



# MENU

## Small Bites

**Beer Bread** V DFO VO 3  
w/ whipped cinnamon butter

**Smoked Guac** GFO DF VG 14  
Corn, red onion, lime, fried flour tortillas  
[ GF corn chips +\$2 ]

**Mac N Cheese Croquettes** V 12  
Mac N Cheese with house made beer cheese sauce, crumbed and fried

**Corn Riblets** VG 12  
Fried corn 'ribs' seasoned with our signature Sweet Red rub, jalapeño & herb mayo

**Buttermilk Tenders** 16  
Fried chicken tenderloins, sweet red rub w/ Alabama white sauce

**Cowboy Caviar** GFO DF VG 12  
Black eye beans, pico de gallo, lime emulsion, fried flour tortillas  
[ GF corn chips +\$2 ]

**Crispy Chopped Chicken Salad** VGO 22  
Lettuce, tomato, fennel, dill, vinaigrette, jalapeño & herb mayo

## Fries

**Brisket Loaded** 21  
Fries, pulled beef brisket, ranch dressing, spring onions

**Pork Loaded** 20  
Fries, pulled pork, Tennessee red & Alabama white sauce, spring onions

**Vegan Loaded Fries** VGO 20  
Smoked guacamole, pico de gallo, spring onion, house BBQ sauce, jalapeño & herb mayo

**Basket of Fries** V 10  
Fries w/ ketchup

**Onion Rings** V 12  
Crispy fried w/ smoked garlic aioli



**Order  
at the bar or  
← scan here**

## From the Smoker

Meat & sides for your table are served family style

**Beef Brisket** GF DF ¼lb 18 | ½lb 32 | 1lb 60  
Smoked Black Onyx Brisket, MBS3+, 270 grain fed, pickles, BBQ sauce

**Pulled Pork** GF DF ¼lb 18 | ½lb 29 | 1lb 55  
Smoked pork shoulder, pickles, South Carolina mustard sauce

**Brisket & Cheddar Sausage** 12 p/link  
Beef & cheese sausage, pickles, BBQ sauce

**Lamb Ribs** GF DF 35 p/lb  
Smoked then fried, pickles, Tennessee red sauce

**Burnt Ends** GF DF ¼lb 17 | ½lb 32  
Smoked Brisket ends, fried, pickles, Kansas City sauce

**Montréal Smoked Meat** GF DF ¼lb 18 | ½lb 32 | 1lb 60  
Cured, smoked & steamed beef brisket, pickles

## Wings

Fried with your choice of sauce or rub.  
½ dozen 12 | 1 dozen 19

<b>Sauce:</b>	<b>Dry Rub:</b>
<b>Buffalo</b> GF	<b>Sweet Red</b> GF DF
<b>BBQ</b> GF DF	<b>Salt &amp; Pepper</b> GF DF

## Burgers & Sandwiches

GLUTEN FREE BUNS +\$4

**Brisket Sandwich** GFO DFO 21  
Pulled beef brisket, dill pickles, slaw, toasted bun

**Pork Sandwich** DF GFO 19  
Pulled pork, South Carolina mustard sauce, fennel slaw, toasted bun

**Fried Chicken Burger** 19  
Chicken tenderloin, lettuce, tomato, pickled red onion, herbed mayo

**Montréal Smoked Meat Sandwich** ¼lb 21 | ½lb 34  
Sliced beef brisket, cheese, dill pickles, Alabama white sauce, toasted bun

**Classic Cheeseburger** Single 20 | Double 28  
House made brisket patty, signature burger sauce, cheese, diced onions, dill pickles

**Tofu Burger** VG 24  
Garlic brined tofu steak, grilled, vegan herbed mayo, lettuce, tomato, spiced onion jam, toasted bun

GF: MADE WITHOUT GLUTEN GFO: GLUTEN FREE OPTION DF: DAIRY FREE DFO: DAIRY FREE OPTION V: VEGETARIAN VG: VEGAN VO: VEGETARIAN OPTION  
\*Fries do not contain gluten, but are fried in a shared fryer.



