



NEWS FROM THIRD WAVE



JUNE SPECIALS

Come back each month to see what meaty creation we make next.



ULTIMATE CHICKEN AND WAFFLES

Indulge in three waffles with butter and maple syrup, crispy bacon rashers, a whole chicken parmigiana, deep-fried chicken wings, eggs, and a slow-smoked beef rib. A HUGE towering sweet and savoury feast!



BBQ BACON SUNDAE

Who loves ice-cream? Go crazy on 9 scoops of vanilla ice cream topped with rich chocolate brownie chunks, Salted Caramel Bacon Fudge, and Bacon Wrapped Oreos. Drizzled with caramel and chocolate sauces, and finished with diced candy bacon and crushed bacon dust, this sundae is a sweet and savoury delight you won't forget!

ALL YOU CAN EAT TUESDAYS

Tuesdays! - ALL YOU CAN EAT BBQ NIGHT!

Yes, we are crazy!! Tuesdays from 5:30pm

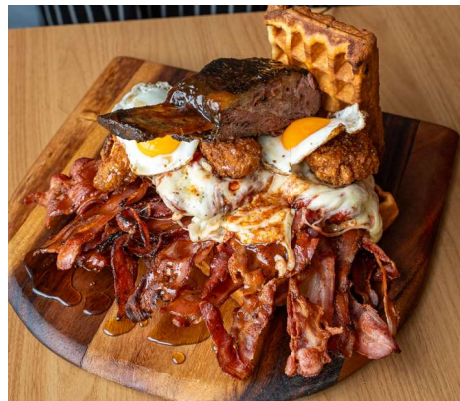
A BBQ Degustation including our meats, sides and entrees! We keep bringing you meat until you scream STOP!



Surcharge info: Saturday - 10% | Sunday - 12.5% | Public holiday - 17.5%
1.75% credit card and service fee

(V) - Vegetarian | (VG) - Vegan | (GF) - Gluten Free | (GFO) - Gluten Free Option

JUNE SPECIALS



Ultimate Chicken and Waffles

Indulge in three waffles with butter and maple syrup, crispy bacon rashers, a whole chicken parmigiana, deep-fried chicken wings, eggs, and a slow-smoked beef rib. A HUGE towering sweet and savoury feast!

69.0

BBQ Bacon Sundae

Who loves ice-cream? Go crazy on 9 scoops of vanilla ice cream topped with rich chocolate brownie chunks, Salted Caramel Bacon Fudge, and Bacon Wrapped Oreos. Drizzled with caramel and chocolate sauces, and finished with diced candy bacon and crushed bacon dust, this sundae is a sweet and savoury delight you won't forget!

29.0



BBQ Thor's Hammer

We marinate a WHOLE humungous Beef Shin for 24 hours, then rub it in our secret blend of spices and slow smoke it over 12 hours. It's served surrounded by our smoky bacon Mac & Cheese and tangy Spicy Beer Battered Chips. Plus Oink balls to make it look better! Bear claws provided to shred the meat and load the Mac & Cheese. Served smokin' Over 3kg... Feeds 4 to 5 hungry people

179.0

Ribovlaki & mini HSP

Large, fluffy pita filled with a WHOLE Slow Smoked Beef Rib, smoked Lamb Shoulder and BBQ Chicken. Plus Cheese sauce, Garlic sauce & our famous BBQ Sauce. Chips, tomatoes and onions round off the huge thing. A mini HSP is served on the side with beer battered fries, smoked lamb and sauces. Presented smoking on your table. Enough for 2, or an extremely hungry individual

58.9



Surcharge info: Saturday - 10% | Sunday - 12.5% | Public holiday - 17.5%
1.75% credit card and service fee

HOW WE MAKE OUR MEATS

A GUIDE TO WHAT MAKES OUR MEAT SO SPECIAL

You will see how much love and effort goes into every single meal we create.

BRISKET



Our hearty Beef Brisket is crafted with care over 3 days to achieve maximum tenderness and flavour.

