



**\* THE TOMAHAWK F1 SHER WAGYU & GRASS FED AVAILABLE \***

**PLEASE CALL 9560 1818 FOR PRICING**

# AMERICAN BBQ TAKE AWAY MENU

## ENTREES

TEXAN SMOKED BEEF, VEGETABLE & PINTO BEAN SOUP {9.50}

SIGNATURE STICKY LAMB RIBS *with tequila agave glaze* {16}

BUFFALO CHICKEN DRUMETTES *with sriracha glaze* {16}



## FROM OUR FAMOUS AMERICAN SLOW COOKER



BBQ PORK RIBS *with Mississippi house made sauce*  
{HALF RACK \$22} {FULL RACK \$42}

200GM MEDITERRANEAN LAMB SHOULDER {28}  
*with tequila agave glaze, charred corn & kale*

200GM LOUISIANA BEEF BRISKET {28}  
*with sticky tamarind sauce, pickled onion*

12 HR BEEF SHORT RIB ON THE BONE {30}  
*with whiskey glaze, broccoli crumble*

PORK PORCHETTA FOR TWO {64}  
*Served with crackle, house made mustard & Italian herbs served with its own jus,  
wagyu fat potatoes and seasonal roasted vegetables*



## PREMIUM EXPORT QUALITY AAA STEAKS

200GM EYE FILLET *with STKM chips & smoked paprika salt* {35}  
250GM SCOTCH FILLET *with STKM chips & smoked paprika salt* {35}  
250GM PORTERHOUSE *with STKM chips & smoked paprika salt* {35}  
*Steak Sauce - Red wine jus, mushroom or peppercorn* {4 ea}

## MAINS

BEEF BURGUNDY *with seasonal vegetables* {22}  
BEEF & VEGETABLE SHEPHERDS PIE {20}

## SIDES

WAGYU FAT POTATOES, SMOKED GARLIC MAYO {9.50}  
MASH POTATO & ONION GRAVY {9.50}  
HONEY GLAZED CARROT & ALMOND DUKKAH {9.50}  
BROCCOLI & BARLEY SALAD, POMEGRANATE, PUMPKIN & MINT {9.50}

## DESSERTS

LEMON TART {17}  
*Yuzu mousse, lemon marmalade, vanilla crumble, white belgium chocolate coating*  
THE CHOCOLATE DOME {16}  
*Belgium milk chocolate mousse, salted caramel centre, smashed hazelnut praline*  
CHOCOLATE DECADENCE *Chocolate soil, freeze dried raspberry, marshmallow* {14}  
SPICED COCONUT PANNACOTTA *Lime curd, coconut soil, meringue* {14}