

Starters

PORK BELLY BURNT ENDS

Chipotle & Pecan Salsa Macha, Dill Pickle Sour Cream **GF ~11~**

CROQUETTES

Cheddar & Cauliflower Croquettes, Smoked Garlic & Lemon Aioli **v ~9~**

FRIED CHICKEN

Gochujang Maple Glaze, Kewpie Mayo, Japanese Slaw, Crispy Onions & Sesame **~10.5~**

PADRÓN PEPPERS

Blistered Padron Peppers, Lime & Chilli Salt **GF VG ~8~**

LOUISIANA SHRIMP

Four Rosso Prawns, Louisiana Butter, Texas Toast, Spinach & Parmesan **GFA ~13~**

SQUID KARAAGE

Crispy Cajun Squid, Smoked Garlic & Lemon Aioli **~10.2~**

Sides

Mac & Cheese **v ~8~**

Smokehouse Fries **GF VG ~5.4~**

Maple Whiskey Pit Beans **GF V ~5.6~**

IPA Battered Onion Rings, BBQ Mayo **v ~5.4~**

Wedge Salad, Blue Cheese Ranch **GFA V ~5~**

Seasonal Slaw **GF V ~4.6~**

Brussels Sprouts, Pistachio Crumb, Louisiana Butter, Hot Honey **GF V ~6~**

Corn, BBQ Mayo, Parmesan, Lime **GF ~6~**

Brisket & Blue Cheese Tater Tots **~11~**

Sauces

Blue Cheese & Burnt Scallion Ranch **~1.75~**
BBQ Mayo | Deluxe Sauce | Smoked Garlic Aioli

ALL ~1.25~

Fire Pit Gravy **~3~**

Desserts

BURNT BASQUE CHEESECAKE

Guinness Caramel **v ~9~**

BROWNIE & HOT FUDGE SUNDAE

Chocolate Brownie, Cookie Dough Gelato, Chocolate Gelato, Whipped Cream, Hot Chocolate Fudge Sauce **v ~10~**

BROWN BUTTER PECAN PIE

Vanilla Gelato **v ~8.5~**

AFFOGATO

Vanilla Gelato with a Double Shot Espresso **GFV ~6.2~**

HOUSE GELATO OR SORBET

Ask The Team For Our Flavours **GFA VGA ~2.5/scoop~**



Please note we are a CASHLESS Restaurant & Bar. We add a discretionary 10% Service Charge to all bills, every penny of which is shared by the team looking after you today. Please let the team know of any & all allergies as not all ingredients are listed.

Smokehouse Sundays

Smokehouse Roasts from our Pitmasters.
Smoked fresh in our pits every weekend over cherry, maple & hickory wood

12-HOUR BEEF BRISKET

Smoked Miguel Vergara Brisket with Horseradish Ranch **~24~**

DINGLEY DELL PORK BELLY

Dingley Dell Pork Belly with Cracklings & Bacon-Bourbon-Apple Butter **GFA ~23~**

SWEET-TEA TURKEY CROWN

Brined, Smoked & basted with Louisiana Butter **GFA ~22~**

The Smokehouse Sunday Feast

All of our Sunday meats served with all the trimmings plus Beef Rib-stuffed Yorkshire Pudding, Cauliflower Cheese & Bottomless Fire Pit Gravy

~35pp~ (min 2 people)

All our Smokehouse Roasts are served with

Triple-cooked Roast Potatoes **GF**

Yorkshire Pudding

STUFF IT WITH SMOKED BEEF SHORT RIB FOR ~4~

Maple-roasted Carrots **GF**

Brussels Sprouts with Louisiana Butter, Hot Honey & Pistachio Crumb **GF**

Fire Pit Gravy **GF**

ADD CAULIFLOWER CHEESE FOR ~8~

-SERVES 2-

HALF-SIZE KIDS ROASTS ARE AVAILABLE

More Plates

COD SUPREME

Louisiana Butter, Stewed White Beans, Fennel, Cornbread Pangrattato & Basil Oil **GF ~25~**

PESTO MAC & CHEESE

Our awesome Mac & Cheese loaded with Basil Pesto & Spinach **v ~17~**

ADD PULLED PORK FOR ~4~

ADD SHREDDED BRISKET FOR ~5~

SMOKEHOUSE SCHNITZEL

Panko Chicken Schnitzel, Fried Duck Egg, Dill Pickle Sour Cream, Rocket & Parmesan Salad, Smokehouse Fries **~22.5~**

DOUBLE / TRIPLE CHEESEBURGER

American Cheese, Deluxe Sauce, Shredded Lettuce, Smokehouse Fries & Pickles

DOUBLE ~18.5~ / TRIPLE ~22~ +BACON ~2~

SWITCH YOUR BEEF PATTIES FOR A MOVING MOUNTAINS BURGER WITH NO UPCHARGE v

JACOBS LADDER RIB

8-hour Smoked Beef Rib served with IPA Onion Rings, Smokehouse Fries & a Wedge Salad with Blue Cheese Ranch **~32~**

ADD A JUG OF FIRE PIT GRAVY FOR ~3~

CAULIFLOWER STEAK

Chipotle & Pecan Salsa Macha, Grilled Leeks, Stewed White Beans, Chimmichurri **GF VG ~18~**

CHICKEN RANCH SALAD

Pulled Smoked Chicken & Crispy Bacon, Wedge Lettuce, Texas Salsa, Blue Cheese & Burnt Scallion Ranch, Lime & Chilli Salt **GF ~19~**

BRISKET & BLUE CHEESEBURGER

Beef Patty, Shredded Brisket, American Cheese, BBQ Sauce, Blue Cheese Ranch, Bourbon Onion Jam, Smokehouse Fries & Pickles **~19.5~**



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@CRAFTCLEAVER

