

Est



2015

MEATWORKS

Co

Smokehouse Bar & Grill

28-30 Ross st.

South Melbourne

03 9041 5727

info@meatworkscoco.com

APPETISER

Parmesan & Basil Polenta Chips w/ Garlic Aioli \$10 (GF)

Char-Grilled Chorizo Sausage w/ House Honey Mustard \$11 (GF)

Meatworkscoco Trio Dips \$12.5

Homemade Tahini, Beetroot & Sweet Potato Hummus w Hazelnut Dukkah, Radishes & Pita Bread

Calamari Fritti \$13.5 (GF)

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

Twice Cooked Pork Belly w Pickled Cucumber & Sweet Asian Dressing \$13.5 (GF)

Whole Baked Camembert w/ Sourdough Crostini \$14.5

Baked Camembert Infused w Rosemary, Garlic, Thyme, Honey & a Pinch Of Chilli Flakes, Served w Sourdough crostini

SIDES

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

Roasted Sweet Corn w Grana 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)

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

Roasted Mushrooms 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 & Miso Butter \$12.5 (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

VEGGIE (For Your Vegetarian Friends)

Spicy Silken Tofu w Grilled Pumpkin, Eggplant, Zucchini, Roasted Capsicum w Spiced Peanuts, Fried Shallots, Coriander, Chilli & Pita Bread \$27 (GF Option)

SHARE PLATTERS FOR 2 PEOPLE

Meatworkscoco Smoked Meat Platter \$95 (GF) (1.1kg of Pure Protein)

20 Hour Smoked Hand Torn Pork Shoulder, 24 Hour Smoked Sliced Beef

Brisket, 8 Hours Smoked DRY Rub Pork Ribs, Smoked Lamb & Rosemary Sausage, Smoked Chicken Rocket Ricotta Sausage, Smoked Chicken Drumsticks, Meatworkscoco BBQ Sauce, Chilli Sauce, Tomato Relish.

Mixed Platter \$95 (GF)

500g 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 Drumsticks, Meatworkscoco Chilli Sauce, BBQ Sauce, Tomato Relish.

Seafood Platter \$99 (GF Option, Please allow extra 20mins)

Crispy Skin Atlantic Salmon, 500g 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) 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 Succulent Pork Belly Rib Steak (GF) w Baby Potatoes, Roasted Corn & Pickle Carrot Cucumber Salad \$39

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

STEAKS

Your Choice of Sous Vide Black Angus Scotch Fillet (300g), Black Angus Porterhouse Steak (350g), Black Angus Flank Steak (400g). All Marinated w Olive Oil, Garlic & Herbs. Cooked To Medium & Accompanied w Chimichurri Butter & 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

The Workman's Three Sausage Plate \$34 (GF)

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

Atlantic Salmon w Baby Potatoes & Rocket Pear Salad \$36 (GF)

Pan Seared Atlantic Salmon w Smashed Baby Potatoes & Rocket Pear Salad w Roasted Nuts

DESSERTS

Meatworkscoco Caramelised Apple Stew \$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 (Allow Extra 10mins)

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. Extra Sauce \$50 each GF= Gluten Free

kids Meals Available, Please Ask Our Friendly Staff

Keep In Touch With Us on Instagram & Facebook @meatworkscoco