

FRESHLY SHUCKED  
**PACIFIC OYSTERS**

With lemon and sherry mignonette  
3 Oyster 13  
½ Dozen 24  
Dozen 44

## STARTERS

### CORN BREAD 1/2 LB

House-made jalapeno and cheddar cornbread served with a whipped maple butter. 11

### PULLED JACKFRUIT TACO

Smoked & pulled Jackfruit in a sweet BBQ sauce, avocado and slaw, served on a soft corn tortilla. 16

### CHILLI BEAN FRIES

Crispy fries topped with a house blend of black beans and spicy ketchup covered with a sharp cheddar sauce and spring onions. 16.5

### CHILLI CHEESE FRIES




Crispy fries topped with our traditional Texas-Style beef chilli covered with a sharp cheddar sauce and spring onions. 18.5

### CHICKEN WINGS

Pit smoked chicken wings coated with either our house-made Vanessa Hot Sauce or BBQ sauce, served with chipotle ranch (1/2 dozen). 14.5

### SOUTHERN FRIED CHICKEN

Buttermilk soaked tenders with cracked pepper white gravy & jalapeños. 18.5

-  Gluten free/may be modified
-  Vegan/may be modified
-  Vegetarian/may be modified

\*Please inform your server of any dietary requirements.

## PIT SMOKED MEATS

Our meats are smoked over Iron Bark  
For up to 12 hours.  
Served with house pickles.  
*Subject to availability*

### BRISKET 1/2 LB

Grain-fed Riverina Angus Beef, seasoned simply with salt and pepper, served with tangy BBQ sauce. 26

### PORK 1/2 LB

Berkshire pork shoulder, chopped and mopped, served with Carolina Gold BBQ sauce. 23

### DAILY SAUSAGE

House smoked sausage – Ask your server for today's flavor. 12

### CHICKEN 1/2 LB

Rubbed with our lemon pepper blend, drizzled with golden BBQ sauce. 20

### THE SMOKER'S LOT

Pit-master's selection of all of the above. 61

### CRISPY SMOKED LAMB RIBS 1LB

Seasoned with coffee rub and served with a spiced sweet and sour BBQ sauce. 36

### SMOKED BEEF SHORT RIB

Fennel & pepper rubbed short rib served with apple BBQ sauce. 38

### BURNT ENDS

Smoked brisket burnt ends with smoked jalapeno BBQ sauce. 20

\*1.3% surcharge applies to all card payments

## SOUTHERN PRIDE

### SHARING MENU 69PP (WHOLE TABLE ONLY)

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.

## VEGETABLES

### DOBBER'S BBQ BROCCOLI

BBQ broccoli, buttermilk mayo, chopped herbs and lemon. 13

### SMOKED CORN

Buttery smoked corn, BBQ rub, chives. 13

### CRISPY BRUSSELS

Fried brussels sprouts, green chili salsa, cabbage crisps. 14

## KITCHEN SINK SALADS

Mixed lettuce, red capsicum, cucumber, tomato, cheddar, red onion, lime pepitas & crispy corn tortilla strips dressed with dill ranch 17.5

w/ Southern Fried Chicken 25

w/ Blackened Salmon 32

## BOTTOMLESS BRUNCH

### 48.0 PER PERSON

MIMOSA | RED SNAPPER | HURRICANE

**WHEN:** Saturday & Sundays

**TIME:** 2 Hours

**SEATINGS:** 12pm, 1pm & 2pm

## SANDWICHES

### BRISKET SANDWICH

Chopped brisket, pickles, American cheddar, onion and tangy BBQ sauce. 19.5

### LE BON TON CHEESEBURGER

150g char-grilled wagyu beef patty, crispy bacon, American cheddar, onion, lettuce, tomato, pickles, spicy ketchup and aioli. 20

Make it a double. 29

### MUSHROOM SANDWICH

Pit smoked mushrooms, onion rings, American cheddar, lettuce, golden BBQ and aioli. 18.5

### CHOPPED PORK SANDWICH

Chopped pork shoulder, slaw, apple BBQ sauce and Carolina gold BBQ sauce 19.5

### CHICKEN SANDWICH

Buttermilk soaked fried chicken tenders, American cheddar, lettuce, onion, dill ranch. 19.5

Your choice of OG or spicy chicken

Add bacon to any sandwich. 2

## SIDES

### POTATO SALAD

With spring onion, fresh dill, & pickles. 11

### MAC & 3 CHEESE

Cheddar, American, Swiss & chives. 12

### TANGY COLESLAW

With red cabbage, carrot & vinegar dressing. 9.5

### LE BON TON PICKLES

A house mix of cucumber, red onion, carrot and jalapeno. 8

### SEASONED FRIES

With spicy ketchup & aioli. 9.5

### ONION RINGS

Beer battered & jerk seasoned. 14