We start by sourcing only the finest quality briskets from local butchers. Each brisket is meticulously trimmed and **marinated for 24 hours** in a secret house-made brine, allowing the spices and seasonings to deeply penetrate the meat.

Next, we lovingly coat the brisket with layers of our **custom blend of herbs and spices**, gently massaging the rub into every bit of the meat.

The magic truly happens when the **brisket goes into the smoker for up to 16 hours of slow**, smoky bliss. The smoke infuses it with incredible flavour as it becomes fork-tender.

The end result is a mouthwatering brisket, dripping with juice and packed with smoky goodness in every bite. It's a true labour of love!

BEEF RIBS



Get ready for some tasty beefy goodness! **Our iconic ribs take 2 whole days** of TLC before they're ready to make your tastebuds celebrate.

First, we head out on a rib-hunt to track down the meatiest, juiciest ribs from the top butchers in town. Only the best for our ribs!

Our expert chef crew then gears up to transform those ribs into magnificent works of art. They carefully clean each rib, **tenderly massaging them with layers of our secret spice rub**, infusing them with aromatic flavors as they rest overnight.

Next up is smoke time! **The ribs lounge in the smoker for up to 12 hours as our chefs dutifully watch over them**, providing the ultimate spa treatment. The ribs soak up all that smoky flavor while becoming fall-off-the-bone tender.

For the truly Jurassic-sized ribs, check out our giant Dino Ribs! These gargantuan ribs are the stuff of legend. We put our heart and soul into making these ribs truly unforgettable. Just one juicy, smoky bite will send your tastebuds into a tailspin!



BBQ SHARING PLATTERS



For those who can't decide or for those who want it all

BBQ Platter for 6

339.9

Slow Smoked - 6 x Beef Ribs, 2 x Cheesy Kransky Sausages, 400g Brisket, 18 wings, 1/2 Chicken, loads of Pulled Pork. 6 Brioche Bun, Slaw, Beer Battered Fries, Onion Rings, Candy Bacon, and Pickles. Make your own pulled pork loaded buns. Probably enough for 6-8 people!



BBQ Platter for 4

229.9

Slow Smoked - 4 x Beef Ribs, 2 x Cheesy Kransky Sausages, 300g Brisket, 12 wings, loads of Pulled Pork. 4 Brioche Bun, Slaw, Beer Battered Fries, Onion Rings, Candy Bacon, and Pickles. Make your own pulled pork loaded buns. Probably enough for 4-5 people!

BBQ Platter for 2

129.9

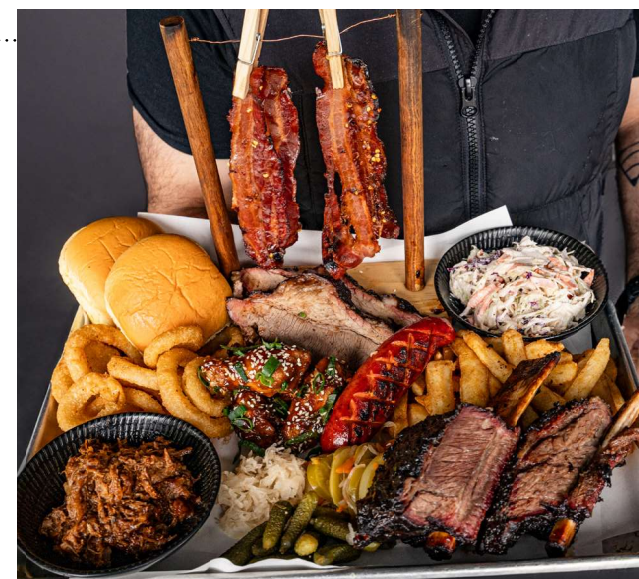
Slow Smoked - 2 x Beef Ribs, Cheesy Kransky Sausage, 150g Brisket, 6 wings, loads of Pulled Pork. 2 Brioche Bun, Slaw, Beer Battered Fries, Onion Rings, Candy Bacon, and Pickles. Make your own pulled pork loaded buns. Probably enough for 3 people!

