MEAT US AT THE TRUCK... THAT'S WHERE THE MAGIC and your order HAPPENS

FULL THROTTLE, FORK-TENDER PLATES JUST HOW YOU LIKE IT... ALL SMOKE & NO JOKE



STICKY MAPLE RIB RACKS [350G] Sweet & sticky pork short rib racks (2) glazed in our sweet-meets-spicy maple sriracha sauce. Served with crunchy curly fries	\$26 V \$28
PITMASTER'S BRISKET PLATE 12 hours in the smoker, one bite to blow your mind. Our signature spice-rubbed brisket is tender, juicy & kissed with bold bourbon BBQ sauce. Served with crunchy curly fries, creamy slaw & zesty dill pickles	\$27 V \$29
SWEET-HEAT PORK BELLY PLATE Melt-in-your-mouth pork belly, smoked for 6 hours 'til it's soft, smoky & scandalously good. Drenched in a sweet-meets-spicy maple sriracha drizzle. Piled high with crunchy curly fries, creamy slaw & tangy pickles	\$27 V \$29

SHARE BOARD

GO HARD ON YOUR OWN OR SHARE IT WITH YA CREW!



THE MEAT LOVER	M
A hearty combo of glazed pork short rib racks (350g), juicy brisket (150g) and succulent pork belly (150g),	\$43
smoked to perfection. Served with crunchy curly fries, creamy slaw & zesty dill pickles.	\$45
It's the pitmaster's triple treat for true meat lovers	

WE LIKE BIG BUNS & A SIDE OF curly FRIES STACKED HIGH & DRIPPIN' WITH FLAVOUR



PULLED PORK BURGER	\$22
Piled with slow-smoked pulled pork, with creamy slaw, tangy sauerkraut &	V
our sweet-meets-spicy maple sriracha sauce, hugged by a soft milk bun	\$24

BRISKET BOURBON BURGER	\$23
Stuffed with pulled smoked brisket, creamy slaw, bold bourbon BBQ sauce & American cheese,	v \$25
hugged by a soft milk bun	

PULLED LAMB BURGER	\$24
Juicy slow-cooked pulled lamb, topped with slaw and pitmaster's mint yoghurt sauce,	V
hugged by a soft milk bun	\$26

THE KIDS MENU

LIL' BEEFY BURGER



Juicy beef patty, American cheese & tomato sauce. Served with crunchy curly fries. No pickles, no mustard - keepin' in mind picky kiddos

SOMETHIN' ON THE SIDE GO ON... ADD SOME MORE

M \$10 EA V \$12 EA

SMOKY CORN RIBS 65

CREAMY SLAW GE

With our signature rub (6 seriously delish corn ribs) through creamy mayo

Fresh cut slaw tossed

CRUNCHY CURLY FRIES

Seasoned like a pro

GOT A GLUTEN INTOLERANCE? SPEAK TO THE PIT CREW... A SIMPLE SWAP OF THE CURLY FIRES COULD SEE YOU RIP INTO AN EPIC FEAST!



IRONBARK SMOKEHOUSE

WED, THUR, FRI FROM 5PM **WEEKENDS** 12PM TILL LATE

COOKED LOW N' SLOW WITH FULL THROTTLE FLAVOUR

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