

## STARTERS

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



## BURGERS

Add on Fries, Salad and a Soft Drink 10

<b>PULLED PORK BURGER</b>	<b>15</b>	<b>MEATSMITH CHEESEBURGER</b>	<b>18</b>
Red Onion, BBQ Sauce, Aioli, Pickles and Slaw		Double Patty, Double Cheese, Burger Sauce and Pickles	
<b>NASHVILLE FRIED CHICKEN BURGER</b>	<b>15</b>	<b>BRISKET BURGER</b>	<b>24</b>
Aioli, Lettuce and Pickles		Red Onion, BBQ Sauce, Aioli and Pickles	
<b>CRISPY PORTOBELLO BURGER</b>	<b>16</b>	<b>MEATSMITH WAGYU CHEESEBURGER</b>	<b>28</b>
Pickled Beetroot, Feta Cheese, Lettuce and Pesto Aioli		Double Patty, Double Cheese, Burger Sauce and Pickles	
<b>CLASSIC CHEESEBURGER</b>	<b>16</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>CHICKEN &amp; CHIPS</b>	<b>18</b>	<b>STEAK &amp; CHIPS</b>	<b>48</b>
Grilled Chicken Chop, Fries and Slaw		Pure Black Angus Onglet MB3+, Fries and Slaw	
<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>PORK RIBS (WET/DRY)</b>	<b>32</b>	MB4+, BBQ sauce and BBQ Mustard Sauce	
3-Hour Smoked, Lime and Chipotle Glazed or Our House Made Pork Rub		<b>BEEF BRISKET</b>	<b>22/100G</b>
<b>LAMB CHOPS</b>	<b>38</b>	14-Hour Smoked, Brandt USDA	
Mustard Mash and French Beans		<b>BEEF SHORT RIB</b>	<b>45</b>
		12-Hour Smoked, Jalapeño Salsa	

## 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

### PREMIUM PLATTER

**118 for 2**

Cornbread and Smoked Butter, Pork Belly Burnt Ends, Beef Cheek Pastrami, Pork Ribs, Lamb Chops, Black Angus Onglet and Beef Short Rib

### 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

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## 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