PLATTER EXTRAS

Pork ribs (400g)	33.0	Chicken (1/2 chicken)	22.0
Beef Ribs (450g)	33.0	Lamb (200g)	27.0
Brisket (200g)	24.0	Wings (12 pieces)	18.0
Kransky Sausage (each)	9.0	Brisket (200g)	24.0

No Pork Versions

Platter for 2 - swap all pork with 1 beef rib	4.0
Platter for 4 - swap all pork with 2 beef ribs	6.0
Platter for 6 - swap all pork with 2 beef ribs and 6 wings	10.0





SLOW SMOKED BBQ

Please order sides separately,

BBQ AVAILABLE UNTIL SOLD OUT



LUNCH DEAL
GET 1 SMALL SIDE FREE
WITH EVERY MEAT
LUNCH OFFER VALID TILL 5PM

Pork Ribs (GF)

SMALL/LARGE

46.9 / 86.9

Tender, juicy, melt in your mouth ribs. Done in the southern tradition using dry spices only, served with 2 different sauces - spicy IQ BBQ and apple bourbon. **400g / 800g cooked weight.**

Beef Ribs (GF)

47.9 / 88.9

Huge beefy flavours. Smoked using a special 9 spice dry rub and Hickory wood. You have never tried this kind of beef. Served with 2 different house made BBQ Sauces - the phenomenal Spicy IQ BBQ sauce and Horseradish. **400g / 800g**

Chicken (GF)

32.9 / 62.9

Don't make the mistake of thinking that this is "just another chicken". Most people who tried it said it was one of, if not the best, chicken they have EVER had. The chicken is marinated overnight and smoked using maple wood for up to 5 hours. Served with 2 different BBQ sauces. **Half / Full chicken**

RECOMMENDED:

Dinosaur Rib

79.9

Huge Beef Rib. Approx **700g per serve**. It's likely you have not seen so much meat on one rib before! Smoked using a special 9 spice dry rub and Hickory wood for up to 12 hours. Served with beer battered chips and cheesy corn bread, plus 2 different house made BBQ sauces - the phenomenal hot BBQ nectar, apple bourbon and horseradish. **No additional free sides available.**

Lamb Shoulder (GF)

38.9 / 74.9

Tender and full of flavour. Flavoured with a proprietary blend of mildly spicy herbs and spices. Served with 2 BBQ sauces and salsa verde. Smoked for 6-8 hours using Hickory Wood. **200g / 400g.**

Beef Brisket (GF)

36.9 / 70.9

An unusual cut for most of us but really common in the US. You will love the beefy flavours. The meat comes out soft and delicate. Smoked for 8-10 hours using Hickory Wood. Served with spicy IQ BBQ, Apple Bourbon and horseradish sauces. **200g / 400g.**

Spicy Chicken Wings (GF)

12 wings 26.9

18 wings 44.9

24 hour marinated wings - smoked, then grilled and basted with our Que You hot BBQ nectar. End result is tasty, glossy, smoky and addictive.

V-risket Burnt Ends (V) (VG) (GF)

35.9 / 68.9

Chunks of the incredible fable plant-based meat rubbed with our secret house-made brisket rub and smoked for hours. You will not believe it is not meat.

SIDES



SMALL/LARGE

Smoked Mac and Cheese

11.8 / 21.6

A classic with a twist... Our version is smoked with Hickory Wood, plus we added house smoked crispy Bacon. If you like Mac & Cheese, you will love this version.

Glazed Mushroom (V)

12.8 / 23.6

Fried butter mushrooms glazed with a soy reduction and dressed with spring onions and roasted sesame seeds.

Works perfectly with beef.

Crispy Coleslaw (V) (GF)

9.8 / 18.2

A crunchy mix of apples, carrots, coloured cabbage and house made dressing. Zesty and refreshing. Compliments all the meat dishes.

