

Est



2015

MEATWORKS

Co

Smokehouse Bar & Grill

28-30 Ross st.

South Melbourne

03 9041 5727

info@meatworksco.com

MEAT + BUNS

Beef Ragu Fettuccine Pasta \$18.5
Slow Braised Wagu Beef in a Red Wine & Tomato Sugo

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 \$24 (GF OPTION)
Smoked Atlantic Salmon, Pomegranate Seeds, Fresh Mint, Coriander, Cucumber, Baby Cos Lettuce, Buckwheat, Freekeh, Pomegranate Dressing & Chilli Sauce

Smoked Meat Platter \$28.5 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

DRY Rubbed 8hr Smoked Free Range Tasmanian Pork Ribs w BBQ Sauces (GF)
w House Apple Slaw & Crushed Nuts Half Rack \$42 /Full Rack \$79

Sticky Sun Kissed Pork Ribs w BBQ Sauce (GF)
w House Apple Slaw & Crushed Nuts Half Rack \$42 /Full Rack \$79

12 Hour Smoked Beef Ribs" Twin Bones" Approx 550g w Creamy Potato Mash w White Truffle Oil (GF) \$59

STEAK

Your Choice of Sous Vide Black Angus Scotch Fillet (300g), Black Angus Porterhouse Steak (350g). All Marinated w Olive Oil, Garlic & Herbs. Cooked To Medium & Accompanied w Chimichurri Butter & Creamy Potato Mash w Nutmeg & White Truffle Oil \$36

The Workman's Three Sausage Plate \$34

Smoked Gourmet Classic Pork, Lamb Rosemary & Chicken Rocket Sausages W Peasant Potato Mash, House Braised Sauerkraut, Honey Mustard & Chilli Sauce

VEGGIE (For Your Vegetarian Friends)

Grilled Bell Pepper Stuffed w/ Silken Tofu, Grilled Zucchini, Shallots, Melted Tasty Cheese on a bed of House Tomato Relish. Served w/ Pita Bread & Hazelnut Dukkah \$23.5 (GF, VG Option)

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)

Brussel Sprouts w Caramelised Onion & Misso Butter \$12.5
(Why Not Add Some Brisket for an extra \$4)

DESSERTS

Meatworksco Caramelised Apple Stew \$11.50
Granny Smith Apple, House Made Granola & Vanilla Ice Cream

Sticky Date Pudding \$12.50
w Butter Scotch Sauce & Vanilla Ice Cream

75% Belgian Dark Chocolate Mousse w Crostoli \$13.50 (Allow Extra 10mins)

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

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