



MEATWORKS

Co

Smokehouse Bar & Grill

28-30 Ross st.

South Melbourne

03 9041 5727

info@meatworkscos.com

APPETISERS

Polenta Chips w Garlic Aioli \$7.5 (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

Meatworkscos Cheese Plate \$18 (90g)

Belfaux Gruyere, Basque region Compostelle, Spanish Manchego, Accompanied by Spanish Quince Paste, Oat Biscuits & Walnuts

SIDES

Shoestring Fries, Sea Salt \$7 (GF)

Pickled Carrot & Cucumber Salad w Spiced Peanuts, Fried Shallots & Herbs \$7 (GF)

Roasted Mushroom w Butter Garlic & Thyme \$7 (GF)

Roasted Smashed Baby Potatoes w Herb & Sea Salt \$7 (GF)

Wok Tossed Asian Greens w Hoisin Sauce \$8 (GF Option)

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

MAINS

Meatworkscos Meat Platter (2 people share) \$55 (GF)

20 Hour Smoked Hand Torn Pork Shoulder, 24 Hour Smoked Sliced Beef

Brisket, 8 Hour Smoked Sticky Lamb Ribs, 12 Hour Smoked Pork Belly, Smoked

Chilli Beef Sausage, Smoked Chicken Drumettes, Meatworkscos BBQ Sauce, Chili Sauce, Tomato Chutney

Mix Platter (2 people share) \$59.50 (GF Option)

Mussels in a Garlic, Leek & White Wine, Spicy King Prawns, 24 Hour Smoked Sliced

Beef Brisket, 20 Hour Smoked Torn Pork Shoulder, Smoked Chicken Drumettes,

Smoked Chilli Beef Sausage, Meatworkscos Chili Sauce, BBQ Sauce, Tomato Chutney.

Seafood Platter (2 people share) \$69.50 (GF Option)

Crispy Skin Atlantic Salmon, Mussels in Garlic, Leek & White Wine, Char-grilled

Octopus in Olive Oil, Garlic, Chili & Coriander, Spicy King Prawns, Char-grilled Scallops,

Chili Sauce, Garlic Aioli

Spicy Dry Rubbed Smoked Free Range Pork Ribs w BBQ & Plum Sauces On Side (GF)

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

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

Crispy Salmon \$22 (GF)

Crispy Skin Atlantic Salmon w Polenta, Green Beans, Almonds & Rocket

Smoked Torn Pork Burger \$15.50

Hand Torn 20 Hour Smoked Pork, Dill Pickles, Melted Swiss Cheese, Chipotle

Mayonnaise, House Slaw in a Milk Bun

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

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)

Meatworkscos Cheese Plate \$27 (150g)

Belfaux Gruyere, Basque region Compostelle, Spanish Manchego, Accompanied by Spanish 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.

Our beef is grass fed & sourced from Gippsland.

Our pork is free range from the Ottway Region

Please note all our menu items are set.

No interchanging between red meat, mix & seafood platters.

Extra bread \$2 per serve. GF= Gluten Free

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