Green Salad (V) (VG) (GF)

9.8 / 18.2

You know.... Green, healthy and tasty. Italian dressing. Made from the freshest greens and vegetables.

Beer Battered Chips (V) (VG)

10.6 / 18.9

Spicy Beer

Battered Chips (V) (VG)

11.8 / 20.2

With our secret blend of spices.

RECOMMENDED:

Cheesy Corn Bread (V)

9.4 / 17.9

Great accompaniment to the meat!

Onion Rings (V) (VG)

13.9 / 24.9

Great Accompaniment to the meat!

Sweet Potato

Wedges (V) (VG)

12.9 / 22.9

Served with Sourcream and BBQ Sauce



SMALL PLATES



Oink Balls

Melt in your mouth pork meatballs wrapped in streaky bacon, smoked for hours and grilled. A bacony, meaty treat...

14.9

Ribsy Slider

American BBQ slow smoked short ribs, deboned, tomato relish, Swiss cheese, streaky bacon, apple bourbon BBQ sauce, tomato in a brioche bun.

13.9

Pulled Pork Slider

Juicy 12 hour slow cooked pork with spices, layered on a soft bun with freshly made tangy coleslaw, pickled cucumber and mustard.

13.6

Spicy Chicken Wings (GF)

24 hour marinated wings - then grilled based with our Que You Hot BBQ Nectar. End result is tasty, glossy, smoky and addictive.

14.4

Bacon Candy (GF)

Streaky bacon brushed with maple syrup, drizzled with organic brown sugar and chilli. Slow cooked to bring to consistency similar to Jerky. A little spicy, a little sweet, a little salty - Seriously addictive. Try this one with a spicy bloody mary.

13.9

LARGER OPTIONS

Chicken Caesar Salad (GF)

The all time favourite with succulent pieces of freshly prepared chicken.

29.9

Reuben Sandwich

Slow smoked beef brisket in a toasted rye with layers of pickles, swiss cheese, coleslaw and our home made zesty BBQ sauce, Very American deli, very tasty served with chips.

33.9

LUNCH ONLY EXTRAS

Everyday until 5pm

Lamb Quesadilla

Grilled tortilla full of slow smoked spicy lamb, asiago cheese, spring onions and BBQ sauce. Not authentic, but amazing anyway.

29.9

Pulled Chicken Quesadilla

Grilled tortilla full of slow smoked & pulled chicken, asiago cheese, chives, our house made sweet apple bourbon BBQ sauce, avocado and sauteed onions. Jam packed with flavour.

28.9

BURGERS

Naked Cheeseburger

16.9

Our special 150g beef patty, juicy and full of flavour. Aged Jack Cheese, tomato relish, mustard, pickles.

Cheeseburger Royale

19.9

Our special 150g beef patty, juicy and full of flavour, double Aged Jack Cheese, tomato relish, garlic mayo, tomatoes, streaky bacon. Make it even better with a double patty.

The Classic

19.9

Our special 150g beef patty, juicy and full of flavour, lettuce, tomato, caramelised onions, streaky bacon, garlic mayo.

Juicy Lucy

28.9

This one is extra special! Our amazing Juicy Lucy patty is a 200 gram beef patty stuffed full of 2 year old Jack Cheddar cheese and bacon. Once grilled the cheese melts inside the patty, you experience juicy, cheesy, bacony bliss with every bite. Topped with tomatoes, onion rings, Apple Bourbon BBQ sauce and horseradish sauce.

Smoky Chicken (GFO)

23.9

Lettuce, slow cooked chicken, Asiago cheese, spicy vinegar tomato, Apple Bourbon Sauce, Basil Mayo, jalapenos.

Oh Mamma... (GFO)

35.6

Meaty and delicious! Mustard, caramelised onions are topped with 12 hour Slow smoked boneless Beef short-ribs, followed by our incredible pulled pork. Each meat is covered with melted Aged Jack Cheddar and Swiss cheese. Finally topped with grilled streaky bacon and Spicy BBQ Sauce. All this in a huge brioche bun

Smoked Lamb (GFO)

27.4

Slow smoked lamb shoulder, aged Jack Cheddar cheese, lettuce, onions, tomato, basil mayo and spicy BBQ sauce. In a brioche bun.

