

LUNCH & DINNER MENU



LUNCH SERVED 12-2PM
DINNER SERVED 5-8PM

SMALLER PLATES

- CRISPY PORK BELLY BITES** 18
confit pork belly, chilli caramel, asian herbs, rocket, & tahini dressing [GF, DF]
- FRIED CHICKEN TENDERS** 18
buttermilk fried tenders, chilli & oregano biscuit, & red eye gravy [GFO]
- NACHOS** 18
corn chips, chilli beans, three cheese blend, pico de gallo, guacamole and sour cream [GF, DFO, V]
ADD PULLED PORK +\$6
- CHICKEN WINGS** 18
smoked and fried tossed with your choice of BBQ or buffalo hot sauce [GF, DF]
- BUFFALO CAULIFLOWER** 16
in a spicy buffalo sauce finished with pickled red onion and aioli [GF, DF, V]
- TOASTED CORN & JALAPENO BREAD** 14
with tomatillo pico de gallo, smoked corn puree, & chipotle butter [V, DFO]

BURGERS

- FLAME BROS CHEESEBURGER** 26
beef patty, cheese, lettuce, tomato, onion, pickles, & house made burger sauce on a damper bun [GFO]
- FRIED CHICKEN BURGER** 25
buttermilk tenders, cos lettuce, aioli, and pickled red onion served on a damper bun [GFO]
- PULLED PORK BURGER** 26
bbq pulled pork, tangy slaw & carolina gold sauce served on a damper bun
- SMOKED LAMB BURGER** 26
smoked & pulled lamb with rocket, pickled red onion, & a cumin yoghurt dressing served on a damper bun [GFO]
- VEGAN SCHNITZEL BURGER** 24
crispy vegan schnitzel with sesame aioli, jalapeno, pickled red onion, & cos lettuce on a damper bun [GFO]

ALL BURGERS ARE SERVED WITH A SIDE OF FRIES

ON THE SIDE

- BOWL OF FRIES** 10
fries served with our house made seasoning & your choice of aioli or tomato sauce [GF, DF]
- TOASTED JALAPENO CORNBREAD** 8
with chipotle butter [DFO]
- TANGY SLAW** 10
creamy slaw in a tangy house made dressing [GF, DFO, V, VGO]
- LOADED FRIES** 15
served with pulled pork, aioli, bbq sauce, and cheese [GF, DFO]
- MUSTARD DRESSED MIXED LEAF** 10
with maldon salt [GF, DF, V, VG]
- GRILLED BROCCOLINI** 12
with chimmichurri butter & sunflower seeds [GF, DFO]
- CHILLI & OREGANO BISCUIT** 8
with red eye gravy [DF]

FROM THE SMOKER

ALL SMOKED MEATS ARE SERVED WITH PICKLES & YOUR CHOICE OF TANGY SLAW OR FRIES

- RACK OF TEXAS BBQ PORK RIBS** 42
[GF, DF]
- PULLED GARLIC LAMB SHOULDER** 30
[GF, DF]
- COFFEE RUBBED BEEF CHEEK** 32
[GF]
- CAROLINA GOLD PULLED PORK** 32
[GF, DF]
- SALT & PEPPER BEEF BRISKET** 36
[GF, DF]

SHARING PLATTER FOR TWO 85

pork ribs, beef jalapeno & cheddar sausages, chicken wings, and texas style brisket served with tangy slaw & bbq sauce [GF, DF]

LARGER PLATES

- FLAME BROS BRISKET PIE** 28
pepper braised brisket & onion puff pastry pie with roasted potato, liquor and dressed leaves
- FISH OF THE DAY** 33
please ask your server for todays selection
- CHICKEN KIEV** 32
milk poached chicken breast filled with chipotle butter served with grilled broccolini, tallow roasted baby jacket potato, & roasted capsicum puree
- STEAK SANDWICH** 30
reverse seared & smoked chopped sirloin, american mustard, roast capsicum, fried egg, philly cheese sauce, & rocket with a side of fries [GFO, DFO]

KIDS

- CHEESEBURGER** 15
beef patty, cheese & tomato sauce on a brioche bun
- PULLED PORK BURGER** 15
smoked pulled pork & bbq sauce on a brioche bun
- CHICKEN & CHIPS** 15
buttermilk fried chicken tenders with fries & tomato sauce
- NACHOS** 12
toasted corn chips with shredded cheese & avocado

ADD SOME SAUCE

- TOMATO SAUCE** 1.0
HOUSE MADE BBQ SAUCE 2.0
CAROLINA GOLD 3.0
SMOKED GARLIC AIOLI 1.0
RED EYE GRAVY 5.0