



# SMOKE

## THE Menu

### STARTERS TO SHARE

Smoked Bone Marrow – Onion marmalade, mushrooms, sourdough bread.....	148
House Cured Salmon Gravlox – Beetroot-fennel salad, ricotta, local honey .....	128
Steak Tartare – Brisket jerky, truffle mayo, gherkins .....	158
Smoked Chicken Pot Pie – New potato, puff pastry, smoked truffle sauce .....	128
Spring Panzanella– Pickled tomatoes, peas, asparagus, cucumber .....	98
Grilled Romaine Salad – Salmon eggs, hoi sin dressing, shaved parmesan .....	98
Scallop Ceviche – Tigers milk, grapefruit, pear, avocado .....	148
Burnt Ends Bolognaise – Fresh pappardelle .....	128

### FROM THE BEAST

Beef Short Rib .....	548
All American Brisket (100g / 200g / 300g) .....	118 / 218 / 318
Cider Glazed Baby Back Ribs (½ or whole) .....	218/ 378
St Louis Spare Ribs (½ or whole).....	208/ 368
Salt & Pepper Chicken (½ or whole).....	118 / 218
Carolina Pulled Pork (100g / 200g) .....	108 / 198
Seasonal Smoke & Barrel Sausage .....	108
Grandpas Smoked Cauliflower Harissa, pomegranate .....	148

### FROM THE GRILL

Cowboy Steak – Thick cut bone in rib-eye (cut between 900g - 1200g).....	MP
“Shrimp and Grits” – fresh water prawns, smoked bacon, shellfish broth.....	218
Grilled Okinawa Pork Belly – Sweet & sour, five spice apple slaw .....	238
Pastrami – Brined & smoked (200g limited availability).....	238

### SIDES

Jalapeno Cornbread – Honey butter.....	68
New Orleans Slaw – Cabbage, green onion, buttermilk dressing .....	68
Thick Cut Fries – BBQ spice .....	78
Fried Brussels & Ponzu.....	78
Loaded Tater Tots – Japanese style.....	88
Mac & Cheese – Shallot dust, mozzarella, british cheddar .....	88
“Grandmas Collards” – Garlic & chilli.....	88
Corn on the Cobb – Black garlic butter, herb breadcrumbs .....	78
Fried Okra – Alabama white Sauce.....	68

### DESSERTS

Soft Serve – Bananas foster, rum caramel, walnut crumble .....	78
Smoke & S'more – Chocolate bourbon ganache .....	88
A Piece of the Pie – Selection changed weekly .....	88

A N D

# BARREL