

1 x Entree, 1 x Main
choice of 1x Side or 1 x Dessert

BIRTHDAY MENU

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

The Free Birthday meal does not
stack with any other offer or deal.
Minimum age 12 and above.
Minimum spend for group is \$51

1 STARTERS

Spicy Chicken Wngs

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

Candy Bacon

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.

Oink Balls

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

Cheesy Cornbread

Save it for the meat, goes really well with BBQ.

DESSERTS

Key Lime Pie

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

Pecan Pie

Warm, sweet and delicious. Served with espresso cream.

Nutella & Peanut Butter Pie

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

3 CHOOSE A DESSERT OR SIDE

SIDES

Smoked Mac and Cheese

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.

Crispy Coleslaw (V)

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

Onion Rings (V) (VG)

Extra Crispy Chips (V) (VG)

Spicy Extra Crispy Chips (V) (VG)
with our secret blend of spices

2 SLOW SMOKED BBQ

BBQ AVAILABLE UNTIL SOLD OUT

SERVED WITH WAFFLE FRIES, CORN BREAD, HOUSE MADE HOT-BBQ-NECTAR SAUCE & PICKLED TRIO OF CUCUMBERS, ONIONS & RED CABBAGE.
Order More Sides Separately From the Main Menu.

Beef Ribs (GFO)

Huge beefy flavours. Marinated in our special 9 spice dry rub. You have never tried this kind of beef. Served with Horseradish Sauce. **450g Raw Weight**

Chicken (GFO)

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 for up to 5 hours. **Half Chicken 850g Raw Weight**

Black Angus MB3+ Beef Brisket (GFO)

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. Served with Horseradish Sauce **150g**

Spicy Chicken Wings (GFO)

24 hour marinated wings - smoked, then grilled and basted with our Que You Hot BBQ Nectar. End result is tasty, glossy, smoky and addictive.. **6 Wings**

Pulled Pork (GFO)

Incredibly soft, incredibly tasty. Juicy 12 hour smoked pork with spices. The meat is cooked until our chefs can pull it apart with their fingers. Comes with a Milk Bun instead of cornbread and Dijon Mustard **200g**

Pulled Birria Brisket (GFO)

Soft, spicy and oh, so flavoursome. Our famous beef brisket served in a spicy birria sauce. Comes with a Milk Bun instead of cornbread and sour cream **200g**

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

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. **125g**

UPGRADE ANY MEAT, ANYTIME

Love your meat? Want more or something different? You're in control.

Upgrade your dish with any meat from the menu.

Just pay the upgrade price of the meat you're adding. Still hungry after finishing?

Add another portion of the same or different meat at its listed upgrade price.

Pork Ribs (250g raw weight)	19.9	Chicken (1/2 Chicken)	35.9	Wings (6)	12.9
Beef Ribs (450g raw weight)	26.4	Lamb (150g)	16.9	Kransky (each)	9.0
MB3+ Brisket (150g)	17.4	Pulled Birria Brisket (200g)	12.9	Vrisket (150g)	14.9

ADD AMAZING SAUCES - ENHANCE YOUR MEAT EXPERIENCE

+1.5

Horse Raddish | Apple Bourbon | Salsa Verde | Garlic Sauce | Aioli Sauce | Nuclear Wave (Spicy)