Ribsy (GFO)

28.9

American BBQ slow smoked short Beef ribs, deboned, tomato relish, Swiss cheese, streaky bacon, Apple Bourbon BBQ sauce, and tomato in a brioche bun.

Pulled Pork (GFO)

23.9

Juicy 12 hour slow cooked pork with spices, tangy coleslaw, pickles and mustard. Simple but really tasty.

3 Little Piggies

29.7

Half bacon half porterhouse patty, mustard, pickles, our house made spicy BBQ sauce, cream cheese, candy bacon, tomatoes and wait for it... Smoked Pulled Pork - hence 3 little piggies. All this in a tasty brioche bun. Believe us when we say that you have never tried anything like it.

Edgy Veggie (V)

19.9

Potato and lentil patty in a brioche bun with lots of Aged jack cheddar cheese, jalapenos, red onions, lettuce and basil mayo.

Pulled Vrisket Burger (V) (GFO)

23.9

Chunks of the incredible Fable plant-based meat rubbed with our secret house-made brisket rub and smoked for hours. Pulled apart and mixed with the house-made sweet and spicy BBQ sauce. In a huge bun with coleslaw, pickles & mustard. Simple but really tasty.

EXTRAS

Extra Beef Patty	6.9	Candy Bacon	5.4	Add Cheddar Cheese	3.3	Extra Lettuce	1.1
Upgrade to Juicy Lucy Beef Patty	9.3	Pulled Pork	5.5	Add Asiago or Swiss Cheese	2.8	Basil Mayo	1.9
Extra Juicy Lucy Beef Patty	9.6	Brioche Bun	2.4	Onion Rings in burger	3.9	Horseradish cream	1.9
Bacon	3.1	Gluten Free Bun	2.5	Extra Tomato	1.1	Salsa Verde	1.9

LOADED FRIES



- Brisket** **29.4**
Our already incredible fries with melted cheese (lots of it) plus grilled slow smoked brisket. Topped with our house made spicy sauce.
- Bacon** **26.9**
Our already incredible fries with melted cheese (lots of it) plus crispy grilled bacon.
- Sweet Potato** **29.9**
Chunky sweet potato fries with sour cream, pulled pork, cheese and apple bourbon BBQ sauce.
- Bacon Mac & Cheese** **27.9**
Our already incredible fries loaded with Bacon Mac & Cheese and liquid cheese.
- V-risket Loaded Fries (V)** **29.9**
Our already amazing fries with melted cheese (lots of it) plus grilled slow smoked pulled Vrisket - the incredible fable plant-based meat. Topped up with our housemade spicy BBQ sauce. You will not believe it's not meat!



WANT A FREE DINNER ON YOUR BIRTHDAY WORTH \$70?

Sign up now. Valid within +/- 1 week from your birthday!

Eat tasty things like Candy Bacon, Oink Balls,, Slow Smoked Brisket, Beef Ribs, Mac and Cheese, Corn Bread and much, much more...

Sign up here:
www.ThirdWaveCafe.com.au



TAKE OUR HOUSE MADE BBQ SAUCES HOME

**Ask our staff when you pay at the end.
It's the perfect way to keep your BBQ adventure going!**

- Sweet Apple Bourbon Sauce** **8.9**
Heaven in a bottle. Tantalize your taste buds with this house made sweet, savory, and tangy sauce that enhances the flavour of any meat. Try on pork chicken, and light meats.
- Hot Bar-B-Que Nectar** **8.9**
Heat meet sweet. A house made mouth-watering blend of award-winning American BBQ sauce with the perfect mix of sweet and spice. Try on beef, lamb, and dark meats.

**Pecan Pie**

Warm, sweet and delicious. Served with Espresso cream and Vanilla Ice Cream.

