

STARTERS

CORNBREAD AND SMOKED BUTTER	4	CAJUN CLAM TACOS	12
BRISKET SPRING ROLLS	12	PORK BELLY BURNT ENDS	14
CHEESE AND JALAPEÑO SAUSAGE	9	BEEF CHEEK PASTRAMI	18
CHICKEN TENDERS AND BUFFALO SAUCE	12	CHILLI CHEESE NACHOS	21



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	
BLACK ANGUS ONGLET	48	BEEF SHORT RIB	45
(Min. 200G)		12-Hour Smoked, Jalapeño Gremolata	
DRY AGED WANDERER PORTERHOUSE	32/100G	PREMIUM PLATTER	118 for 2
(Min. 500G)		Cornbread and Smoked Butter, Pork Belly Burnt Ends, Beef Cheek Pastrami, Pork Ribs, Lamb Chops, Black Angus Onglet, Beef Short Rib and Pulled Pork	

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		Chimichurri and Mustard Mash	
HALF CHICKEN	28		
Jerk Chicken with Creole Salsa			

PLATTERS

Additional \$15 for 3 Choice of Sides

SNACK PLATTER

38 for 2

Cornbread and Smoked Butter, Cheese and Jalapeño Sausage, Chicken Tenders and Buffalo Sauce and Brisket Spring Rolls

MEAT PLATTER

88 for 2

Cornbread and Smoked Butter, Chicken Tenders and Buffalo Sauce, Cheese and Jalapeño Sausage, Pork Ribs, Beef Brisket and Pulled Pork

MOTHER OF ALL PLATTERS

288 for 5

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

SIDES

GARLIC BREAD	5
SWEET CORN AND CREOLE BUTTER	8
COLESLAW	8
KALE AND FETA SALAD	10
MAC AND CHEESE	10
FRIES	8

DESSERTS

ROASTED MARSHMALLOWS	3
APPLE CRUMBLE	12
CHOCOLATE LAVA CAKE	12
PEANUT BUTTER TRIFFLE	16

LITTLE INDIA CLASSICS

IKURA PAPADUM	15	MASALA PANEER	10
LAMB MEATBALL	16		

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