



# MEATWORKS

Smokehouse Bar & Grill

28-30 Ross st.

South Melbourne

03 9041 5727

info@meatworksco.com

## MEAT + BUNS

Peri Peri Chicken Burger "Free Range" + Small Chips \$17.5  
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 \$18.5  
Slow Braised Wagu Beef in a Red Wine & Tomato Sugo

MeatworksCo SuperDog + Small Chips \$19.5  
Smoked Gourmet Chilli Beef Sausage, Caramelised Onion, Mustard Cheese Sauce, Bacon Crumbs, Fried Shallots, Sweet Pickle Jalapeño

Smoked Brisket Baguette + Small Chips \$ 19.5  
20-Hour Smoked Brisket, Pickled Carrot, Cucumber, Asian Herbs, Chilli Sauce, Roasted Spiced Peanuts, Kewpie Mayonnaise

Smoked Torn Pork Burger + Small Chips \$19.5  
Hand Torn Pork, Dill Pickles, Melted Swiss cheese, Chipotle Mayonnaise, House Slaw in a Milk Bun

Meatworksco Super Manwhich + Small Chips \$22.5  
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 \$25 Per Person  
20 Hours Smoked Pulled Pork, 24 Hours Smoked Sliced Beef Brisket, Smoked Spicy DRY Rubbed Pork 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)

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 \$36

## LAMB RACK

Sous Vide Lamb Racks Marinated w Olive Oil, Garlic & Thyme. Finished On Char Grill & Accompanied w Baby Potatoes, Pepitas, Pomegranate Dressing & Chard Lemon \$42

## VEGGY (For Your Vegetarian Friends)

Spicy Silken Tofu \$23.5 (GF)  
Grilled Pumpkin, Eggplant, Zucchini, Roasted Capsicum w Spiced Peanuts, Fried Shallots, Coriander & Chili Sauce

Sautéed Mushrooms Warm Winter Salad \$23.5 (GF), (V), (VGO) /or w Brisket \$29  
White Beans, Peel Barley, Garlic, Rockets, Herbs, Toasted Pine Nuts, House Marinated Fetta w Maple Balsamic Vinaigrette

## KIDS OPTION

Mini Pork Burger w Japanese Mayonnaise, House Slaw & Fries \$13.5

Mini Lamb Sausage Hot Dog w Japanese Mayonnaise & Fries \$13.5

## SIDES

Shoestring Fries, Sea Salt Small \$4 / Large \$7.5 (GF)

Roasted Corn W Parmesan, Chipotle Mayonnaise \$8.5 (GF)

Roasted Smashed Baby Potatoes w Herb, Sea Salt \$9 (GF)

Pickled Carrot & Cucumber Salad w Spiced Peanuts, Fried Shallots & Herbs \$9 (GF)

Roasted Mushroom w Butter Garlic & Thyme \$9.5 (GF)

Wok Tossed Asian Greens w Hoisin Sauce & Chinese Cooking Wine (Hua Diao) \$10.5 (GF Option)

Brussel Sprouts w Caramelised Onion & Misso Butter \$11.5

(Why Not Add Some Brisket for an extra \$4)

Smoked Mac & 3 Cheese w Brisket \$13

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## 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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