15.9**Key Lime Pie**

Made with limes to give it a zesty, creamy texture unlike any other sweet pie. A southern favourite. Served with Vanilla Ice Cream.

16.9**Affogato (GF)**

Double Espresso over Ice Cream with your choice of liquer - Frangelico, Kahlua, Baileys, Cointreau

16.9**Nutella and Peanut Butter Pie**

A really special flavour combination. Smooth, creamy melt-in-your-mouth goodness. Served with Vanilla Ice cream.

15.9**Ice Cream Sandwich**

Salted Caramel Ice-cream waffle sandwich lathered in chocolate Ganache.

17.9**RECOMMENDED:****Pancakes Forever (V)**

A HUGE tower of the fluffiest pancakes with spiked chocolate ganache between the layers. Topped with cream and berries. Drizzled with salted caramel sauce and surrounded by luscious crunchy nutella. WARNING - contains traces of alcohol, substitute nutella for the chocolate ganache.

23.9



COLD DRINKS



Milkshakes - Lusciously creamy, more like thick shakes.
Always made with ice cream. You will love them. Kids will thank you.

Classics	10.9 19.2
vanilla chocolate strawberry	
Salty	10.9 19.2
Salted caramel	
Banana Me	10.9 19.2
chocolate, banana	
Rusty	10.9 19.2
chocolate, orange	
Espresso Perk	10.9 19.2
coffee, chocolate	
Nutella	13.1 21.9
nutella, hazelnut and chocolate	
Peanut Butter	13.1 21.9
peanut butter, caramel	
Vietnamese Coffee	13.1 21.9
double espresso, condensed milk	
Pina Colada	13.1 21.9
lime, coconut	
Bounty	13.1 21.9
coconut, chocolate	
Black Forest	13.9 25.9
chocolate, cherries, vanilla	
Bubble Gum	13.9 25.9
Takes you back to the good old days, or just yummy	
Better Sneakers Bar	13.9 25.9
Caramel Ice Cream, Peanut Butter, Caramel, Cocoa	
Oreo	13.9 25.9
Oreo cookies, chocolate, vanilla	
Key Lime Pie	13.9 25.9
Lime juice, condensed milk, vanilla	

Juices - Local market sourced

Orange Juice	5.5
Apple Juice	5.5
Pomegranate Juice	6.0
Blueberry Juice	6.0
Pineapple Juice	5.0

Carbonated Drinks

Coca Cola Coca Cola Zero	5.6
Sprite Bottle	5.6
Lemon Lime Bitters	5.0 7.0
Sparkling Water	3.5 5.5 7.5
Tonic Water	3.5



ICED DRINKS



Ice Coffee **9.9**
Made with 3 shots of espresso, 2 scoops of vanilla ice cream and milk.

Ice Chocolate **9.9**
Made with cooled thick hot chocolate, 2 scoops of vanilla ice cream and milk.

Ice Mocha **9.9**
Made with cooled thick hot chocolate, 3 shots of espresso, 2 scoops of vanilla ice cream and milk.

Iced Latte **6.9**
Made with 2 shots of espresso and milk. Caffeinated, fresh and delicious.

Cold Drip Coffee of the day **7.2**
Coffee extracted over many hours using the cold drip method. Served on ice.



TEA AND COFFEE



Coffee

Ristretto Espresso Macchiato	3.9
Double Ristretto Double Espresso	4.9
Long Black Long Macchiato	4.9
Latte Cappucino Flat White Piccolo Latte	4.9
Magic	4.9
made with double Ristretto	
Mocha	5.4
Hot Chocolate	4.9
Chai Vanilla	4.9
Chai Spice	4.9
Alternative Milks	0.7
Soy Milk / Bonsoy / Lactose Free Milk / Oat Milk / Almond Milk	
Make it a Large (take away only)	2.1

Tea

Earl Grey Tea	4.9
English Breakfast Tea	4.9
Peppermint Tea	4.9
Green Tea	4.9
Cammomile Tea	4.9
Lemongrass & Ginger Tea	4.9

