

TAKEAWAY MENU

STARTERS

PULLED JACKFRUIT TACO \$16   

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

CHILLI BEAN FRIES \$16.5 

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

CHILLI CHEESE FRIES \$18.5

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

CHICKEN WINGS \$14.5 

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

SOUTHERN FRIED CHICKEN \$18.5

Buttermilk soaked tenders with cracked pepper white gravy & jalapeños.

SANDWICHES

BRISKET SANDWICH \$19.5

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

LE BON TON CHEESEBURGER \$20

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

Make it a double 29

MUSHROOM SANDWICH \$18.5 

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

CHOPPED PORK SANDWICH \$19.5

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

CHICKEN SANDWICH \$19.5

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

Your choice of OG or spicy chicken

KITCHEN SINK SALAD

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

PIT SMOKED MEATS

BRISKET (1/2 LB) \$26 

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

PORK (1/2 LB) \$23 

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

SMOKED SAUSAGE \$12 

House smoked sausage – Ask for today’s flavor.

CHICKEN (1/2 LB) \$20 

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

THE SMOKER’S LOT \$61 

Chef’s selection of all of the above

BURNT ENDS \$20 

Smoked brisket burnt ends with smoked jalapeno BBQ sauce.

VEGETABLES

DOBBER’S BBQ BROCCOLI \$13  

BBQ broccoli, buttermilk mayo, chopped herbs and lemon.

SMOKED CORN \$13  

Buttery smoked corn, BBQ rub, chives.

CRISPY BRUSSELS \$14   

Fried brussels sprouts, green chili salsa, cabbage crisps.

SIDES

POTATO SALAD \$11   

With spring onion, fresh dill, & pickles.

MAC & 3 CHEESE \$12 

Cheddar, American, Swiss & chives.

TANGY COLESLAW \$9.5  

With red cabbage, carrot & vinegar dressing

LE BON TON PICKLES \$8  

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

SEASONED FRIES \$9.5 

With spicy ketchup & aioli.

ONION RINGS \$14 

Beer battered & jerk seasoned.