## Pitmaster's Plates

2 person minimum, whole tables only

**Pitmaster's Plate \$65pp**  
Enjoy three courses of our chef's selection of appetisers, smoked meats, sides & dessert

**Boozy Pitmaster's Plate \$80pp**  
Includes a flight of 4 matching beers



## On the Side

**Corn Salad** GF V 8  
Fresh herbs, jalapeño & lime dressing

**Slaw** GF V 8  
Red & white cabbage, carrot, sour cream dressing

**Fennel & Dill Slaw** GF DF VG 8  
Apple cider vinaigrette

**House Pickles** GF DF VG 6  
House made pickled carrot, onion, cucumber

## For the Young Folk

12 years & under

**House Made Fried Chicken Tender w/ Fries** 12

**Chicken Salt Wings w/ Fries** 12

**Mini Cheeseburger w/ Fries** 12

Switch fries for any side salad +\$2

## Desserts

**Chocolate Brownie** GF 12  
Ice cream, dulce de leche

**Cheesecake of the Day** 12  
Ask our staff for details

## House Made Sauces \$3 p/serve

♦ Buffalo ♦ BBQ ♦ Kansas City ♦ Tennessee Red ♦ Alabama White ♦ Ranch  
♦ Blue Cheese ♦ Smoked Garlic Aioli ♦ Hot Sauce ♦ South Carolina

10% Sunday Surcharge applies. Public holidays incur a 15% surcharge.

DEEP FRIED ITEMS ARE COOKED IN A FRYER WHICH ALSO COOKS MEAT, DAIRY AND GLUTEN PRODUCTS. IF YOU WISH YOUR FRIED DELICACIES TO BE COOKED IN OUR VEGAN FRYER PLEASE SPECIFY WHEN ORDERING WITH OUR FRIENDLY STAFF! PLEASE BE AWARE THAT ITEMS MAY BE COOKED ON EQUIPMENT THAT MAY CONTAIN TRACES OF GLUTEN/SOY/NUTS. PLEASE ADVISE OUR STAFF IF YOU ARE A COELIAC OR SUFFER FROM A SEVERE ANAPHYLAXIS REACTION TO ANY INGREDIENT. WE OFFER PRODUCTS WITH PEANUTS, TREE NUTS, SOY, MILK, EGGS AND WHEAT. WHILE WE TAKE STEPS TO MINIMIZE THE RISK OF CROSS CONTAMINATION, WE CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE SAFE TO CONSUME FOR PEOPLE WITH ALLERGIES. IF YOU HAVE ANY QUESTIONS, PLEASE FEEL FREE TO ASK TO SPEAK TO THE CHEF ON DUTY.

# Drinks

## Beers on Tap

**Bad Shepherd Lager** 4.0% ABV *Pot 8 | Schooner 10 | Pint 13*  
This Lager speaks for itself. A light, crisp, easy drinking beer that will keep you coming back for more.  
VEGAN FRIENDLY

**Victoria Pale Ale** 4.2% ABV *Pot 8 | Schooner 10 | Pint 13*  
A crisp, easy drinking session pale ale with tropical aromas, this beer is 100% Victorian. The ONLY beer in Australia made with all local ingredients including malt from farmers just outside of Melbourne, hops from the Victorian high country and a Melbourne based yeast banked and preserved from the early 1900's.  
VEGAN FRIENDLY

**American Pale Ale** 5.2% ABV *Pot 9 | Schooner 11 | Pint 14*  
A big bold hoppy take on the classic American Pale Ale. Packed with American and Australian hops this Pale Ale has a mouth-watering aroma of passionfruit, orange and pine and finishes clean on the palate with a firm bitterness.  
VEGAN FRIENDLY

**Hazy IPA** 6% ABV *Pot 10 | Schooner 13 | Pint 16*  
Malt takes a backseat in this IPA with juicy and citrusy hop aromas and flavours of orange with a hint of passionfruit. Hazy and golden in appearance with a smooth and creamy mouthfeel and a deliberate bitterness that's veering closer to traditional IPA territory.  
VEGAN FRIENDLY

**Tiny IPA** 2.9% ABV *Pot 7 | Schooner 10 | Pint 12*  
Tiny on alcohol content, but HUGE on flavour, you won't feel short-changed with our lighter take on an India Pale Ale. We've replaced dish-waterly dullness with citrus hop aromas and lingering fruity malt flavours that prove size really doesn't matter.  
VEGAN FRIENDLY

**Peanut Butter Porter** 6.4% ABV *Pot 10 | Schooner 12 | Pint 15*  
Originally conceived by our head chef, this beer was inspired by 'Buckeye Candy'. Moreish peanut butter fudge balls partially dipped in rich chocolate. Brewed with chocolate malt, chocolate wheat and hazelnuts, the hero in this creamy, decadent and full-bodied porter is the peanut butter character.  
CONTAINS LACTOSE

