

Est



2015

# MEATWORKS

Co

Smokehouse Bar & Grill

28-30 Ross st.

South Melbourne

03 9041 5727

info@meatworkscsco.com

## APPETISER

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

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

Calamari Fritti \$13.5 (GF)  
Salt & Pepper Calamari w Coleslaw, Herb Salad & Garlic Aioli

## 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)

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

## MEATWORKSCO SHARE PLATTER FOR 2 PEOPLE \$95

(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, Meatworkscsco BBQ Sauce, Chilli Sauce, Tomato Relish.

## 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

## 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

## VEGGIE (For Your Vegetarian Friends)

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

## DESSERTS

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

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

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