

DINNER MENU

STARTERS

MEATSMITH SAUSAGE	9
SCOTCH QUAIL EGGS	10
SCOTCH QUAIL EGGS with Caviar	30
CHARCUTERIE	18
SMOKED MOZZARELLA AND PROSCIUTTO	15
BRISKET SPRINGROLLS	10
PORK BELLY BURNT ENDS	12
HAMACHI SMOKED PINEAPPLE TACOS	16
PASTRAMI BURNT ENDS	14
FRIED BUFFALO WINGS	12
BRISKET CHILLI CHEESE NACHOS	16
CHEF'S STARTER PLATTER	30

STEAKS

300G KING ISLAND GRASS FED STRIPLOIN	36
300G F1 WAGYU HANGER	38
300G KING ISLAND GRASS FED TENDERLOIN	58
300G ICON WAGYU STRIPLOIN	68
1KG DRY AGED PORTERHOUSE STEAK FOR TWO	200
CHOICE OF SAUCE Meatsmith BBQ Sauce, Mustard BBQ, Chimichurri	

MEATS

F1 WAGYU CHEESEBURGER	25
NASHVILLE CHICKEN 3-Hour Smoked, Alabama Sauce, Green Goddess Salad	25
SPICED PORK RIBS 3-Hour Smoked, Apple Cider Glaze, Watercress & Crackling Salad	30
BEEF BRISKET 14-Hour Smoked, Salt & Pepper Rub, BBQ Sauce, Meatsmith Slaw	36
BEEF SHORT RIB 10-Hour Smoked, Caramelised Onion Puree, Watercress Salad	58

SIDES

CORN BREAD with smoked butter	6
MEATSMITH SLAW	6
KALE, PERSIAN FETA SALAD	12
BBQ CORN	8
MAC & CHEESE	12
CRINKLE CUT FRIES	8

DESSERTS

S'MORES TART	10
LEMON CURD CHEESECAKE	10
HONEYCOMB & VANILLA ICE CREAM SUNDAE	10

PLATTERS

 served with Pickle Plate & Corn Bread

MEAT PLATTER

\$55 per pax
(min 2 pax)

Brisket, Pork Ribs, Pastrami Burnt Ends, Pork Belly
Burnt Ends, Brisket Springrolls, Fried Buffalo Wings

PREMIUM PLATTER

\$85 per pax
(min 2 pax)

Scotch Quail Eggs & Caviar, Hamachi Tacos, Pork Belly
Burnt Ends, Brisket Springrolls, Beef Brisket,
Icon Wagyu Striploin, Pork Ribs, Chef's Special

MOTHER OF ALL PLATTERS

for 5 persons \$375
additional \$75 per pax

Pastrami Burnt Ends, Meatsmith Sausage, Fried
Buffalo Wings, Brisket Springrolls, Dry Aged Steak,
Beef Brisket, Pork Ribs, Chef's Special