

SOUTHERN SMOKE & CO

Playing with fire since forever ago

est. 347 bc

WINGS

8 WINGS, ONE CHOICE OF GLAZE **\$17**

16 WINGS, TWO CHOICES OF GLAZE **\$27**

Fresh everyday, our wings are brined, dusted in rice flour and seasoning. We flash fry to produce a moist, tender & crispy wing. Our wings are served with your choice of signature glazes. *GFO

SWEET TENNESSEE WHISKY

Bourbon based, sticky wings - NOT Spicy

BUFFALO

Classic buffalo wings served with Blue Cheese Dressing - some say slightly spicy but most say not.

KOREAN HONEY BUTTER

Sticky, Sweet and tangy Korean red chilli mix with burnt Honey - more spicy but it won't kill you - probably... maybe... better order a salad.

RING BURNER

We can use any of the glazes above as a base for your SPICY Wings. We take a moderate approach to how hot we make your wings but please do not hesitate to ask if they are not hot enough - we can go nuclear.

Need we say more... these are not for the faint hearted

NAKED

No glaze, just crispy, moist wings

SIDES

BEER BATTERED FRIES	\$10
GARLIC BREAD	\$9
VEGGIES Mashed Potato and Seasonal Vegetables.	\$5

BURGERS & THINGS

SERVED WITH FRIES

CLASSIC CHEESEBURGER Black Angus & Chuck blend, Milk Bun, Lettuce, American Cheese, Pickles, Ketchup, Mustard.	\$18
CHICKEN, BACON & BRIE Hand crumbed Chicken Breast, Maple Bacon, Soft Brie and Cranberry.	\$18
BRISKET SANDWICH Grilled Turkish, Brisket, Cheese, Pickles with housemade BBQ sauces	\$21
BLACK ANGUS STEAK SANDWICH Grilled sourdough w Cheddar, pickled red onion, iceberg lettuce and Amoroath Tomato relish	\$21
V2 PLANT BASED BURGER v2 plant based patty on a potato bun with lettuce, tomato, red onion, cheddar cheese, ketchup & mustard	\$19
BRISKET BURRITO Tender low and slow smoked brisket rolled in a soft tortilla with runny cheese, bbq sauce and slaw	\$18
CHICKEN QUESADILLA Taco Spiced Pulled Chicken with Mex Cheese blend, tomato salsa, Guacamole & Sour Cream	\$18
BIRRIA TACO Melted, slow cooked Beef Short-rib served in a warm tortilla with Coriander & Tomato Salsa, Mex Cheese blend and Jus.	\$18

MAINS

CHICKEN PARMIGIANA

\$25

Hand crumbed, grilled, Chicken Breast with Ham, Napoli Sauce, Grilled three cheese blend, Hollandaise.

Served with either Fries and Salad or Mashed potato, and Seasonal Vegetables.

PANKO CRUMBED CHICKEN SCHNITZEL **\$23**

Hand panko crumbed, poached & grilled Chicken Breast.

Served with either Fries and Salad or Mashed potato, and Seasonal Vegetables.

GRILLED CHICKEN BREAST **\$22**

Sous vide and chargrilled Chicken Breast to produce moist, tender product. Minimal seasoning, minimal oil. *GF

Served with either Fries & Salad or Mashed Potato, and Seasonal Vegetables.

JACKS CREEK BLACK ANGUS RUMP **\$32**

325gm Black Angus by global award wining producer.

Served with either Fries and Salad or Mashed potato, and Seasonal Vegetables.

includes your choice of sauce - Mushroom, Pepper, Gravy, Garlic Butter *GF

MINI RUMP **\$23**

200gm Chargrilled Prime Rump Steak

Served with either Fries and Salad or Mashed potato, and Seasonal Vegetables.

includes your choice of sauce - Mushroom, Pepper, Gravy, Garlic Butter *GF

FISH & CHIPS **\$24**

Cooked to order - Beer battered white fish Fillets. Species is dependant on availability.

Served with lemon, crisy capers, tartare and either Fries & Salad or Mashed Potato, and Seasonal Vegetables.

KID'S MENU

10 YEARS & UNDER

*CHICKEN ON A STICK,

*CHEESY BACON MELTS OR

*MINI PIZZA Ham & Pineapple

Includes Dessert - Ice cream with topping

\$15



LOW & SLOW SOUTHERN SMOKE BBQ

FRIDAY & SATURDAY ONLY

\$39 HOLY TRINITY TASTING PLATE **\$60**

Platter for one

Platter for two

12 hour Black Angus Brisket, St Lois Pork Spareribs, Smoked Pork Shoulder - served with German slaw, Chargrilled Corn Cob, Mac and cheese, Fluffy Bread roll with Butter and Smoked & Co BBQ Sauces *GF, NF

SMOKED PORK SHOULDER

\$27

Smoked Pork shoulder rubbed with our house blend, gently slow cooked and left chunky - served with German slaw, Chargrilled Corn Cob, Fluffy bread roll & butter & Smoke & Co BBQ sauces. *GF, NF

PREMIUM 12 HR SMOKED BLACK ANGUS

Traditional Texas seasoned, certified Black Angus Beef. Sloooow cooked over ironbark - Served with German Slaw, Chargrilled Corn Cob, Fluffy Bread roll with butter and Smoke and Co BBQ sauces. *GF, NF

\$30

\$35 ST LOIS PORK SPARERIBS **\$55**

Half rack

*GF, NF

Full rack

Genuine, Meaty St Lois Cut Pork Spareribs. Produced by Artisan Butcher on the Sunshine Coast. These are not skinny pretenders to the real thing! Served with German slaw, Chargrilled Corn Cob, Fluffy bread roll with butter and Smoke & Co BBQ sauces. Note: These are meaty 2 pin or 4 pin racks.

BBQ SAUCES

SMOKE & CO - OLD RED - BOURBON BBQ

Tomato based barbecue sauce - Not spicy. *GF, NF

SMOKE & CO - CAROLINA GOLD

Traditional mustard based barbecue suace. Sweet and Tangy this sauce goes very well with pork - Not spicy. *GF, NF