

MEAT + BUNS

Peri Peri Chicken Burger "Free Range" + Small Chips \$17
Char Grilled Peri Peri Chicken, Fresh Tomato, Red Onion, Cos Lettuce, Swiss Cheese & Meatworksco Chilli Mayo Sauce in a Soft Milk Bun

Beef Ragu Fettuccine Pasta \$18
Slow Braised Wagu Beef in a Red Wine & Tomato Sugo

Smoked Brisket Baguette + Small Chips \$ 19
20-Hour Smoked Brisket, Pickled Carrot, Cucumber, Asian Herbs, Chilli Sauce, Roasted Spiced Peanuts, Kewpie Mayonnaise

Smoked Torn Pork Burger + Small Chips \$19
Hand Torn Pork, Dill Pickles, Melted Swiss cheese, Chipotle Mayonnaise, House Slaw in a Milk Bun

Meatworksco Super Manwhich + Small Chips \$22
20 Hours Smoked Beef Blade Steak, 24 Hour Smoked Sliced Beef Brisket, Seeded Mustard Mayo, Saurekraut, Dill Pickles & Swiss Cheese in a Soft Milk Bun

Smoked Salmon & Pomegranate Salad \$22 (GF OPTION)
Smoked Atlantic Salmon, Pomegranate Seeds, Fresh Mint, Coriander, Cucumber, Baby Cos Lettuce, Buckwheat, Freekeh, Pomegranate Dressing & Chilli Sauce

Smoked Meat Platter \$24 Per Person
20 Hours Smoked Pulled Pork, 24 Hours Smoked Sliced Beef Brisket, 8 Hours Smoked Lamb Ribs, Smoked Chicken Drumette, Soft Pita Bread, Meatworksco BBQ Sauce, Tomato Relish, Chilli Sauce

RIBS

500g \$37.5 (1 person) / 1kg \$64 (2 Person)

Pork Ribs— Spicy Dry Rubbed 8 Hr Smoked Free Range Pork Ribs w House Apple Slaw & Crushed Nuts (GF)

Pork Ribs—Sticky Sun Kissed w House Apple Slaw & Crushed Nuts (GF)

Lamb Ribs—Dry Rubbed 16 Hr Smoked Lamb Ribs w Pickled Carrot Cucumber Salad (GF)

300g Beef Ribs \$33

24 Hours Smoked Beef Ribs w Creamy Truffle Potato Mash (GF)

STEAK

Sous Vide "Great Southern" Scott Fillet Steak. Marinated w Olive Oil, Garlic & Herbs. Cooked To Medium & Accompanied w White Truffle Potato Mash \$33

VEGGY (For Your Vegetarian Friends)

Spicy Silken Tofu \$21.5 (GF)
Grilled Pumpkin, Eggplant, Zucchini, Roasted Capsicum w Spiced Peanuts, Fried Shallots, Coriander & Chili Sauce

KIDS OPTION

Mini Pork Burger w Japanese Mayonnaise, House Slaw & Fries \$12.5

Mini Chicken Sausage Burger w Tomato, Lettuce, Japanese Mayonnaise & Baby Potatoes \$12.5

SIDES

Shoestring Fries, Sea Salt \$7.5 (GF)

Pickled Carrot & Cucumber Salad w Spiced Peanuts, Fried Shallots & Herbs \$8 (GF)

Roasted Mushroom w Butter Garlic & Thyme \$8.5 (GF)

Roasted Smashed Baby Potatoes w Herb & Sea Salt \$8.5 (GF)

Roasted Corn W Parmesan, Chipotle Mayonnaise \$8 (GF)

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

Brussel Sprout w Caramelised Onion & Misso Butter \$10.5
(Why Not Add Some Brisket for An Extra \$3.5)

Smoked Mac & 3 Cheese w Brisket \$13

Please note all our menu items are set. Bread \$2.5 per serve. GF=Gluten Free

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 there not, its called "BARK" It's caramelised spices. Please Enjoy!

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