

SHARES & SNACKS

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| Garlic bread (V) | \$7 |
| Add cheese | \$2 |
| Add cheese & bacon | \$4 |
| Lemon pepper calamari w/ lemon, tartare & garnish (GFO) | \$16 |
| House smoked wings (8) w/ chipotle mayo or BBQ sauce (GFO) | \$15 |
| Pork belly bites w/ apple puree & garnish | \$16 |
| Cauliflower popcorn bites w/ chipotle (VG) | \$14 |
| Burnt ends & Pork Belly bites w/ apple puree | \$18 |
| Brisket nachos w/ sour cream, salsa & guacamole | \$18 |
| Pulled Pork sliders (3) w/ slaw | \$15 |
| Brisket loaded fries w/ cheese & pickled jalapenos | \$15 |
| Crispy fried Herbed Potatoes w/ truffle mayo | \$10 |
| Sweet potato fries w/ aioli | \$12 |
| Chips & Gravy | \$9 |

PIZZA

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| Margherita (V) | \$20 |
| Tomato sugo, basil, tomatoes, mozzarella & bocconcini | |
| BBQ Meatlovers | \$26 |
| Brisket, pork belly, bacon, red onion, mozzarella & green onion w/ a BBQ drizzle on top | |


Food Allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

BAR MENU FAVOURITES

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| Chicken Schnitzel | \$19 |
| Crumbed chicken breast served w/ chips, salad & gravy | |
| Chicken Parmigiana | \$23 |
| Crumbed chicken breast topped w/ parmi sauce, leg ham, mozzarella cheese, chips & salad | |
| Classic Fish & Chips (GFO) | \$20 |
| Either grilled or battered served w/ chips, salad & tartare | |
| BBQ Pork Ribs (GFO) | Half \$23 Full \$34 |
| Low and slow cooked pork ribs served w/ our in house BBQ sauce, chips & salad | |
| Graziers Beef Pie  | \$20 |
| Buttered peas, creamy mash, crispy onion rings & tomato relish | |
| Smoked Wagyu Brisket Sub | \$23 |
| Smoked brisket in american style BBQ sauce w/ cheese, dijon mustard, slaw w/ chips | |
| Cheeseburger | \$20 |
| Meat pattie w/ double american cheese on brioche, pickles, lettuce, mustard, tomato sauce, pickled onion w/ chips | |
| Pork Cuban Sandwich (GFO) | \$19 |
| Smoked pork, swiss cheese, pickles & mustard served on cuban bread w/ chips | |
| Chicken Burger | \$20 |
| Chicken schnitzel served on brioche, lettuce, sliced tomato, chipotle mayo w/ chips | |

SPORTS STEAK

served with chips, salad & a choice of sauce

 250g Rump \$24

Toppers

Calamari (5) \$6 Garlic prawns (5) \$9

Onion rings \$4 Half rack of ribs \$12

Sauces (GF) extra \$3

Pepper, Mushroom, Dianne, Gravy,

Confit Garlic Cream

FROM THE SMOKER

Platter for 2 \$70 Platter for 4 \$120

Smoked chicken wings, pulled pork, pork belly burnt ends & wagyu brisket w/ crispy fried herbed potatoes, coleslaw, slider buns & BBQ sauce

SALADS

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| Caeser Salad | \$18 |
| Crisp cos lettuce, croutons, parmesan, bacon tossed through our creamy caeser dressing topped w/ a soft boiled egg | |
| Roast Pumpkin Salad (VG) | \$18 |
| Charred capsicum, spinach, pickled red onion, cherry tomatoes & a balsamic drizzle | |
| Add on's | |
| Chicken \$6 Calamari (5) \$6 Prawns (5) \$9 | |
| Haloumi \$9 Cauliflower bites (VG) \$7 | |
| V - Vegetarian VG - Vegan GFO - Gluten free option | |