

# SMOKEHOUSE MEAT & CO GRILL & BAR



## ~ About Us ~

**Gourmet, first class and sophisticated Smokehouse Meat & Co Grill & Bar is more than just food, it is a complete culinary experience. Situated in the heart of the Gold Coast, Broadbeach, the passionate minds behind Smokehouse Meat & Co aim to bring you the finest flame grill restaurant. A menu influenced by South African cuisine specialising in premium cuts of meat, the highlight of the menu is the mouth watering ribs, marinated in a secret basting sauce. Gourmet burgers, seafood and chicken- all accompanied by the perfect wine or cocktail- rounds out the rest of the menu, making it impossible to not indulge.**

**While the food is first class, the atmosphere strikes a perfect balance between high level service and comfortable and inviting.**

**Be sure to visit Smokehouse Meat & Co Grill & Bar, your next gastronomical experience awaits.**

## STARTERS

Oysters	Half	Doz
Natural Oysters Soy Mirin	22	40
Kilpatrick Bacon and Worcestershire	24	42

<b>Garlic Bread</b> (Add Cheese: 2)	5
<b>Herb Bread</b> (Add Cheese: 2)	5
<b>Mini Sliders</b> Trio of pulled beef, lamb, pork with coleslaw in mini butter milk buns.	18

SEAFOOD TO START	STARTERS FROM THE GRILL
<p style="text-align: center;"><b>Creamy Garlic Prawns 20</b> White Wine Cream, Garlic, Parmesan</p> <p style="text-align: center;"><b>Scallops 22</b> W/ Pumpkin Puree and Choriza Salsa</p> <p style="text-align: center;"><b>Salt &amp; Pepper Calamari 18.60</b> Schezuan Style w/ Lime Aioli</p> <p style="text-align: center;"><b>Chili Jam Crab 25</b> Crabs cooked in house made with chili jam &amp; served with rice.</p>	<p style="text-align: center;"><b>Grilled Halloumi w/ Bruschetta 18</b></p> <p style="text-align: center;"><b>Buffalo Wings 15</b></p> <p style="text-align: center;"><b>BBQ Basted Wings 15</b></p> <p style="text-align: center;"><b>Boerewors w/ Mash 16</b> South African Sausage</p>

### ~ GOURMET SALADS ~

**Garden Salad 14**  
Mesculan, Onion, Tomato, Capsicum, Cucumber with Vinaigrette Dressing and Black Olives.

**Rocket & Parmesan 17**  
Fresh rocket leaves, onions, pear, cherry tomatoes, shaved Parmesan with honey balsamic dressing.

**Caesar Salad 20**  
Baby cos, breadcrumbs, crispy bacon, egg, shaved Parmesan, Caesar dressing.

ADD :  
Grilled Chicken 8  
Lamb 10  
Steak 10

### SIDES

5	7	8	10	8	6	
						<b>Chips</b>
						<b>Sweet Potato Fries</b>
						<b>Mash Potatoes</b>
						<b>Mac &amp; Cheese</b>
						<b>Steamed Vegetables</b>
						<b>Garlic &amp; Rosemary Potatoes</b>

### KIDS

<b>Fish and Chips</b>	<b>12</b>
<b>Kids Burger w/ Chips</b>	<b>10</b>
<b>Chicken Nuggets w/ Chips</b>	<b>13</b>
<b>Kids Pasta</b>	<b>10</b>
<b>Junior Pork Ribs</b>	<b>14</b>

**~ GOURMET BURGERS ~**

All burgers served with chips.

**Smashed Burger 12**

Thinly smashed beef patty on flat grill with pickles, onion, ketchup & American mustard.

**Wagyu Beef 20**

Char-grilled 250g basted beef patty with oak leaves onion, tomatoes, pickles and homemade burger sauce.

**Chicken 20**

Grilled chicken breast with oak leaves, onions, tomatoes and homemade burger sauce.

**Crispy Chicken 22**

Fried buttermilk breast with oak leaves, tomatoes and homemade burger sauce.

**Fire Burner 24**

Grilled chicken breast, iceberg, jalapenos, guacamole, spicy mayo, American cheese.

**Crispy | Grilled | Vegan | Beef**

**Upgrade  
your side to:  
Mac & Cheese or  
Sweet Potato  
Fries. + 3**

**~ Special Burger 25 ~**

Grilled basted beef with iceberg lettuce, sliced pineapple or beetroot, onion rings, American cheese, bacon and secret sauce.

