

SMOKED

GRILL HOUSE

Starters

Fresh Catch of Ceviche (SP) \$18
Lime, habanero, guacamole, corn chips, plantain chips, cassava chips.

Spicy Pumpkin Soup (V) (P) \$12
Gruyere, garlic brioche, nutmeg, crispy pork belly (optional).

Oven Baked Garlic Bread (V) \$12
Smearred with homemade truffle butter, olive tapenade & dill sour cream.

Salads

Mixed Micro Greens (V) \$14
Pomegranate, Roma tomatoes, cucumber, lemon dressing.

Caesar Salad \$14
Cos lettuce, smoked chicken, Caesar dressing, shaved parmesan and baguette croutons.

Caprese (V) \$16
Slices of smoked, grilled tomatoes, fresh mozzarella, basil, drizzled with balsamic vinaigrette on a bed of mixed greens.

Burgers

Pit Boss Burger \$28
Toasted bun, chargrilled beef patty, crumbed onion rings, Monterey jack cheese, smoked chicken, lettuce, tomato, pickles, hell fire sauce (optional), smoked garlic aioli.

Main Course

***Prawns (SP)** \$52
Cold smoked prawns, spicy demerara sugar, paprika, crème fraiche.

Black Cod \$32
Grilled on a coconut plank, root ginger, lime, garlic, coriander, mushy garden peas and lemon curry sauce.

BEEF

SOUTH AFRICAN AND AUSTRALIAN BLACK ANGUS

Rib-Eye (280g) Australia \$53
High quality 100% Australian grass fed beef, sourced across Victoria in the Goulburn valley.

Beef Short Ribs South Africa \$42
A heavy weight of the beef market, these short ribs are perfectly smoked and incredibly tender, has an exquisite and distinctive flavour - this cut is no exception.

***Tomahawk Steak (700g)** \$70
A triumph from the producers of South Africa, delivering sublime taste, texture and tenderness and the intense dry-aged flavours.

Add Your K'nd of Sauce
Lemon butter sauce, Beef jus, Chimichurri, Béarnaise, BBQ sauce, Marie Sharpe hot sauce.

THE SMOKE PIT

Baby Back Pork Ribs (P)
These Smoked Iberico Spare ribs are simply fabulous with the nutty, tender, succulence that makes Iberico pork so famous and a hit at any BBQ.

Half rack \$27 Full rack \$50

***Lamb Rack (SP)** \$56
Our naturally reared and traditionally matured lamb delivers amazing flavours and succulence.

Vegetarian Selection

Soya Steak (V) (SP) \$25
Jerked spice grilled soy steak, eggplant, cherry tomatoes, creamy risotto, Chimichurri salsa.

Veggie Burger (V) \$22
Toasted bun, grilled soy meat steak, crumbed onion rings, Monterey jack cheese, lettuce, tomato, pickles, hell fire sauce (optional), smoked garlic aioli.

Tortellini (N) (V) \$25
Almond & cheese tortellini, oven-dried tomatoes, parsley, frisée salad, creamed spinach.

Taro Gnocchi (V) \$23
Homemade taro gnocchi, asparagus, golden beets celeriac puree, shimeji mushroom, melted brie.

Add Your K'nd of a Side Dish

Corn on the Cob \$5
Hand-Cut Potato Chips \$5
Tempura Onion Rings \$5
Kipfler Mashed Potatoes \$5

Dessert

Malva Pudding \$14
Served with sauce anglaise, crispy tuile and vanilla ice cream.

Citrus & Passion Fruit Tart \$14
Red fruit compote, crispy meringue & strawberry sorbet.

Vanilla Cream Brûlée \$14
Caramel sugar crust, coconut tuile, fresh berries.

Selection of K' Sorbets and Ice Cream \$5 per scoop
Lime, Coconut, Chocolate, Lemongrass, Blueberry, Vanilla, Toffee Apple, Honeycomb, Yoghurt Saffron, Espresso Coffee.

Kindly notify one of our team members if you have any allergy intolerance.
P=Pork, V=Vegetarian, N=Contains nuts, SP=Spicy food, G=Gluten free, A=Alcohol dishes, S=Seafood.
All Prices are in U.S. Dollars and Subject to 10% Service Charge and 12% GST.
Items marked with * are excluded from PAI package however a 20% discount of the menu price is applicable