

V - Vegetarian VV - Vegan DF - Dairy Free
GF - Gluten Free *- On Request

BONEFACE

BREWING CO.



DIETARY REQUIREMENTS

If you have a specific allergy, please
inform staff when ordering

LOW 'N' SLOW BBQ TRAYS

With House Ranch Slaw, Jalapeno Beer Mustard, Smoked Chicharonnes, Garlic Butter Slider Buns

MEAL FOR 1 Your Choice of 3 Meats and 2 Small Sides with House Pickles \$50

MEAL FOR 2 Your Choice of 4 Meats and 3 Small Sides with Deep Fried Pickles \$90

MEAL FOR 4 Your Choice of 6 Meats and 4 Large Sides with Deep Fried Pickles \$170

MEAT OPTIONS GF

Smoked Beef Brisket 120gr

x2 St Louis Pork Ribs

Chipotle Pulled Pork 180gr

Jerk Lamb Shoulder 100gr

Dill Pickle Chicken Wings 200gr

Housemade Cheese Kransky 120gr

Smoked Salt & Vinegar Pork Belly 150gr

Bourbon BBQ Beef Chuck 180gr

SIDE OPTIONS

Mac 'n' Cheese

Mashed Potatoes and Gravy

Beetroot & Smoked Walnut Salad

BBQ Pork Pit Beans

Smoked Garlic Mushrooms

Sauerkraut

Potato Salad

Southern Spiced Fries

Add More

Slider Buns

\$2 Each

****Double-Ups for
Meat Available on
Meal for 4 Only****

BURGERS

Served with Fries & Tomato Relish

CHEESEBURGER GF* Beef Smash Patty, Lettuce, Double American Cheddar, Pickles, Onions,
House Burger Sauce \$28

BBQ BEEF BURGER Bourbon BBQ Beef Chuck, Chicken Fried Mozzarella, Jalapenos \$28

TRIPLE BLT BURGER GF* Belly, Back and Jowl Bacon, Beef Smash Patty, Swiss Cheese,
Lettuce, Tomato, IPAioli and Bacon Jam \$30

CHICKEN BURGER Hot Honey Fried Chicken, Bacon, Pickled Slaw, IPAioli \$28

SMOKED BRISKET SUB Thinly Sliced Low & Slow Brisket, Smoked Cheese Sauce, Sauteed
Onions and Mushrooms \$29

HOT SMOKED SALMON WRAP DF GF* Warm Salmon & Tex Mex Rice, Mixed Greens, Coriander,
Avocado, Pickled Red Onions and Smoked Tomato Aioli \$29

SOUTHWEST CRUNCH WRAP VV GF* Southern Spiced Tater Tots, Tex Mex Rice, Black Beans,
Lettuce, Avocado, Salsa and Vegan Lime Mayo \$28

BREW DOG "Uncle Pauli's House Smoked Cheese Kransky" with Sauerkraut, Cheddar,
Bacon, Chives, Jalapeno Beer Mustard \$28

BITES

DEEP FRIED PICKLES V* Horseradish Beernaize, Bacon, Chives, Parmesan, Sriracha \$15

FRIED CHICKEN Choice of Southern Spiced w/ Ranch, Sticky Hot Honey or
Sriracha and Lime \$18

PORK BELLY BITES GF DF* Smoked Salt & Vinegar Pork Belly, Horseradish Creme Fraiche,
Bacon Jam, Crispy Skin \$18

BONEYARD SALAD V VV* Smoked Tomato, Pickled Fennel, Mixed Greens, Garlic Croutons,
Chives, Coriander and Lime Ranch Dressing \$18

GRILLED ASPARAGUS GF DF* V* Belly and Jowl Bacon, Parmesan, Smoked Salt \$20

BATTERED SQUID Preserved Lemon Marinara \$18

SMOKED MUSHROOMS V Crumbed & Fried Mushrooms, Roasted Garlic &
Herb Cream Cheese Dip \$18

DILL PICKLE CHICKEN WINGS GF Pickle Brined, Smoked & Fried Chicken Wings,
Lemon and Dill Seasoning, House Ranch, Spicy Pickled Vegetables \$18

NACHO TOTS V* Tater Tots, Spiced Black Beans, Cheese Sauce, Salsa, Mexican Chorizo,
Pickled Red Onions \$20

ARANCINI Smoked Lamb, Tomato and Mozzarella \$18

SLOPPY BROS 6x Garlic Butter Sliders, Slow Cooked Beef & Sausage in Smoked Tomato Sauce,
Cheddar Cheese, Pickled Red Onions \$20

FRIES

FRIES V DF GF House Tomato Relish \$12

KATSU FRIES VV Japanese Curry Sauce, Crispy Shallots, Togarashi \$16

BRISKET LOADED FRIES BBQ Brisket Chop in House Gravy & Cheese Sauce \$20

LOW N SLOW BBQ FRIES Southern Spiced Fries w/ Cheese Sauce, Spring Onions
Choice of Chipotle Pulled Pork or Bourbon BBQ Beef Chuck \$20

DESSERTS

DEEP FRIED MORO BAR Salted Caramel and Whipped Creme Fraiche \$15

PEANUT BUTTER CREME BRULEE Homemade Shrewsbury Biscuit \$15

CHOCOLATE BROWNIE Warm Smoked Chilli and Whittaker's Chocolate Brownie, Vanilla Bean
Icecream and Tamarillo Coulis \$15