

## ★ FOR THE TABLE ★

GREAT TO SHARE OR CHOOSE ONE JUST FOR YOURSELF!

**GARLIC TEXAS TOAST** (2pc) \$8  
Herb & confit garlic butter

**CHEESY TEXAS TOAST** (2pc) *Vegan option available!* \$10  
Herb & confit garlic butter & tres queso

**BACON CHEESY TOAST** (2pc) \$12  
Tres queso & brown sugar bacon

**LORD OF THE ONION RINGS** (V) \$12  
Pale ale battered onion rings, buttermilk ranch dressing & charred corn salsa

**"EL GAUCHO" CHICKEN WINGS** (GF) (5pc) \$16  
Large crispy wings tossed with tequila & lime BBQ sauce, fresh apple coleslaw, buttermilk ranch dressing, & charred corn salsa *← Legendary taste*

**MAC & CHEESE BALLS** (V) (3pc) \$16  
Golden macaroni & cheese balls, coated in breadcrumbs with herbed fennel & radish salad, chipotle aioli & chimichurri

## ★ ALAMO PLATTER FOR 2 ★

(OR FOR THE VERY HUNGRY!!)

**TRUE GRIT** \$125  
True Grit- 18hr slow cooked rib eye, baby back beef rib, glazed American ribs, "El Gaucho" chicken wings, low 'n' slow beef brisket, cheese & jalapeño sausages, fresh apple coleslaw, beer battered onion rings, skin on fries, "Smoked Out" BAR-B-Q sauce

## ★ MUCHACHOS MENU ★

ALL KIDS MEALS COME SERVED ON A FRISBEE (TO TAKE HOME) WITH SHOESTRING FRIES OR SALAD PLUS... A KIDS ENTERTAINMENT PACK... YEEHHAAAA!!!

**KIDS CHEESE PIZZA 7"** (V) \$15

**KIDS CHEESEBURGER** \$17

**KIDS CHICKEN TENDERS** \$17

**50Z SLOW COOKED STEAK** \$22

**PORK RIBS 1/4** \$22

**BABY BACK BEEF RIBS 1/4** \$22

## ★ STEAKS ★

ALL STEAKS ARE SERVED WITH SKIN ON FRIES, STEAMED SEASONAL VEGETABLES & PORT WINE JUS

**PREMIUM BLACK ANGUS RUMP** 16oz \$44

**HUNTER RESERVE SIRLOIN** 16oz \$42

**RATTLE STEAK** 16oz \$38  
Signature 18hr slow cooked rib eye dipped in jalapeño beer batter, crumbed in our house spiced panko crumb, flash fried & served with chipotle béarnaise 26oz \$58

**SIGNATURE 18 HOUR SLOW COOKED RIB EYE** (GF)  
16oz \$36 ★ 26oz \$56

WE BASTE THE WHOLE RIB EYE ROLL WITH SPECIAL HERBS, AND BLACKENED SMOKE MARINADE PRIOR TO 18 HOURS OF SLOW ROAST. YOUR STEAK WILL BE HAND CUT FROM THE WHOLE ROASTED RIB EYE AND GRILLED.

★ ★ ★

DUE TO THE SLOW COOKING PROCESS THIS STEAK WILL COME OUT "MEDIUM" UNLESS REQUESTED TO BE COOKED LONGER.

## SIGNATURE SAUCES \$4 EACH

MAKE YOUR EXPERIENCE COMPLETE BY ADDING ONE OF OUR SIGNATURE HOUSE MADE SAUCES TO ANY MEAL

- ★ "SALOON" BOURBON BAR-B-Q ★
- ★ "SMOKED-OUT" SMOKEY BAR-B-Q ★
- ★ "EL GAUCHO" LIME & TEQUILA BAR-B-Q ★
- ★ CHIMICHURRI ★
- ★ CHIPOTLE BÉARNAISE SAUCE ★
- ★ PORT WINE JUS ★

*Try them all!*

## SOMETHING EXTRA

**CREAMY GARLIC KING PRAWN TOPPER** \$15

**CAST IRON FRIED EGGS & CHIVES** \$6

## ★ MAINS ★

*FOR THE LONE RANGERS*

**SMOKED TEXAS CHICKEN** \$36  
Smoked half chicken marinated in chefs' secret herbs & spices, served with green bean & hazelnut potato salad, grilled corn & buttermilk ranch

