

TEXAS

BAR-B-Q GRILL

★ FOR THE POSSE ★

GREAT TO SHARE OR CHOOSE ONE JUST FOR YOURSELF!

GARLIC TEXAS TOAST (4pc) \$8
Extra thick cut, garlic & herb butter

CHEESY TEXAS TOAST (4pc) \$10
Extra thick cut, garlic & herb butter w/tres queso *Vegan option available!*

CHEESY BACON TOAST (4pc) \$12
Extra thick cut, tres queso & brown sugar bacon

CORN BREAD MUFFIN (V) \$12
Served warm w/whipped jalapeño & honey butter

"EL GAUCHO" CHICKEN WINGS (GF) (4pc) \$13
Large crispy wings tossed with tequila & lime BBQ sauce, fresh apple coleslaw, buttermilk ranch dressing & charred corn salsa *Legendary taste*

BLACKENED RIB EYE & CHORIZO SPRING ROLLS (3pc) \$18
Served w/radish & fennel salad, comeback sauce & charred corn salsa

SIGNATURE SAUCES \$4 EACH

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

ALL SAUCES ARE GLUTEN FREE

- ★ "SALOON" BOURBON BAR-B-Q ★
- ★ "SMOKED-OUT" SMOKEY BAR-B-Q ★
- ★ "EL GAUCHO" LIME & TEQUILA BAR-B-Q ★
- ★ CHIMICHURRI ★
- ★ CHIPOTLE BÉARNAISE SAUCE ★ *Try them all!*
- ★ BEEF JUS ★

ASK OUR FRIENDLY STAFF ABOUT OUR DAILY SPECIALS

★ FANCY PANTS ★

DUST OFF THOSE DIRTY BOOTS & TAKE A SEAT AT THE TABLE. FANCY PANTS MEALS ARE SERVED W/SIGNATURE SPICED POTATOES, WEDGE SALAD & HOUSE BEEF JUS

BLACK ONYX ANGUS RUMP (GF) 10oz \$34

RIVERINE PREMIUM SIRLOIN (GF) 10oz \$36

HUNTER RESERVE SCOTCH FILLET (GF) 10oz \$48

RATTLE STEAK 10oz \$40
Signature 18hr slow cooked rib eye dipped in jalapeño beer batter, crumbed in our house spiced panko crumb, flash fried & served with chipotle béarnaise

add a garlic king prawn topper \$15

SIGNATURE 18 HOUR SLOW COOKED RIB EYE (GF)

10oz \$38 ★ 18oz \$59

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.

★★★

1/2 SMOKED CHICKEN (GF) \$32
House smoked by our very own pitmaster & grilled to order

ATLANTIC SALMON (GF) \$36
Char grilled w/lemon & house spices

★ ALAMO PLATTER FOR 2 ★ (OR FOR THE VERY HUNGRY!!)

TRUE GRIT PLATTER

\$125

18hr slow cooked rib eye, 1.5lb baby back beef rib, 1lb 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

★ PITMASTER PLATE ★

TEXAS TASTER PLATE

\$38

House smoked beef brisket, 1/4 smoked chicken, smoked cheese & jalapeño sausage, w/choice of two sides

BOSS HOG PLATE

\$44

House smoked beef brisket, 1/4 smoked chicken, pulled pork, smoked cheese & jalapeño sausage, w/choice of two sides

PITMASTERS PLANT-BASED PLATE

\$42

Smoked sausage (PB), southern fried chicken (PB), pulled pork (PB), w/choice of 2 sides

★ RIBS ★

ALL RIBS ARE GLUTEN FREE, GLAZED IN "SMOKED OUT" BAR-B-Q SAUCE AND SERVED W/ OUR SIGNATURE SEASONED FRIES & FRESH APPLE COLESLAW

Chef Recommended

AMERICAN PORK RIBS

1/2 Rack \$42 Full Rack \$66

BABY BACK BEEF RIBS

1/2 Rack \$35 Full Rack \$50

RIBS "N" RIBEYE COMBO

200g of slow cooked blackened ribeye, served w/half rack low 'n' slow ribs
Beef \$45 Pork \$60

RIBS "N" CHICKEN COMBO

Tequila BAR-B-Q chicken wings, served w/half rack low 'n' slow ribs
Beef \$40 Pork \$50

★ PASTA ★

SMOKED MUSHROOM GNOCCHI

\$32

Pan fried parmesan & thyme gnocchi, w/assorted mushrooms, smoked onion puree, fresh herbs, cavolo nero, peas, lemon & pesto

★ PITMASTER BURGERS ★

IF YOU CLIMB IN THE SADDLE, BE READY FOR THE RIDE. ALL OUR SMOKEHOUSE INSPIRED BURGERS ARE SERVED WITH SIGNATURE SEASONED FRIES, & HOUSE BAR-B-Q SAUCE

CLASSIC BACON & CHEESE

\$24

Beef patty topped w/smoked bacon, American cheese, lettuce, tomato, onion, sliced pickle & house made ketchup

BEEF BRISKET

\$26

House smoked beef brisket w/comeback sauce, apple coleslaw & candied jalapeños

PULLED PORK

\$24

Low n' slow cooked pork shoulder w/BAR-B-Q sauce, sliced pickles, apple coleslaw, on toasted milk buns

SMOKED CHICKEN

\$24

Pulled chicken w/comeback sauce, lettuce, tomato, onion on toasted milk bun

BEHIND ENEMY LINES

\$24

Classic plant-based patty with lettuce, tomato, onion & sliced pickles, American mustard & house made ketchup

★ ADD A BURGER TOPPER! ★

BEEF RIB

\$10

BEER BATTERED ONION RINGS

\$5

CHILLI CON CARNE

\$5

MAC & CHEESE

\$5

GLUTEN FREE BUN AVAILABLE

+ \$2

10% discount for full Wests Members

★ SIDES ★ \$10 each

all perfect for sharing!

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

SIGNATURE SEASONED FRIES (V/GF)
With our house made ketchup

CHILLI CON CARNE

(GF)
Traditional Texan BAR-B-Q beans w/sour cream & green onions

APPLE COLESLAW

(V/GF)
Made fresh daily with charred corn salsa & herbs

CHARRED BROCCOLI

(V)
Tres queso sauce, toasted sourdough

MAC & CHEESE

(V)
Traditional American home style

LORD OF THE ONION RINGS

Pale ale battered onion rings, buttermilk ranch dressing & charred corn salsa

SIGNATURE CRISPY POTATOES

(V/GF)
Crispy Texas Bar-B-Q spiced chat potatoes, served warm in a bowl

"THE WEDGE" (GF)

Iceberg lettuce, brown sugar bacon, smoked cheddar, corn salsa, chipotle ranch dressing

★ MUCHACHOS MENU ★

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

KIDS CHEESE PIZZA 7" (V/GF) \$15

KIDS CHEESEBURGER (GFO) \$17

KIDS CHICKEN TENDERS (GFO) \$15

5OZ SLOW COOKED STEAK (GF) \$22

KIDS MAC N CHEESE (V) \$15

GF - gluten free PB - plant based GFO - gluten free option V - vegetarian
8oz = 240gm 10oz = 300gm 14oz = 420gm 20oz = 600gm (approximate)