



Australian smoked, American style bbq

## MEAT

Meat is our thing. We know it, we love it and we do it well. We use only free range meat and smoke using traditional Southern-style methods and Australian native hardwoods. All of your meat is cooked well in advance of you ordering it, usually 6-10 hours ahead, which means, when the meat love is flowing, we sell out. If you're unsure of cuts and tastes, ask one of our knowledgeable wait staff to explain or head over to the Pit Room and ask one of our Pitmasters!

- PULLED PORK
- BEEF BRISKET
- BEEF RIB
- PORK RIBS
- CHICKEN  
QUARTER or HALF

Check out our Wall of Meat for what's on and market prices.

## SIDES & VEGGIES

Our sides are made with love in the traditional southern-style way. Some of these are even family recipes! Veggie loving friends - seek the V

- BEAN CHILI  
W/ CORN CHIPS, SOUR CREAM & CHEESE  
\$17.00 v
- COLESLAW  
\$8.00 v
- BROCCOLI SALAD  
\$11.00
- BBQ BEANS  
\$10.00
- MAC N CHEESE  
\$10.00 v
- POTATO SALAD  
\$10.00
- FRIES  
\$9.00
- BRISKET CHILI CHEESE FRIES  
\$16.00

## ▪ CORNBREAD

W/ WHIPPED HONEY BUTTER  
\$6.00 v

## ▪ GARLIC & DILL PICKLE

\$2.00 v

## DESSERT

- PLEASE SEE DESSERT SPECIALS BOARD

## KIDS MEALS

### ▪ SLIDER

A PORK OR BEEF SLIDER WITH YOUR CHOICE OF ONE SIDE  
\$15.00

### ▪ MAC 'N' CHEESE BOWL

WITH YOUR CHOICE OF ONE SIDE OF PULLED PORK OR BEEF BRISKET  
\$12.00