BEER



Pot

Pint

Jug
(1.14L)

Beer
Tower
(2.8L)

On Tap

2 Brothers Pay Day Pale Ale	9.8	15.4	30.4	76.4
2 Brothers American Amber	10.1	16.4	31.4	80.4
2 Brothers Draught	9.5	14.8	29.4	74.4
2 Brothers Half Measure Lager	10.1	16.4	31.4	80.4
2 Brothers Little Apple Cider	9.5	14.8	29.4	74.4

Bottled

Boags Premium light	8.4
Corona	9.7
Budvar Czech Premium Lager	10.4
2 Brothers Kung Fu Low Gluten	11.4
Matsois Ginger Beer 3.5% alcohol	11.4



SPIRITS



Rum

Kraken	12.0
Malibu	10.5
Sailor Jerry	11.5
Bacardi	10.0

Whiskey

Fireball	11.5
Jack Daniels	10.5
Gentlemen Jack	14.0
Canadian Club	11.5

Tequila

Sierra Silver	10.5
Don Julio Blanco	18.0

Boubron

Makers Mark	14.5
Jim Bean	10.0
Woodford Reserve	16.0
Russells 10yr	16.0
Eagle Rare	17.0
Four Roses	18.0

Gin

House Gin	10.0
Tanqueray 10	14.5
Bombay Sapphire	12.5
Four Pillars Gin	14.0
Four Pillars Bloody Shiraz	15.0

Scotch

Johnny Walker Red	10.0
Johnny Walker Black	12.0
Chivas Regal 12yr	13.0
Jameson	14.0

Vodka

House Vodka	11.5
Absolute	13.5
Belvedere	16.0

Liquor

Chambord	10.5
Disaronno	10.5
Blue Carucaio	8.9
Campari	8.9
Kahlua	11.0
Aperol	9.9
Baileys	9.9
Frangelico	8.9

Bourbon Flight

42.9

Experience a flight of select bourbons that will pair perfectly with your meaty experience!

Woodford Reserve | Russell's reserve Single Barrel
Eagle Rare 10 year old | Four Roses Single Barrel



WINES



White Wines

Champagne and Sparkling

Coppabella Prosecco 2023, Tumbarumba, NSW	13.9	55
Westwood Cuvee Blanc, Barossa, SA	13.9	55

Sauvignon Blanc

Shelter Bay 2023, Marlborough, NZ	13.9	54
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Chardonnay

Large Estate 2023, Frankland River WA	13.9	53
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Pinot Gris

Te Mania 2022, Nelson NZ		49
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Red Wines

Rose

Clareis Secret 2022, Clare Valley SA		49
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Pinot Noir

Indent Head 2023, Bellarine Peninsula VIC	12.9	50
Tallarida 2021, Mornington Peninsula VIC		63

Cabernet Melbac

Lineage 2021, Barossa Valley SA	12.9	52
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Shiraz

The Lindsay Collection 2022, Barossa Valley SA	12.9	53
The Victorian 2022, Heathcote Region		62



COCKTAILS



CLASSICS

Long Island Iced Tea

Coke, Vodka, Bacardi, Cointreau, Tequila, Gin and Lime Juice

21.9**Fruit Tingle**

Vodka, blue carucac, raspberry cordial and lemonade

21.9**Dark and Stormy**

2 shots Kraken Spiced Rum, lime juice, Ginger Beer

21.9**Margarita**

Tequila, lemon juice, syrup

20.9**Espresso Martini**

Vodka, Kahlua, Sugar Syrup and Double Espresso

21.9**White Chocolate Espresso Martini**

Cold Drip Coffee, Vodka, Baileys, White Chocolate Liqueur

22.9**Daiquiri - Mango, Strawberry or Pineapple**

Choice of fruit, Cointreau, Bacardi, Lime Juice and Sugar

21.9**Raspberry Daiquiri 22.9**

Raspberry, Cointreau, Bacardi, Lime Juice and Sugar

Amaretto Sour

Disaronno, lime juice, sugar syrup, and egg white.

