

## STARTERS

**DEEP FRIED PICKLES (v) 10** ★  
Ranch Dipping Sauce

**JALAPEÑO CORNBREAD (v) 10**  
Smokehouse Maple Butter

**CAJUN FRIED SQUID 16**  
Parsley, Lemon + Citrus Aioli

**WARM SPINACH + QUESO DIP (v) 16**  
Torn Baguette Pieces  
*(gf) on request*

**LUCKY WINGS (gf) 16** ★  
(Buffalo 🌶️ / Cajun Salt / Smoky BBQ)  
+ Dipping Sauce (Blue Cheese / Ranch)

**POPCORN CHICKEN 15**  
Ranch Dipping Sauce

**POUTINE 12**  
Fries w/ Cheese Curds + Smoked Chicken Gravy

**BUFFALO BREADED PORK BITES 🌶️ 15**  
Choice of Cold Dipping Sauce

## SALADS

**BBQ SQUID (gf) 22** ★  
Leaves, Toasted Seeds, Onion, Fennel, Quinoa  
Chorizo + Smoky Paprika Mayo

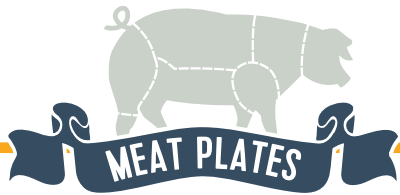
**MEXICAN STREET SALAD (v)(gf) 21**  
Kale, Beans, Charred Corn, Cabbage, Carrot, Pecans  
+ Lime Dressing

**ROAST PUMPKIN (v)(gf) 20**  
Baby Spinach, Feta, Onion, Pepitas + Mustard Dressing  
*Add Smoked Chicken OR Pulled Pork 5*

LUNCH *from* 12:00PM



DINNER *from* 6:00PM



*ALL COME w/ FRIES, SLAW, DINNER ROLL + A PICKLE*

**PULLED PORK (gf) 27**

**PORK RIBS (2) (gf) 29**

*Extra Pork Rib 6*

*(LUNCH FRI, SAT + SUN ONLY + DINNER 7 DAYS)*

**BEEF BRISKET (gf) 27**

**BEEF SHORT RIB (gf) 28** ★  
*(DINNER ONLY)*

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Meat  
PLATTERS

*ALL COME w/ FRIES, SLAW, DINNER ROLLS + PICKLES*

**THE BIG BBQ PLATTER (gf) 80**

Pork Ribs, Pulled Pork + Sausages  
*(DINNER ONLY) (SERVES 2-3)*

**THE PIT MASTER PLATTER (gf) 130**

Pork Ribs, Beef Short Rib, Pulled Pork,  
Cajun Chicken Wings + Sausages  
*(DINNER ONLY) (SERVES 3-4)*

