



MEATWORKS

Co

Smokehouse Bar & Grill

28-30 Ross st.

South Melbourne

03 9041 5727

info@meatworkscs.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 (GF)

Meatworkscs Cheese Plate \$18 (90g)

Belfaux Gruyere, Corsica region Amour, Spanish Manchego, Accompanied by 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)

Roasted Corn W Parmesan, Chipotle Mayonnaise \$7 (GF)

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

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

MAINS

Meatworkscs 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, Meatworkscs BBQ Sauce, Chili Sauce, Tomato Chutney

Mix Platter (2 people share) \$59.50 (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, Meatworkscs 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, King Prawns & Scallops in Herbs & Butter, 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)

Dry Rubbed 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)

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)

Meatworkscs 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.

Our Angus beef is grass fed & sourced from Gippsland. The 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 w Butter \$2.5 per serve. GF= Gluten Free

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