

MENU

ON DOUGH

PASTRAMI-PICKLES-ON RYE

SMOKED SALMON CRUMPETS

WITH HORSERADISH CREME FRAICHE- CUCUMBER-RADISH

BRISKET

WITH COMTE CHEESE- FRIED ONIONS-MUSHROOM CONFIT
ON GRILLED SOURDOUGH

WAGYU BAVETTE STEAK

BBQ BRISKET FLAT BREAD

LOBSTER & PRAWN BRIOCHE ROLL

BUTTERFLY KING PRAWNS

4 TAIL ON BUTTERFLY KING PRAWNS COATED IN A LIGHT
CRISPY BREADCRUMB, SERVED WITH TARTARE SAUCE

SHARING PLATTERZ

WAGYU PORTERHOUSE STEAK PLATTER

A 36 OZ PORTERHOUSE STEAK- STICKY BRISKET- COMTE
CHEESE & SPRING ONION POTATO SKINS- BEER BATTERED
ONIONS- WEDGE SALAD

BUTTERMILK CHICKEN- SALT & PEPPER CALAMARI

WITH BABA BROWNS COCONUT FRIED PRAWNS- SWEET
CHILLI BRISKET SPRING ROLLS

DISCO BRISKET PIE

A SHORTCRUST BASE TOPPED WITH A SUET CRUST
FILLED WITH SLOW COOKED BRISKET & SHIN BEEF, FINISHED
WITH SHEFFIELD HENDOS, FULL BUTTER MASH

PIZZETTES

PEPPERONI

TOMATO - MOZZARELLA & BASIL

TRUFFLED MUSHROOMS & PARMESAN

GARLIC PRAWN- PARSLEY & LEMON

CONFIT DUCK

PLUM & HOISIN- SPRING ONIONS- SMOKED APPLEWOOD

BBQ BRISKET

WITH CRISP ONIONS & BACON- MOZZARELLA

SIDES

TRUFFLE & PARMESAN FRIES

BBQ BRISKET LOADED FRIES

WEDGE SALAD

COMTE CHEESE- SPRING ONION POTATO SKINS

ADD A TOPPING OF OUR BBQ BRISKET



Where flavour
MEETS FUN.