
Pacific Oysters 4.5 ea
Shucked to Order
Sydney Rock 5 ea
Shucked to Order

Crumbed & Fried Mozzarella Sticks
With spicy marinara sauce (3pc) 12

Fried Calamari
Cajun spiced fried calamari with a
Louisiana remoulade, lime wedge 17

Smoked Baked Potato
Pit smoked baked potato with sour cream,
cheddar cheese and spring onion 17
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 17.5
Vegetarian option also available

Chicken Wings
Pit smoked hot wings with cayenne pepper
sauce & chipotle ranch (1/2 dozen) 10

Fried Chicken
Southern style buttermilk-soaked tenders
with cracked pepper white gravy 17

(2 pc - choose 1) 15
w/Baja Fish
w/ Fried Chicken
w/ Black Beans - Vegetarian

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PIT-SMOKED MEATS

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

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

Pork (1/2 lb)
Pulled pork shoulder 22

Sausage (ea.)
Chef's special recipe 10

Chicken (1/2)
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 25

Opp (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 and green apple salad
with fresh dill, lemon vinaigrette 9

Potato Salad
With spring onion, fresh dill,
pickles & mayo 9.5

Mac & 3 Cheese
Cheddar, American & Swiss 9.5

Tangy Coleslaw
With cabbage, carrot & onion 8.5

Roasted Beetroot Salad
Local goats cheese, toasted seeds &
smoked tomato vinaigrette 10

Jalapeño & Cheddar Cornbread
Muffins *Dinner Only*
With whipped butter (2pc) 7

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