

## STARTERS

<b>CORNBREAD AND SMOKED BUTTER</b>	<b>4</b>	<b>CAJUN CLAM TACOS</b>	<b>12</b>
<b>BRISKET SPRING ROLLS</b>	<b>12</b>	<b>PORK BELLY BURNT ENDS</b>	<b>14</b>
<b>CHEESE AND JALAPEÑO SAUSAGE</b>	<b>9</b>	<b>BEEF CHEEK PASTRAMI</b>	<b>18</b>
<b>CHICKEN TENDERS AND BUFFALO SAUCE</b>	<b>12</b>	<b>CHILLI CHEESE NACHOS</b>	<b>21</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>
BBQ Mustard, Red Onion and Pickles		Double Patty, Double Cheese, Burger Sauce and Pickles	
<b>NASHVILLE FRIED CHICKEN BURGER</b>	<b>15</b>	<b>PREMIUM BRISKET BURGER</b>	<b>32</b>
Aioli, Lettuce and Pickles		Red Onion, BBQ Sauce, Aioli, Pickles and Single Patty	
<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, Red Onion, Burger Sauce and Pickles		Ask the team for more details	

## FROM THE SMOKERS AND GRILLS

<b>CHICKEN &amp; CHIPS</b>	<b>18</b>	<b>BLACK ANGUS ONGLET</b>	<b>48</b>
Grilled Chicken Chop, Fries and Slaw		Fries and Slaw	
<b>SEABASS</b>	<b>28</b>	<b>DRY AGED PORTERHOUSE STEAK</b>	<b>32/100G</b>
Gumbo Sauce, Andouille, Shallot and Radish		(Min. 500G)	
<b>PORK RIBS (WET/DRY)</b>	<b>32</b>	<b>BEEF BRISKET</b>	<b>22/100G</b>
3-Hour Smoked, Lime and Chipotle Glazed or Our House Made Pork Rub		14-Hour Smoked, Brandt USDA	
<b>LAMB CHOPS</b>	<b>38</b>	<b>BEEF SHORT RIB</b>	<b>45</b>
Chimichurri and Mustard Mash		12-Hour Smoked, Jalapeño Gremolata	

## 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

### PREMIUM PLATTER

**118 for 2**

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

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