**CRISPY SKIN SALMON** 8oz \$36  
(GF option available)  
Market fresh salmon served with cauliflower & pomegranate cous cous, garlic chilli charred broccolini, cauliflower puree, toasted almond flakes & grilled lemon

**SMOKED MUSHROOM GNOCCHI** (V) \$32  
Pan fried parmesan & thyme gnocchi, assorted mushrooms, fresh oregano, cavolo nero, peas, lemon & pine nuts

## ★ RIBS ★

ALL RIBS ARE GLAZED IN "SMOKED OUT" BAR-B-Q SAUCE AND SERVED WITH FRESH APPLE COLESLAW & SKIN-ON FRIES

*Chef Recommended*

**AMERICAN PORK RIBS** (GF)  
1/2 Rack \$42 Full Rack \$66

**BABY BACK BEEF RIBS** (GF)  
1/2 Rack \$35 Full Rack \$50

**RIBS "N" RIBEYE COMBO**  
200g of slow cooked blackened ribeye, served with a half rack ribs  
Beef \$45 Pork \$60

**RIBS "N" CHICKEN COMBO**  
Tequila BAR-B-Q chicken wings, served with a half rack ribs  
Beef \$40 Pork \$50

## ★ PIZZAS ★ SADDLE UP!

OUR 12" PIZZAS ARE MADE WITH CLASSIC WOOD-FIRE FLAVOUR IN THE SPIRIT OF TEXAS! ALL LOADED UP FOR FOLKS WITH A REAL HANKERIN' FOR TOPPINS!

**THE FUNGUS AMONG-US** (V) \$24  
Assorted mushrooms, bocconcini topped with buttermilk ranch dressing & fried shallots on a white sauce base

**MEAT WORSHIPPERS** \$24  
Slow cooked prime rib, chorizo, pulled roast chicken, bourbon caramelised onion, chimichurri on a 'Smoked Out' BBQ sauce base

**ANGRY BIRD** \$24  
Pulled roast chicken, brown sugar bacon fresh oregano, assorted mushrooms, bocconcini topped with buttermilk ranch dressing & fried shallots on a white sauce base

## ★ BURGERS ★

IF YOU CLIMB IN THE SADDLE, BE READY FOR THE RIDE. ALL OUR BURGERS ARE SERVED WITH SKIN ON FRIES, BEER BATTERED ONION RINGS & FRESH APPLE COLESLAW

**TEXAS HOLD 'EM BURGER** \$35  
Double beef patty, double bacon, double American Jack cheese, bourbon caramelised onion, smoky chipotle aioli & topped with a crunchy pickle

**LOCKHART BRISKET BURGER** \$35  
Low 'n' slow smoked beef brisket, special burger sauce, American jack cheese, candied jalapeño, spiced hash browns, topped with a baby back beef rib

**BEHIND ENEMY LINES** (V) \$50  
Vegan burger patty topped with vine ripened tomato, romaine lettuce, onion, pickle, melted cheese, vegan special burger sauce topped with a crunchy pickle

10% discount  
for full  
Wests Members

## ★ SIDES ★ \$9 each

*all perfect for sharing!*

ADD A SIDE TO YOUR FAVOURITE DISH OR ORDER A SELECTION FOR THE TABLE

**SKIN-ON FRIES** (V)  
With our house seasoning & aioli

**GREEN BEAN & HAZELNUT POTATO SALAD**

**APPLE COLESLAW** (V)  
Made fresh daily with charred corn salsa & herbs

**STEAMED SEASONED VEG** (V)  
Seasonal vegetables tossed in garlic butter

## ★ DESSERTS ★

STOP MAKIN' EXCUSES, THERE'S ALWAYS ROOM FOR SOMETHIN' SWEET! RIDE OFF INTO THE SUNSET WITH NO REGRET! YEEHHAAAAAAA!!!

**MONKEY BUSINESS** \$16  
Banana parfait, salted caramel sauce, banana & macadamia praline, white chocolate shards

**PAIN PERDU** \$16  
Made with fresh baked croissants layered with dark chocolate, raspberries & pan fried, served with candied hazelnut, Makers Mark mascarpone, finished off with warm chocolate sauce

GF - gluten free  
V - vegetarian  
8oz = 240gm  
16oz = 300gm  
14oz = 420gm  
20oz = 600gm (approximate)