

STARTERS

CORNBREAD AND SMOKED BUTTER	4	CHICKEN TENDERS AND BUFFALO SAUCE	12
PADRON PEPPERS	12	PORK BELLY BURNT ENDS	15
BRISKET SPRING ROLLS	12	BEEF CHEEK PASTRAMI	18
CHEESE AND JALAPEÑO SAUSAGE	10	CHILLI CHEESE NACHOS	18



MEATSMITH'S SIGNATURE

Do not miss out on these selections!

MEATSMITH WAGYU CHEESEBURGER	28	BEEF BRISKET	24/100G
Double Patty, Double Cheese, Burger Sauce and Pickles		14-Hour Smoked, Brandt USDA	
BLACK ANGUS ONGLET	48	BEEF SHORT RIB	48
(Min. 200G)		12-Hour Smoked, Jalapeño Gremolata	
DRY AGED WANDERER PORTERHOUSE	36/100G	PREMIUM PLATTER	128 for 2
(Min. 500G)		Cornbread and Smoked Butter, Pork Belly Burnt Ends, Beef Cheek Pastrami, Lime and Chipotle Glazed and Memphis Rub Pork Ribs, Black Angus Onglet, Beef Short Rib and Pulled Pork	

FROM THE SMOKERS AND GRILLS

CRISPY PORTOBELLO BURGER	18	HALF RACK PORK RIBS	34
Pickled Beetroot, Feta Cheese, Lettuce and Pesto Aioli		3-Hour Smoked, Lime and Chipotle Glazed or Our House Made Pork Rub	
SEABASS	32	LAMB CHOPS	42
Gumbo Sauce, Andouille, Shallot and Radish		Chimichurri and Mustard Mash	
HALF CHICKEN	28		
Jerk Chicken			

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

98 for 2

Cornbread and Smoked Butter, Chicken Tenders and Buffalo Sauce, Cheese and Jalapeño Sausage, Lime and Chipotle Glazed and Memphis Rub Pork Ribs, Beef Brisket and Pulled Pork

MOTHER OF ALL PLATTERS

298 for 5

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

SIDES

DESSERTS

GARLIC BREAD	6	ROASTED MARSHMALLOWS	3
SWEET CORN AND CREOLE BUTTER	10	APPLE CRUMBLE	12
COLESLAW	8	CHOCOLATE LAVA CAKE	12
KALE AND FETA SALAD	12	HONEYCOMB SUNDAE	14
MAC AND CHEESE	10		
FRIES	8		

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