## MAINS

**MAMA'S CHICKEN-FRIED CHICKEN 27** ★  
Fries + Slaw

**CHILI CON CARNE NACHOS 🌶️ (gf) 22**  
Corn Chips, Guacamole, Cheese,  
Sour Cream + Jalapeños  
*(v) on request*

**CAROLINA FISH CAKES 23**  
Green Peas, Toasted Seeds, Quinoa,  
Rocket Salad + Citrus Mayo

**CHORIZO + CHICKEN SPAGHETTI 25**  
Rocket, Pecans, Parsley, Preserved Lemon + Parmesan  
*(v) on request*

**CREOLE BOWL 🌶️ (gf) 27**  
Baby Octopus, Squid, Fish, Mussels, Cajun Rice,  
Lime + Pico de Gallo Salsa

**CARNE ASADA FAJITAS 🌶️ 26** ★  
Sliced Steak w/ Guacamole, Queso,  
Roasted Vegetables, Tortillas + Hot Sauce

**SCOTCH FILLET (gf) 38**  
Cheese Grits, Sumac Fried Broccoli,  
Charred Onions + Jus

**PORK BELLY (gf) 28** ★  
Creamed Spinach, Fennel & Red Cabbage Sauté,  
Toasted Seeds + Maple Cider Glaze

**SMOKY PULLED LAMB (gf) 32**  
Cumin Pumpkin, Spinach, Labna, Chimmi Churri, Peas  
+ Slow Cooked Tomatoes

**MARKET FISH 34**  
*See specials board*

## House Sauces

*Cold*

SMOKY BBQ 2.5  
CHIPOTLE MAYO (gf) 2.5  
RANCH 2.5

CITRUS AIOLI (gf) 2.5  
BLUE CHEESE (gf) 2.5  
TOMATO 1

BUFFALO 🌶️ (gf) 2.5  
SRIRACHA 🌶️ (gf) 2.5  
SMOKY PAPIKA MAYO 2.5

*Hot*

MUSHROOM 3.5

PEPPERCORN 3.5

GRAVY 3.5

## BURGERS & CO.

*ALL COME w/ FRIES*

**SMOKED BEEF BRISKET 19** ★  
Charred Onion + Cheese on a Brioche Bun **AWARD WINNING**

**FRIED CHICKEN 19**  
Slaw, Jalapeños, Cheese + Horseradish Mayo  
on a Brioche Bun

**EARTH GROWN (v) 19**  
Slow Cooked Black Beans, Haloumi  
+ Spinach on a Wholemeal Bun

**PHILLY CHEESE STEAK 20** ★  
Spiced Steak, 3 Cheese Sauce  
+ Pickle on a Baguette w/ Gravy Pot  
*(LUNCH ONLY)*

**THE LUCKY DAWG 19**  
Sausage, Chili Beef, Crunchy Fried Onion,  
Bacon, Mustard, Cheese on a Brioche Roll

**FRIED FISH 20**  
Leaves, Carolina Mustard Sauce  
+ Spanish Onions on a Brioche Bun

## SIDES

**FRIES (v)(gf) 8**  
*Add Beef Chili Cheese OR Cheesy Pork Topping 6*

**MAC N' CHEESE (v) 9**  
*Add Bacon Bits 2*

**SLOW COOKED BLACK BEANS (v)(gf) 12**  
Sour Cream + Fried Tortillas

**GARLIC SAUTÉED BROCCOLI (v)(gf) 9**

## Desserts

**BROWNIE BOWL (v)(gf) 14**  
Ice Cream, Fudge + Nuts

**LUCKY SUNDAE (v) 14**  
*See specials board*

**WAFFLE FLUFFERNUTTER (v) 14** ★  
Toasted Waffles, Peanut Butter, Marshmallow Fluff + Mini Marshmallows

*Kid's*  
(UNDER 12 YRS)

*ALL COME w/ FREE ICE CREAM DESSERT 12*

**NACHOS (gf) (v)**  
Beans + Cheese

**POPCORN CHICKEN**  
Fries + Tomato Sauce

**HOT DOG**  
Tomato Sauce + Cheese

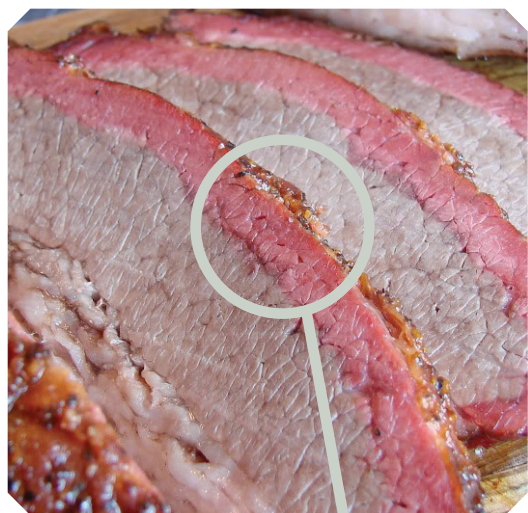
**MAC N' CHEESE (v)**

*Please order at the servery*

A 10% surcharge applies on public holidays • We endeavor to accommodate for all dietary requirements & allergies wherever we can, however due to potential food traces, we cannot completely guarantee 100% allergy free meals.

(v) Vegetarian (gf) Gluten free ★ Chef's recommendation 🌶️ Hot 🌶️ Medium 🌶️ Mild

## Think YOUR MEAT IS UNDER COOKED?



“THE MAGIC”

Don't despair! The pink/red discolouration in our meats is known as “Smoke Rings”. In the world of Barbecue, the smoke rings are one of the most sought after properties of smoked meats, indicating cooking perfection.

## WHY HAVEN'T I SEEN THIS *Before?*



Manufactured and imported from the USA, our 10,800 square inch *Fast Eddy's Cookshack FEC750 Rotisserie Smoker* is only one of three Australia wide!

About  Our

# HOUSE SMOKED

★ MEATS ★

## HOW DO *Smoke Rings* FORM?

Smoke Rings are the result of a chemical reaction between the smoke and the meat. When we burn our hickory wood pellets, a gas known as nitrogen oxide forms. The nitrogen dioxide then dissolves on the surface of the meat, binding with myoglobin (the protein that gives meat its red colour). Our

chefs religiously coat our meats with house-made sauces to create a sticky surface. This acts as a vehicle for the nitrogen dioxide to move deeper into the meat & helps grab more gas from the smoke, leading to extra flavour, moistness and deeper smoke rings.

## WHY DOES IT TASTE *So Good?*

All of our house-made sauces, marinades and meat-rubs are made from scratch with ingredients from local suppliers before being lovingly coated over high-quality, ethically farmed, free-range and organic meats. Our meats are then slowly smoked over

low temperatures for up to 14 hours to retain juices and lock in flavour. It's a lengthy process, but for our chefs, it's a labour of love.