**Passionfruit Sour** 4% ABV *Pot 9 | Schooner 12 | Pint 14*  
Loads of lovingly hand-poured passionfruit pulp goes into the fermenter to make this beer. The result is a highly-quaffable kettle soured ale with a mouth-puckering tartness and a juicy tropical passionfruit aroma.  
VEGAN FRIENDLY

**Hazelnut Brown Ale** 5.6% ABV *Pot 10 | Schooner 12 | Pint 14<sup>50</sup>*  
A toasty and malty ale loaded with the rich nuttiness of roasted hazelnuts. Brewed with real hazelnuts, vanilla and a splash of Frangelico. Smooth and nutty with a dry clean finish.  
CONTAINS HAZELNUTS, VEGAN FRIENDLY

**Oatmeal Stout** 5.1% ABV *Pot 8 | Schooner 11 | Pint 14*  
This dark favourite uses 75kg of flaked oats toasted in our brewpub kitchen to showcase a nutty oat profile, this stout is deliciously chocolatey and nutty with a full bodied creamy mouthfeel and firm roasty finish. A moderately low carbonation reminiscent of a traditional English Stout accentuates strong notes of caramel and nut on the palate.  
VEGAN FRIENDLY

**Tasting Paddle** 20  
Choose your own adventure with our 4 x 150mL paddle

\*See menu board for our current Limited Releases\*

## Gluten Free Beer

**Two Bays Lager** 13  
**Two Bays XPA** 13

## Non Alcoholic

**Bad Shepherd Non-Alc Passionfruit Sour** 8  
Keeping the traditional tartness and tang of the Berliner Weisse style, our Brewers have been able to create a NON-ALCOHOLIC version of our quaffable kettle sour. Loads of real tropical passionfruit give the perfect balance of a bit sweet, a bit sour, and a lot tasty.

**Heaps Normal Lager** 10  
**Heaps Normal Half Days Hazy IPA** 10  
**Heaps Normal Coffee Run Stout** 10  
**Lyre's G&T (Non Alc)** 12

## Soft Drinks

**Sparkling Mineral Water** 250mL 5 | 750mL 10  
**Blood Orange** 6  
**Lemon Squash** 6  
**Sprite** 5  
**Ginger beer** 6  
**Coke** 5  
**Coke Zero** 5  
**Tonic** 6  
**Lemon Lime Bitters** 5  
**Orange/Apple Juice** 5

## Spirits

+ \$2.50 for mixers  
**Port Phillip Vodka** 11  
**That Spirited Lot Citrus Vodka** 11  
**Hells Bells Gin** 12  
**That Spirited Lot London Dry Gin** 11  
**Espolon Tequila Blanco** 11  
**Jimmy Silver Rum** 11  
**Burn City Spiced Rum** 11  
**Morris of Rutherglen - Single Malt** 15  
**Starward Two-Fold Whiskey** 11  
**Tiny Bear Distillery Coffee Liqueur** 11  
**St Felix Bitter Citrus Aperitivo** 11

## Cider

**Napoleon Apple Cider** 4.7% ABV *Pot 9 | Schooner 12 | Pint 14*

## Wine

### Sparkling

**Little Helper Prosecco** 11 | 50

### White

**Checkerboard Sauv Blanc** 11 | 50  
**Oscar's Folly Pinot Grigio** 12 | 52  
**Oscar's Folly Chardonnay** 12 | 52  
**Helen's Hill Chardonnay** (bottle only) 68

### Rosé

**Longboard Rosé** 12<sup>50</sup> | 63

### Red

**Ingram Rd Pinot Noir** 12 | 52  
**Lightfoot Pinot Noir** (bottle only) 75  
**Mt Avoca Moates Lane Shiraz** 12 | 52  
**Mt Avoca Old Vine Shiraz** (bottle only) 69

## Cocktails

**Cosmopolitan** 20  
Vodka, cranberry juice, orange liqueur, syrup, lime juice  
**Espresso Martini** 22  
Vodka, coffee liqueur, cold brew, sugar syrup  
**Margerita** 20  
Tequila, orange liqueur, lime juice  
**Southside** 20  
Gin, lime juice, sugar syrup, mint  
**Old Fashioned** 23  
Starward Two-Fold Whiskey, cinnamon syrup, bitters  
**Gin & Hibiscus Gimlet** 22  
Gin, hibiscus syrup, lime juice  
**Whisky Sour** 22  
Starward Two-Fold Whiskey, egg white, lemon juice, sugar syrup, bitters  
**Summer Spritz** 18  
Citrus Aperitivo, sparkling wine, soda  
**Bayside Mule** 20  
Jimmy Spiced Rum, Napoleon cider, fresh lime, ginger beer