ENTREES GARLIC BREAD (V) \$8 CHEESY BREAD \$9.5 CHIPS (V, VG, GF) \$8 SWEET POTATO FRIES \$12 (V, GF) With aioli EMPANADAS

House made smoked pulled

pork & mozzarella empanadas w' jalapeno & tequila relish

BRUSCHETTA | OPEN RUBEN Toasted sourdough, shredded \$23 cabbage, pastrami, pickles, cucumber, dill & dijonaise RDIICCHETTA I MIICHDOOM

QUESADILLAS Smoked chicken thigh, roasted garlic, cheddar, charred corn, roasted bullhorn peppers & pico de gallo salsa SPANISH STYLE PORK CHEEK

\$22

HOUSE SMOKED CHICKEN

DNUSUNEIIA WUSUNUUW
& SMOKED GARLIC
Toasted turkish, roasted
portobello, smoked garlic,
manchego cheese &

"SAN CHOY BOW" \$25 BBQ Pork Cheeks, Mojo Rojo Sauce, Smoked Pecan Mole,

\$23

BFC-BARGO FRIED CHICKEN RIBS (GF)

candied walnuts

	tuce cups with Hot & Sour use Pickles
C H A	AR GRILLED W.A OCTOPUS

5 for \$19	choose two sauces
IO for \$34	choose four sauces

Romesco seasonal melon salsa. \$27 crisp kipfler potatoes, puffed quinoa crisp.

Ranch, Coffee & Molasses BBQ, Satay, Tikka Masala, Louisiana, Blue Cheese, Habanero Green Sauce, our own house made Sweet & Hot Smoked Sambal

BOARD FOR TWO

SHREDDED MEAT

6 hour Smoked pork jowl, slow \$49 cooked wagyu brisket, 4 piece BFC, special slaw, sliders, chips, smokey BBQ & aioli

FROM THE GRILL

\$18

3006 "FIVE FOUNDERS" MSA grass fed striploin MB4+ (GF)	\$49
2506 "RED GUM" MSA 100 day grain fed scotch fillet MB2+ (GF)	\$44
250G "GRAINGE" Black angus rump MB2+ (GF)	\$39
2006 "BLACK OPAL" Wagyu rump steak MB4-5+ (GF)	\$42
ADD SURF N TURF (BBQ whole king prawns in prawn bisque)	\$14

LOW & SLOW

15HR SLOW COOKED BEEF SHORT RIB House Made Rendang Sauce, Black Garlic Glaze, Steamed rice, Hot & Sour Pickles	\$67
1.2KG 14 HOUR "SOVEREIGN" LAMB SHOULDER FAMILY MEAL (SERVES 3-4) Comes with house pickles, Lamb jus & a choice of 2 large sides fron	\$115 n

FROM THE PEN

OVEN ROASTED CHICKEN SUPREME Served with baked chats, seasonal vegetables, vine ripened tomatoes	\$25
CHICKEN SCHNITZEL House panko crumbed chicken breast & your choice of chips & salad or seasonal vegetables & mash	\$25

BBQ PORK RIBS

Basted in house made coffee & molasses BBQ sauce, served with chips and special slaw

our menu for the table to share

Full rack \$65 Half rack \$40

STEAK SAUCES

Green peppercorn Gravy / Dianne Red wine Jus Creamy Mushroom Bearnaise

TOPPERS Parmi \$6

Napolitana sauce, ham & cheese

Bruno \$8 Bacon, avocado & cheese

BBQ Meat \$8 Ham, pepperoni, chorizo & BBQ sauce

Oscar \$10 Avocado, prawns & creamy hollandaise sauce

BURGERS & SANDWICHES

SALADS

THE O.G CHEESEBURGER

BURNT ENDS BOSS SUB

big boy pickles & fries

Add gluten free bun +\$4

125g smoked "Tajima" wagyu

brisket, coffee & molasses BBQ sauce, special slaw, swiss cheese,

Double beef pattie, cheese, spanish onions, pickles, tomato sauce & mustard

\$24

\$28

\$26

\$35

\$43

\$28

CLUCK NORRIS

Turkish bun, Grilled chicken breast, lettuce, tomato, fresh avocado, \$25 swiss cheese with sweet & hot smoked sambal

STEAK IT EASY SANDWICH

\$28

120g scotch fillet on toasted Turkish w' tomato, lettuce, swiss cheese, confit onion, cranberry & bourbon jam & smoky garlic aioli

CAESER SALAD

Crispy bacon, egg, cos lettuce, croutons & parmesan \$20

ROAST VEG SALAD

Mixed leaves with roasted zucchini, onion, tomato & sweet potato served with fetta & pomegranate vinaigrette

\$22

ROASTED PUMPKIN PINE NUT SALAD

Served with Parmesan, mixed leaves + balsamic glazed pear \$22

ADDS ONS:

Chicken \$8 Prawns \$14

All burgers come with a side of chips

FROM THE DCEAN

HOUSE BATTERED FISH & CHIPS

House battered flathead with greek salad & tartare sauce

BAKED BARRAMUNDI FILLET (GF)

Your choice of chips & salad or seasonal vegetables & mash & creamy hollandaise

180G CHERMOULA CRUSTED HUON SALMON FILLET

Charred green beans, capers, preserved lemon, toasted almonds & fresh herbs

KIDS MEALS

CHICKEN NUGGETS \$13

CHEESEBURGER \$13

BOLOGNESE \$13

FISH \$13

CHICKEN SCHNITZEL \$13

GRILLED CHICKEN \$13 BREAST (GF)

All kids meals include an ice-cream cup

\$28

PASTA

PLANT BASED BOLOGNAISE LINGUINE (V.VG) Soy bean based

with tomato sugo

CHICKEN & MUSHROOM RISOTTO

Chicken & mushroom with a creamy garlic sauce

SPAGHETTI MARINARA

chopped tiger prawns & Mussels with garlic, chili, rocket, lemon, prawn bisque

\$36