

Est



2015

MEATWORKS

Co

Smokehouse Bar & Grill

28-30 Ross st.

South Melbourne

03 9041 5727

info@meatworkscoco.com

APPETISERS

Polenta Chips w Garlic Aioli, Garna Padano, Chives \$9.5 (GF)

Smoked "Zakuska" Dip \$10.5

Smoked Eggplant, Capsicum, Tomato, Sautéed Onion & Pitta Bread

Char-Grilled Chorizo Sausage \$10.5 (GF)

Calamari Fritti \$13.5 (GF)

Salt & Pepper Calamari w Coleslaw, Herb Salad & Lemon Aioli

SIDES

Shoestring Fries w Smoked Sea Salt \$7.5 (GF)

Roasted Sweet Corn w Garna Padano & Chipotle Mayonnaise \$8.5 (GF)

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

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

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

Rocket, Parmesan & Pear Salad w Roasted Nuts \$10 (GF)

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

Brussel Sprouts w Caramelised Onion & Miso Butter \$11.5 (Why Not Add Some Brisket for An Extra \$4)

Truffle Paris Mash Potatoes (GF) \$12.5
Butter, Cream, Chives, Truffle Oil

Mac & 3 Cheese w 24 Hours Smoked Brisket \$13

LAND & SEA (SHARE PLATTERS FOR 2 PEOPLE)

Meatworkscoco Smoked Meat Platter \$79 (GF)

20 Hour Smoked Hand Torn Pork Shoulder, 24 Hour Smoked Sliced Beef Brisket, 8 Hours Smoked DRY Rub Pork Ribs, Roasted Lamb & Rosemary Sausage, Roasted Classic Pork Sausage, Smoked Chicken Drumettes, Meatworkscoco BBQ Sauce, Chilli Sauce, Tomato Relish.

Mixed Platter \$85 (GF Option)

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

Seafood Platter \$89 (GF Option, Please allow extra 20mins)

Crispy Skin Atlantic Salmon, Mussels in Garlic, Leek & White Wine, Smoked Fish & Potato Croquettes, Pan Seared Garlic King Prawns in Herbs & Butter, Salt & Pepper Calamari Fritti, Crispy School Prawns, Meatworkscoco Chilli Sauce & Lemon Aioli

RIBS

DRY Rubbed 8hr Smoked Free Range Tasmanian Pork Ribs w BBQ Sauces (GF)

500g w House Apple Slaw & Crushed Nuts \$37.5 (1 person)

1kg w House Apple Slaw & Crushed Nuts \$64 (2 person)

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

500 w House Apple Slaw & Crushed Nuts \$37.5 (1 person)

1kg w House Apple Slaw & Crushed Nuts \$64 (2 person)

12 Hour Smoked Beef Rib (300g) w Creamy Potato Mash w Nutmeg & White Truffle Oil (GF) \$33

STEAK

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

Silken Tofu w Grilled Pumpkin, Eggplant, Zucchini, Roasted Capsicum w Spiced Peanuts, Fried Shallots, Coriander & Chili Sauce

DESSERTS

Meatworkscoco Apple Crumble \$11.50

Granny Smith Apple, House Made Granola & Vanilla Ice Cream

Crème Brûlée \$12.50 (GF)

Sticky Date Pudding \$12.50

w Butter Scotch Sauce & Vanilla Ice Cream

75% Belgian Dark Chocolate Mousse w Crostoli \$13.50

Almond Chocolate Fondant \$14 (Allow Extra 15mins)

75% Belgian Dark Chocolate, Almond Meal, Cinnamon, Orange Zest

Affogato al Caffè \$13 (GF)

Vanilla Ice Cream w shot of Frangelico & Coffee

(Non-alcohol w Hazelnut Syrup \$12.50)

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 it's well cooked! Often the ribs look burnt, we can assure you they are not, it's called "BARK" it's caramelised spices. Please Enjoy!

Please Note No Interchanging Between Meat, Mixed & Seafood Platters.

Extra bread \$2.5 per serve. GF= Gluten Free

kids Meals Available, Please Ask Our Friendly Staff

Keep In Touch With Us on Instagram & Facebook @meatworkscoco