

Small Plates

Availability times vary. [Click here to see times.](#)

Oysters Brisket Kilpatrick | 12pcs \$55.00

24-hour slow cooked Mayura brisket, flavoured with Meatworks' fancy sauce. Lightly oven baked until perfection & served with fresh lemon.

Oysters Natural | 12pcs \$35.00

Served with tabasco and fresh lemon.

Tempura Battered Baby Squid \$21.00 - \$39.00

Crispy fried baby calamari with zucchini, jalapeño pepper & smokey mayo.

Chopped BBQ Spring Rolls | Must Have \$14.00

Barbecued St. Louis Pork Rib meat served with iceberg and nam jim sauce | 3 per serve

Fried Chicken Wings \$14.00

Crispy fried chicken wings tossed in your favourite flavoured sauce. Just choose your style from the options list; Alabama, Sriracha or Bulldog...you cant lose!

Classic Mac and Cheese | Plain \$13.50

Classic mac and cheese with freshly sliced jalapeños and grated parmesan.

Mini Philly Cheesesteak Slider with Wagyu Brisket \$12.50

Our cheesesteak slider is a sandwich made in a super soft Martins potato roll, chopped wagyu brisket, American cheese sauce. A must try!



The Smoker

Availability times vary. [Click here to see times.](#)

The Meatworks Platter \$89.00 - \$295.00

A taste of all our delicious Betsy-smoked meaty treats; Wagyu Beef Brisket, Pulled Pork Shoulder, Chicken Drumsticks, Sticky Pork Ribs, Smoked Sausages and Pork Belly Pastrami. Served with pickled red onions, dill pickles and sauces; in-house BBQ,...

St. Louis BBQ Pork Ribs \$42.50 - \$74.00

Lightly rubbed, 6-hour smoked pork ribs brushed with our sticky house BBQ glaze. Served with dill pickles, crunchy slaw and pickled red onions.

Black Angus Beef Ribs \$16.00 - \$65.00

Grain fed Black Angus beef ribs smoked for 12-hours and brushed with our sticky house BBQ sauce. Marble score of 3+ served with dill pickles and red onions.

Beef Brisket- Mayura Wagyu Signature Series \$15.00 - \$50.00

Full-blood wagyu beef brisket smoked low and slow for over 24 hours. Extremely high marble score. This is the ultimate wow factor. Served with dill pickles and red onion.

Smoked Chicken Drumsticks \$11.00 - \$39.00

Lightly smoked, free-range chicken drumsticks. Succulent and juicy.

Smoked Sausages \$12.50

Lightly rubbed, 4-hour smoked sausages (Texan Beef or Chicken, Cheddar & Jalapeño) Chargrilled to perfection. These are seriously good! Choose your flavour from the option list.

Chargrilled Pork Belly Pastrami \$12.50

Lightly brined for 48 hours, smoked low and slow for 6 hours, chargrilled for even more flavour and served to you with dill pickles and red onions. You're welcome!

Pulled Pork Shoulder \$12.50

24-hour smoked pork shoulder infused with apple cider vinegar.

Martin's Potato Bun \$3.50

Super soft Martin's roll for dipping or just a bit extra!

Sides

Availability times vary. [Click here to see times.](#)

Disco Fries \$15.00

Fatboy fries drenched in cheese sauce, roasted bone marrow gravy, spring onion, crispy shallots.

JUNK IT UP- add Betsy-smoked BBQ meats from the options list.

Big Fat Boy Fries \$12.00

Fat chips with Old Bay spice and garlic mayo dipping sauce.

Jimmy's Greek Salad \$14.00

Classic greek garden salad with black kalamata olives, tomatoes, cucumber, danish feta, house dressing.

Crispy, Roasted Potato Chunks with Parmesan \$12.50

Fat potato chunks with garlic and parmesan.

Steamed Green Vegetables with Meredith Goat's Cheese \$12.00

Lightly steamed zucchini, broccolini & green beans tossed with goat's cheese & dukkah spice.

Char Grilled Corn Cob \$9.00

Char grilled corn cob with chilli mayo and finely grated reggiano cheese.

Crunchy Cabbage Salad \$9.00

Cabbage, carrot, red onion, baby capers, flat-leaf parsley and mouth-watering house dressing.

Sweets

Availability times vary. [Click here to see times.](#)

Smoked Peanut, White Chocolate and Marscapone Tart \$13.00

Mindblowing. Housemade. Infused with vanilla, lime, star anise. You wont regret this flavour party in your mouth!

Affogato \$13.00

Frangelico, espresso shot and vanilla ice cream.



Sticky Toffee Pudding and Ice Cream \$10.00

Classic sticky date pudding served with butterscotch sauce and vanilla ice cream.