

FRESHLY SHUCKED
OYSTERS
with mignonette

Pacific Oysters 4.5 ea
Shucked to order

Sydney Rock 5 ea
Shucked to order



Crumbed & Fried Mozzarella Sticks
With spicy marinara sauce (4pc) 16

Fried Calamari
Cajun spiced fried calamari with a
Louisiana remoulade, lime wedge 18.5

Smoked Baked Potato
Pit smoked baked potato with sour cream, cheddar
cheese and
spring onion 17
w/ Texas-style chili 19
w/ pit smoked chopped brisket 19
w/ black beans 19

Chili Cheese Fries
Traditional Texas-style beef & bean chili with sharp
cheddar sauce on crispy fries 18.5

Chicken Wings
Pit smoked hot wings with cayenne pepper sauce
& chipotle ranch (6pc) 12

Southern Fried Chicken
Buttermilk soaked tenders
with cracked pepper white gravy 18.5

Texas Caviar
Black eyed peas & pico de gallo with white flour
tortilla chips & ancho chili crema 10.5

Le Bon Ton Tacos
Smoked corn salsa, spicy avocado,
radish & roasted poblano crema
(3 pc – choose 1) 22.5
w/Baja Fish
w/ Fried Chicken
w/ Black Beans - Vegetarian



**PIT-SMOKED
MEATS**

*All meats smoked over iron bark
& fruit woods for up to 12 hours.
Served with house pickles.
Subject to availability*

Brisket 1/2 lb
Grain-fed Riverina Angus beef 24

Pork 1/2 lb
Pulled pork shoulder 22

Sausage
Chef's special recipe 10

Chicken 1/2 lb
Lemon pepper rub &
'Bama white sauce' 20

The Smoker's Lot
Chefs selection of all of the above 57

Berkshire Pork Belly 1/4 lb
Served with Creole honey mustard 18

Crispy Smoked Lamb Ribs 1 lb
Spicy coffee rub with sweet
& sour BBQ sauce 35

Smoked Beef Short Rib
Served with a coffee & molasses BBQ sauce
18 - 1pc
32 - 2pc

Gluten free or may be modified
 Vegan or may be modified
 Vegetarian or may be modified

SOUTHERN PRIDE

Sharing Menu.
69pp (Whole Tables)

This shared menu showcases our house
specialties & favourite dishes. It is
served over 3 courses & offers seven
plates. Our chefs will take care of the
choices so you can relax & let the good
times roll.

SIDES

Iceberg Salad
Iceberg lettuce, fennel, dill and green apple
with a lemon vinaigrette 9.5

Potato Salad
With spring onion, fresh dill,
pickles & mayo 11

Mac & 3 Cheese
Cheddar, American & Swiss 12

Tangy Coleslaw
With cabbage, carrot & onion 9.5

Roasted Beetroot Salad
Local goats cheese, toasted seeds &
smoked tomato vinaigrette 11.5

Sweet Potato Cornbread Dinner Only
with chipotle & honey butter 2pc 7

Le Bon Ton Pickles
A house mix of gherkin, carrot,
baby onion & jalapeño 7.5

Seasoned Fries
With spicy ketchup & aioli 9

Onion Rings
Beer battered & jerk seasoned 13

SANDWICHES

Brisket Sandwich
Pit smoked chopped brisket with dill pickles,
cheddar cheese, onions & BBQ sauce 18.5

Le Bon Ton Cheeseburger
150g char-grilled wagyu beef patty, crispy bacon,
cheese, onion, lettuce, tomato, pickles, spicy
ketchup & aioli 19.5

Vegetarian Quesadilla
With cheddar & jack cheeses, black beans,
calabitas & smoked tomato sour cream
18

Carolina Low Country Crab Boil

Whole blue swimmer crab,
tiger prawns, house smoked sausage,
corn & potato with garlic butter
& Old Bay seasoning 36

Subject to availability

**KITCHEN
SINK SALADS**

Mixed leaves & iceberg lettuce, red
capsicum, cucumber, cherry tomato,
cheddar, white onion with toasted pepitas
& crispy corn tortilla strips, dressed with
chipotle ranch

As Is 16.5

w/ Blackened Market Fish 25
w/ Southern Fried Chicken 22.5