



MEATWORKS

Co

Smokehouse Bar & Grill

28-30 Ross st.

South Melbourne

03 9041 5727

info@meatworkscs.com

APPETISERS

Polenta Chips w Garlic Aioli \$8 (GF)

Smoked Eggplant Dip w Turkish Bread \$8.5

Char-Grilled Chorizo Sausage \$9 (GF)

Calamari Fritti \$12.5 (GF)

Salt & Pepper Calamari w Coleslaw, Herb Salad & Lemon Aioli

SIDES

Shoestring Fries w Sea Salt \$7 (GF)

Pickled Carrot & Cucumber Salad w Spiced Peanuts, Fried Shallots & Herbs \$7.5 (GF)

Roasted Mushrooms w Butter Garlic & Thyme \$8 (GF)

Deep Fried Smashed Baby Potatoes w Herb, Sea Salt \$8 (GF)

Roasted Sweet Corn w Parmesan & Chipotle Mayonnaise \$8 (GF)

Rocket, Parmesan & Pear Salad w Roasted Nuts \$9 (GF)

Wok Tossed Asian Greens w Hoisin Sauce & Chinese Cooking Wine (Hua Diao) \$9.5 (GF Option)

Brussel Sprouts w Caramelised Onion & Misso Butter \$10 (Why Not Add Some Brisket for An Extra \$3)

Smoked Mac & 3 Cheese w Brisket \$12.5

LAND & SEA (SHARE PLATTER)

Meatworkscs Smoked Meat Platter \$30 Per Person (GF)

20 Hour Smoked Hand Torn Pork Shoulder, 24 Hour Smoked Sliced Beef Brisket, 14 Hour Smoked Sticky Lamb Ribs, Smoked Chicken & Chive Sausage, Smoked Chilli Beef Sausage, Smoked Chicken Drumettes, Meatworkscs BBQ Sauce, Chilli Sauce, Tomato Relish & Chef's Special Sauce on Side.

Mixed Platter \$35 Per Person (GF Option)

Mussels in a Garlic, Leek & White Wine, Pan Seared Garlic King Prawns w Herbs & Butter, 24 Hour Smoked Sliced Beef Brisket, 20 Hour Smoked Torn Pork Shoulder, Smoked Chicken & Chive Sausage, Smoked Chicken Drumettes, Creamy Potato Mash w Truffle Oil, Meatworkscs Chilli Sauce, BBQ Sauce, Tomato Relish.

Seafood Platter \$40 Per Person (GF Option, Please allow extra 20mins)

Crispy Skin Atlantic Salmon, Mussels in Garlic, Leek & White Wine, Char-grilled Octopus in Olive Oil, Garlic, Chilli & Coriander, Pan Seared Garlic King Prawns in Herbs & Butter, Salt & Pepper Calamari Fritti, Crispy School Prawns, Meatworkscs Chilli Sauce & Lemon Aioli

RIBS

SPICY DRY Rubbed 8hr Smoked Free Range Pork Ribs w BBQ & Plum Sauces (GF)

500g w House Apple Slaw & Crushed Nuts \$35 (1 person)

1kg w House Apple Slaw & Crushed Nuts \$59 (2 person)

Dry Rubbed 14hr Smoked Lamb Ribs w Chef's Special Sauces on Side (GF)

500g w Pickled Carrot Cucumber Salad \$35 (1 person)

1kg w Pickled Carrot Cucumber Salad \$59 (2 person)

Sticky Sun Kissed Pork Ribs w BBQ Sauce (GF please allow extra 20mins)

500 w House Apple Slaw & Crushed Nuts \$35 (1 person)

1kg w House Apple Slaw & Crushed Nuts \$59 (2 person)

24 Hours Smoked Beef Ribs (300g) w Creamy Truffle Potato Mash (GF) \$33

VEGGY (For Your Vegetarian Friends)

Spicy Silken Tofu \$18.5 (GF)

Grilled Pumpkin, Eggplant, Zucchini, Roasted Capsicum w Spiced Peanuts, Fried Shallots, Coriander & Chili Sauce

DESSERTS

Goldilocks \$10.50

Smoked Apple Crumble w Double Cream

Crème Brûlée \$10.50 (GF)

Sticky Date Pudding \$10.50
w Caramel Sauce & Vanilla Ice Cream

Chocolate Mousse w Crostoli \$12.00

Vanilla Panna Cotta w Tropical Fruit Compote \$12

Affogato al Caffè \$12.50 (GF)

Vanilla Ice Cream w shot of Frangelico & Coffee
(Non-alcohol w Hazelnut Svruop \$11.50)

Who is Betsy?

Betsy is our 450kg hand built smoker & she smokes all our meats. Please note, the smoker will give a pinkish colour to the white meats, don't fear its well cooked! Often the ribs look burnt, we can assure you they are not, it's called "BARK" It's caramelised spices. Please Enjoy!

Please note No Interchanging Between Meat, Mixed & Seafood platters.

Extra bread \$2.5 per serve.

GF= Gluten Free

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