STARTERS

CORNBREAD AND SMOKED BUTTER 4

PADRON PEPPERS 12

BRISKET SPRING ROLLS 12

CHEESE AND JALAPEÑO SAUSAGE 10

CHICKEN TENDERS AND BUFFALO SAUCE 12

PORK BELLY BURNT ENDS 15

BEEF CHEEK PASTRAMI 18

CHILLI CHEESE NACHOS 18

MEATSMITH'S SIGNATURE

Do not miss out on these selections!

MEATSMITH WAGYU CHEESEBURGER 28
Double Patty, Double Cheese, Burger Sauce and Pickles

BLACK ANGUS ONGLET 48
(Min. 200G)

DRY AGED WANDERER PORTERHOUSE 36/100G
(Min. 500G)

BEEF BRISKET 24/100G
14-Hour Smoked, Brandt USDA

BEEF SHORT RIB 48
12-Hour Smoked, Jalapeño Gremolata

PREMIUM PLATTER 128 for 2
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
Pickled Beetroot, Feta Cheese, Lettuce and Pesto Aioli

SEABASS 32
Gumbo Sauce, Andouille, Shallot and Radish

HALF CHICKEN 28
Jerk Chicken

HALF RACK PORK RIBS 34
3-Hour Smoked, Lime and Chipotle Glazed or Our House Made Pork Rub

LAMB CHOPS 42
Chimichurri and Mustard Mash

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

GARLIC BREAD	**6**
SWEET CORN AND CREOLE BUTTER	**10**
COLESLAW	**8**
KALE AND FETA SALAD	**12**
MAC AND CHEESE	**10**
FRIES	**8**

DESSERTS

ROASTED MARSHMALLOWS	**3**
APPLE CRUMBLE	**12**
CHOCOLATE LAVA CAKE	**12**
HONEYCOMB SUNDAE	**14**

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