

-SMOKED MEATS-

BBQ Ribs

Ribs marinated in Mustard and our Spice Blend, slow smoked over Hickory Wood then char finished with BBQ Sauce

Brisket

Brisket marinated with Apple Juice and our Brisket Spice Blend slow smoked over Apple Wood
Choose between Choice or Wagyu Cuts

Pulled Pork

Boston Butt marinated in Mustard and our Spice Blend then slow smoked over Hickory and Apple Woods

MEATS & PROTIENS OFF

THE GRILL

-DOGS-

Wagyu Beef Beef Franks

Wow your guests with these All Beef 2 ounce Franks
Hot Dogs made with 100% pure Wagyu Beef

-LAMB-

Roasted Lamb Leg

Lamb marinated in Garlic, Oregano and Rosemary then covered in our dry rub and grilled

-CHICKEN-

Tuscan Roasted Chicken

Bone in Chicken marinated in Tuscan Herb Oil, Rosemary and Lemon Juice

Elevate your meat with some of our House Made Toppings & Dips

STEAK & BURGERS Black Truffle Butter
Garlic Cilantro Butter

BBQ Regular BBQ Sauce
Bourbon BBQ Sauce

CHICKEN Bourbon Honey Glaze
Whipped Honey Butter

-STEAK-



Tomahawk Chops

Choose from

Cape Grim Grass Fed, Grass Finished 28oz
100 Day Grain Fed Australian Black Angus 30oz
Darling Downs Marble Score 3+ Wagyu Beef 26oz

Wagyu Beef Tenderloin Beef Tenderloin

-BURGERS-

Ground Beef Burger

Thick Hand Pressed Ground Beef Patties seasoned and grilled with a perfect crust

Turkey Burger

Thick Hand Pressed Ground Turkey Patties seasoned with Onion and Italian Parsley

Black Bean Burger

Black Beans Pureed with a mixture of Tomatoes, Garlic, Onion, Corn and Cilantro