22.9**French Martini**

2 shots Chambord, Vodka, pineapple juice, lime juice

21.9

COCKTAIL TOWERS

Long Island Iced Tea Tower 2.8L

Coke, Vodka, Bacardi, Cointreau, Tequila, Gin and Lime Juice

110.9**Fruit Tingle Tower 2.8L**

Vodka, blue carucac, raspberry cordial and lemonade

110.9**Don't Be Blue Tower 2.8L**

Vodka, Tequila, Blue Curacao, chambord, Malibu, Lime juice

110.9

BOOZY MILKSHAKES

**The Hit Man**

Secret mix of milk and ice-cream plus Kahlua, Baileys with a whack of espresso.

23.9**Frisky**

Secret mix of milk and ice-cream plus Bourbon, Malibu and vanilla.

23.9**The Nuts**

Secret mix of milk and ice-cream plus Frangelico, a dash of Kahlua and hazelnut syrup

23.9**Rum Punchy**

Secret mix of milk and ice-cream plus Kraken Rum, Malibu and banana. A little on the dark side. Take the risk.

23.9**Citrussy**

Secret mix of milk and ice-cream plus Cointreau, Vodka, chocolate and orange infused syrup.

23.9



Sweet Apple Bourbon Sauce

8.9

Heaven in a bottle. Tantalize your taste buds with this house made sweet, savory, and tangy sauce that enhances the flavour of any meat. Try on pork chicken, and light meats.

Hot Bar-B-Que Nectar

8.9

Heat meet sweet. A house made mouth-watering blend of award-winning American BBQ sauce with the perfect mix of sweet and spice. Try on beef, lamb, and dark meats.



Nuclear Wave Hot Sauce

14.9

Our incredible Nuclear Wave Hot Sauce boasts a 7/10 spiciness rating! Crafted from crushed habanero chilli, garlic, and paprika, its flavours are so delicious that you'll find yourself wanting more, yet so spicy that it will have you sweating



MERCH

T-Shirts

19.90

Express your love for slow-smoked meats and for Third Wave with a T-Shirt! Celebrating either one of our world famous food specials or different styles that help you continue your meaty experience at home!





ALL YOU CAN EAT



Tuesdays! From 5:30pm

Each meat course will be brought out until you say STOP!

*Choose 3 meats to start, we will bring more when you finish.
Every person on the table needs to order the All You Can Eat Deal.*



OPTION 1 – \$89

Entree

Spicy Chicken Wings, Bacon Candy and Oink Balls

Choose 3 meats to start

Beef Ribs
Brisket
Chicken
Chicken Wings

We will add Pickled Veg, Beer Battered Fries & Coleslaw.

ORDER MORE WHEN YOU ARE DONE WITH THE FIRST ROUND.

Dessert

Choose between Pecan Pie, Key Lime Pie or Nutella and Peanut Butter Pie



OPTION 2 – \$109

Entree

Spicy Chicken Wings, Bacon Candy, Oink Balls, Pulled Chicken and Pulled Lamb Quesadillas

Choose 3 meats to start

Beef Ribs
Pork Ribs
Brisket
Lamb
Chicken
Chicken Wings

We will add Pickled Veg, Beer Battered Fries, Coleslaw & Corn Bread.

ORDER MORE WHEN YOU ARE DONE WITH THE FIRST ROUND.

Dessert

Choose between Pecan Pie, Key Lime Pie or Nutella and Peanut Butter Pie



DRINKS PACKAGE – \$59

Beer

All beer on tap & James Boags low alcohol

Wine

All wines served by the glass.

Spirits

Vodka | Scotch | Bourbon
Gin
Tequila

Cocktails

Don't Be Blue
Fruit Tingle
Long Island Iced Tea

**DRINK AS MANY AS YOU LIKE.
MORE DRINKS BROUGHT OUT
ONLY WHEN ORDERED DRINKS
ARE FINISHED.**