these selections!

MEATSMITH WAGYU CHEESEBURGER	28	BEEF BRISKET	22/100G
Double Patty, Double Cheese, Burger Sauce and Pickles		14-Hour Smoked, Brandt USDA	
200G PURE BLACK ANGUS ONGLET	48	BEEF SHORT RIB	45
MB3+, BBQ and BBQ Mustard Sauce		12-Hour Smoked, Jalapeño Salsa	
DRY AGED WANDERER PORTERHOUSE	28/100G	PREMIUM PLATTER	118 for 2
(Min. 500G)		Cornbread and Smoked Butter, Pork Belly	
MB4+, BBQ and BBQ Mustard Sauce		Burnt Ends, Beef Cheek Pastrami, Pork Ribs,	
		Lamb Chops, Black Angus Onglet and Beef	
		Short Rib	

FROM THE SMOKERS AND GRILLS

CRISPY PORTOBELLO BURGER	16	PORK RIBS (WET/DRY)	32
Pickled Beetroot, Feta Cheese, Lettuce and Pesto Aioli		3-Hour Smoked, Lime and Chipotle Glazed or Our House Made Pork Rub	
SEABASS	28	LAMB CHOPS	38
Gumbo Sauce, Andouille, Shallot and Radish		Mustard Mash and French Beans	
HALF CHICKEN	28		
Mesquite Smoked and Aioli			

PLATTERS

Additional \$15 for 3 Choice of Sides

STARTER PLATTER

38 for 2

Cornbread and Smoked Butter, Cheese and Jalapeño Sausage, Chickenpops and Buffalo Sauce and Beef Cheek Pastrami

MEAT PLATTER

88 for 2

Cornbread and Smoked Butter, Chickenpops and Buffalo Sauce, Cheese and Jalapeño Sausage, Pork Ribs, and Beef Brisket

MOTHER OF ALL PLATTERS

288 for 5

Cheese and Jalapeño Sausage, Chickenpops and Buffalo Sauce, Beef Cheek Pastrami, Smoked Chicken, Pork Ribs, Beef Brisket and 500G Dry Aged Porterhouse

SIDES

GARLIC BREAD

6

SWEET CORN AND CREOLE BUTTER

8

COLESLAW

8

KALE AND FETA SALAD

12

PASTRAMI MAC AND CHEESE

12

FRIES

8

DESSERTS

ROASTED MARSHMALLOWS

3

PEACH COBBLER

12

CHOCOLATE LAVA CAKE

12

LEMON CHEESECAKE, SORBET

14

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