



MEATWORKS

Co

Smokehouse Bar & Grill

28-30 Ross st.

South Melbourne

03 9041 5727

info@meatworkscoco.com

APPETISERS

Polenta Chips w Garlic Aioli \$8 (GF)

Smoked Eggplant Dip w Turkish Bread \$8.5

Grilled Chorizo Sausage \$9 (GF)

Char-Grilled Octopus Tossed in Olive Oil, Garlic, Chilli & Coriander \$12.5 (GF)

Meatworkscoco Cheese Plate \$18 (90g)

Belfaux Gruyere, Corsica region Amour, Spanish Manchego, Accompanied by Quince Paste, Oat Biscuits & Walnuts

SIDES

Smoked Mac & 3 Cheese w Brisket \$12.5

Brussel Sprout w Caramelised Onion & Misso Butter \$9.5
(Why Not Make it Brisket Meaty for an extra \$3)

Shoestring Fries, Sea Salt \$7 (GF)

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

Roasted Mushroom w Butter Garlic & Thyme \$7.5 (GF)

Roasted Smashed Baby Potatoes w Herb & Sea Salt \$7.5 (GF)

Roasted Corn W Parmesan, Chipotle Mayonnaise \$7.5 (GF)

Rocket, Parmesan & Pear Salad w Roasted Nuts \$8.5 (GF)

Wok Tossed Asian Greens, Bean Sprouts w Hoisin Sauce & Chinese Cooking Wine (Hua Diao) \$9 (GF Option)

MAINS

Meatworkscoco Meat Platter (2 people share) \$58.50 (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, Meatworkscoco BBQ Sauce, Chilli Sauce, Tomato Relish & Chef's Special Sauce on Side.

Mix Platter (2 people share) \$62.50 (GF Option)

Mussels in a Garlic, Leek & White Wine, King Prawns in Herbs & Butter, 24 Hour Smoked Sliced Beef Brisket, 20 Hour Smoked Torn Pork Shoulder, Smoked Chicken Sausage, Smoked Chicken Drumettes, Meatworkscoco Chilli Sauce, BBQ Sauce, Tomato Relish.

Seafood Platter (2 people share) \$69.50 (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, King Prawns & Scallops in Herbs & Butter, Chilli Sauce, Garlic Aioli

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

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

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

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

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

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

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

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

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

Spicy Silken Tofu \$16.50 (GF)

Smoked Pumpkin, Zucchini, Spiced Peanuts, Roasted Capsicum, 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 Fondant \$12.00 (allow extra 15 minutes)
w crushed nuts & whipped cream

Affogato al Caffè \$12.50 (GF)

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

Meatworkscoco Cheese Plate \$27 (150g)

Belfaux Gruyere, Corsica region Amour, Spanish Manchego, Accompanied by Quince Paste, Oat Biscuits & Walnuts

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!

Please note all our menu items are set.

No interchanging between red meat, mixed & seafood platters.

Extra bread w Butter \$2.5 per serve.

GF= Gluten Free

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