

Est



2015

MEATWORKS

Co

Smokehouse Bar & Grill

28-30 Ross st.

South Melbourne

03 9041 5727

info@meatworksco.com

MEAT & BUNS

Smoked Beef Brisket Pita Wrap w House Slaw, Fresh Tomato & Chipotle Mayo + Small Chips \$13

Meatworksco Salad \$13 (GF Option), (V)

Fresh Cos lettuce, Red Onion, Cucumber, Tomatoes, Fresh Herbs, Grana Padano Cheese, Crouton & Garlic Aioli

With Your Choice of Protein +\$6 (GF)

Smoked Beef Brisket / Chard Grill Pork Sausage/ Smoked Atlantic Salmon/ Chard Grilled Chicken Thigh Filet

UPDATED Peri Peri Chicken Burger "Free Range" \$15.50

Char Grilled Peri Peri Free Range Chicken, Crispy Bacon, Fresh Tomato, Red Onion, Frisée Lettuce, Swiss Cheese & Meatworksco Tomato Relish, Aioli, in a Soft Milk Bun

MeatworksCo Lamb Puff Pastry \$15.50

20 Hours Smoked Lamb Shoulder in a Puff Pastry + Small Slaw

MeatworksCo SuperDog \$15.50

Smoked Gourmet Pork Sausage, Caramelised Onion, Mustard Cheese Sauce, Bacon Crumbs, Fried Shallots & Sweet Pickle Jalapeño

Smoked Brisket Baguette \$15.50

24-Hour Smoked Brisket, Pickled Carrot, Cucumber, Asian Herbs, Chilli Sauce, Roasted Spiced Peanuts, Kewpie Mayonnaise in a Crunchy Baguette

Smoked Torn Pork Burger \$15.50

Hand Torn Pork, Dill Pickles, Melted Swiss cheese, Chipotle Mayonnaise, House Slaw in a Soft Milk Bun

Beef Ragu Fettuccine Pasta \$18

Slow Braised Wagu Beef in a Chilli Red Wine & Tomato Sugo

Meatworksco Super Manwhich \$18.50

24 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 \$19 (GF Option)

24 Hours Brined Smoked Atlantic Salmon, Pomegranate Seeds, Fresh Mint, Coriander, Cucumber, Pearl Barley, Freekeh, Crouton, Pomegranate Dressing & Chilli Sauce

Smoked Meat Platter \$28.5 Per Person (GF)

24 Hours Smoked Pulled Pork, 24 Hours Smoked Sliced Beef Brisket, Smoked spicy DRY rubbed Pork Ribs,

Smoked Chicken Drumstick, Soft Pita Bread, Meatworksco BBQ Sauce, Tomato Relish, Chilli Sauce

STEAK

Premium Grass-fed Porterhouse Steak (250g) Marinated w Olive Oil, Garlic & Herbs. Sous Vide Cooked To

Medium Then Char Grill Finish. Accompanied w Fresh Salad & Fries \$25.5 (GF)

Meatworksco Torn Pork Nachos (GF)

24 Hours Smoked Torn Pork, Charred Sweet Corn, Tomatoes, Capsicum, Red Onion, Chilli, Lime Zest, Fresh Herbs, Chipotle Mayo & Cheese \$16

RIBS

250g Smoked spicy DRY Rubbed Pork Ribs w Slaw or Chips \$19 (GF) (For One Person)

350g Sun Kissed Sticky Pork Ribs w Slaw or Chips \$25 (GF) (For One Person)

VEGGIE

Spicy Silken Tofu \$16 (GF) (V) (VG)

Smoked Pumpkin, Grilled Eggplants, Zucchini, Roasted Spiced Peanuts, Fried Shallots, Coriander, Chilli Sauce

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 \$10.5 (GF)

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

Brussel Sprouts w Caramelised Onion & Misso Butter \$12.5

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

Smoked Mac & 3 Cheese w Brisket \$13

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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Please note all our menu items are set. Extra Bread \$2.5 per serve. GF=Gluten Free, V=Vegetarian VG=Vegan