**Vegan Plant Based 20**

Beyond meat patty with iceberg lettuce, onion, tomato, avocado and homemade burger sauce.

**~ EXTRAS ~**

**Fried Egg 2, Bacon 3, Cheese 2,  
Beetroot 1, Pineapple 1, Onion  
Rings 2, Extra Patty 7**

**SPECIALTIES FROM THE GRILL**

**RIBS**

Our Ribs, Steak & Chicken are grilled on an open flame in our secret basting sauce.

BEEF	LAMB	PORK
HALF 38.50 / FULL 55		

**Ribs Combo 55**

Your choice of 2 half racks

**Ribs on Board 99**

Assorted beef, Lamb and Pork ribs on a board with grilled pita bread, salad & chips.

**CHICKEN**

All chicken served with rice and chips.

WHOLE CHICKEN	
BBQ BASTED	PERI PERI
HALF 19.80 / FULL 30	

**Chicken Breast 27**

Char grilled chicken breast

**SKEWERS**

Char grilled skewers with grilled capsicum and onion. Cooked in our secret basting sauce.

**CHICKEN 27**

**LAMB 27**

**BEEF 30**

**VEGETARIAN 24**

Pumpkin Arancini balls, onion, capsicum, zucchini and halloumi, served with napoli sauce.

**SEAFOOD**

**Fresh Market Fish 38**

Cooked on an open flame grill with lemon butter and served with salad, mash or fries.

**Fresh Whole Fish 50**



With salad, mash or fries.

**Grilled King Prawns 49**

Butterflied grilled prawns brushed with lemon infused butter served on a bed of rice with Peri Peri & garlic butter sauce on the side.

## PREMIUM STEAKS

Our premium steaks are grilled on an open flame in our original steak basting.

<b>Tas Cape Grim Grass-fed</b> 	<b>Teys</b> 
Shortcut 200g 24	T-Bone 400g 40
Prime Rib on Bone 500g 53	T-Bone 600g 65
Lamb Cutlets 38.50	100 Day Grain Fed Eye Fillet 44

All steaks served with chips and coleslaw or garlic rosemary roasted potatoes.




## SPECIALTY STEAKS

*All Steaks Upgrade*  
 + Surf n' Turf 15  
 + Any 1/2 Rack Ribs 30

### BLACK ONYX

Rump 300g	30
Wagyu Scotch Fillet 300g	50
New York 300g	48
Rump 1kg	80

### WAGYU / TOMAHAWK

<b>Jacks Creek Wagyu Striploin 5+</b> 	66
Comes with roasted rosemary potatoes and broccolini.	
<b>Japanese Kobe Wagyu mb7 - 9+</b> 	130
Comes with steamed greens, mash, onion rings and choice of 2 sauces.	
<b>Barley fed Tomahawk 1kg+ mb2-3</b> 	95
Comes with roasted rosemary potatoes and broccolini or chips and coleslaw.	



Black Onyx beef is graded at marble score 3+ - raised in the New England tablelands. It is known for a consistently delicious mouth feel,

incredible tenderness and an unforgettable flavour. It's special because it's pure, and pure Black Angus beef is fairly hard to come by.

### ~ SAUCES ~

Mushroom	2.5
Pepper	2.5
Chimichurri	2.5
Peri Peri	2.5
Rib Sauce	2.5
Aioli	1.5

### Desert 16

Chefs Special

## FEASTS

### Rib & Chook Feast 50

Choice of any ribs with buffalo / BBQ basted wings or chicken breast or half BBQ chicken with grilled pita bread and chips & coleslaw + any 2 sauces.

### Kings Feast 66

Choice of any ribs, mini skewers, Tas Cape Grim grass fed shortcut 200g with grilled pita bread and chips & coleslaw + any 2 sauces.

### Royale Meat & Co Feast 100

Choice of any ribs, mini skewers, buffalo / BBQ basted wings, Tas Cape Grim grass fed shortcut 200g, boerewors, 2 lamb cutlets, chips & coleslaw + any 3 sauces.

### Ocean Feast 150

Chili jam crabs, salmon, creamy garlic prawns, 2 natural oysters, 2 kilpatrick oysters, scallops with rice, pita bread, Peri Peri sauce, Garlic butter.