

# SMOKED

GRILL HOUSE

## Starters

<b>Oven Baked Garlic Bread (V)</b>	<b>\$16</b>
With homemade truffle butter, olive tapenade & dill sour cream.	
<b>Plum Tomato Soup (V)</b>	<b>\$14</b>
Crispy cheese puffs, basil pesto, confit tomatoes & olive oil.	
<b>Spicy Pumpkin Soup (V) (P)</b>	<b>\$16</b>
Gruyere, garlic brioche, nutmeg, crispy pork belly (optional).	
<b>Fresh Catch of Ceviche (SP)</b>	<b>\$18</b>
Lime, habanero, guacamole, corn chips, plantain chips & cassava chips.	
<b>Peri Peri (SP)</b>	<b>\$24</b>
Duck liver sautéed in red wine, chili & shallots.	
<b>Seafood Topado (S)</b>	<b>\$24</b>
Sri Lankan black mussels, reef fish, calamari, sun dried tomato rouille, coconut milk.	

## Salads

<b>Mixed Micro Greens (V)</b>	<b>\$14</b>
Pomegranate, Roma tomatoes, cucumber, lemon dressing.	
<b>Caesar Salad</b>	<b>\$16</b>
Cos lettuce, smoked chicken, Caesar dressing, shaved parmesan, baguette croutons.	
<b>Caprese (V)</b>	<b>\$26</b>
Slices of smoked, grilled tomatoes, fresh mozzarella, basil, drizzled with balsamic vinaigrette on a bed of mixed greens.	

## Burgers

<b>Pit Boss Burger</b>	<b>\$28</b>
Toasted bun, char-grilled beef patty, crumbed onion rings, Monterey jack cheese, smoked chicken, lettuce, tomato, pickles, hell fire sauce (optional), smoked garlic aioli.	
<b>Prawn Burger</b>	<b>\$28</b>
BBQ fired prawn burger, melted brie, harissa sauce, pickled cucumber.	

## Seafood

<b>Tuna</b>	<b>\$45</b>
Freshly caught yellow fin tuna, baked on coconut wood to bring out its aroma & sweetness.	
<b>*Black Cod</b>	<b>\$62</b>
Grilled on a coconut plank with root ginger, lime, garlic, coriander, mashed garden peas & lemon curry sauce.	
<b>Prawns (SP)</b>	<b>\$52</b>
Cold smoked prawns, spicy demerara sugar, paprika, crème fraiche.	
<b>Wood Baked Fish (SP)</b>	<b>\$32</b>
Korean Inspired BBQ fired local reef fish with soy, ginger, chili, sesame, rice vinegar grilled asparagus.	
<b>*Flame Grilled Rock Lobster</b>	<b>\$20</b>
Flame grilled over charcoal per 100g	
<b>*OCEAN PLATTER (S)</b>	
Grilled lobster, prawns, octopus, mussels, scallops, squid, fish fillet.	
For One	<b>\$140</b>
For Two	<b>\$225</b>

## South African and Australian Black Angus

<b>Beef Tenderloin (180g), SA</b>	<b>\$50</b>
<b>Aged Grass-fed Black Angus, AU</b>	<b>\$52</b>
<b>Strip Loin (230g), AU</b>	<b>\$53</b>
<b>Rib-Eye (280g), AU</b>	<b>\$55</b>
<b>*Beef Short Ribs, SA</b>	<b>\$60</b>
<b>*Tomahawk Steak for two</b>	<b>\$155</b>
1300g butcher mastered prime cut of tomahawk steak served with Chimichurri, Pico de Gallo, Beef jus, chargrilled vegetables, mashed peas and hand cut chips.	
<b>*The OP Rib for two</b>	<b>\$130</b>
1000g Hand cut Beef OP rib, Chimichurri, Pico de Gallo, Beef jus, chargrilled vegetables, mashed peas.	

## Wagyu Beef

<b>*Wagyu Striploin (220g), AU</b>	<b>\$70</b>
<b>*Wagyu Rib Eye (250g), AU</b>	<b>\$75</b>

## The Smoke Pit

<b>BBQ chicken (SP)</b>	<b>\$40</b>
<b>Baby Back Pork Ribs (P)</b>	
1/2 Rack	<b>\$29</b>
Full Rack	<b>\$50</b>
<b>Lamb Rack (SP)</b>	<b>\$55</b>

## Vegetarian Selection

<b>Tortellini (N) (V)</b>	<b>\$26</b>
Almond & cheese tortellini, oven-dried tomatoes, parsley, frisée salad, creamed spinach.	
<b>Taro Gnocchi (V)</b>	<b>\$26</b>
Homemade taro gnocchi, asparagus, golden beets, celeriac puree, shimeji mushrooms, melted brie.	
<b>Veggie Burger (V)</b>	<b>\$27</b>
Toasted bun, grilled soy meat steak, crumbed onion rings, Monterey jack cheese, lettuce, tomato, pickles, hell fire sauce (optional), smoked garlic aioli.	
<b>Soya Steak (V) (SP)</b>	<b>\$30</b>
Jerked spice grilled soy steak, eggplant, cherry tomatoes, creamy risotto, Chimichurri.	

### Add Your K'nd of a Side Dish

Corn on the Cob	<b>\$8</b>
Hand-Cut Potato Chips	<b>\$8</b>
Tempura Onion Rings	<b>\$8</b>
Kipfler Mashed Potatoes	<b>\$8</b>
Creamy Polenta	<b>\$8</b>

### Add Your K'nd of Sauce

Lemon butter sauce, Beef jus, Chimichurri, Béarnaise, BBQ sauce, Marie Sharp's hot sauce

## Dessert

<b>Spiced Carrot &amp; Date Cake</b>	<b>\$15</b>
Burnt orange sauce & cinnamon ice cream.	
<b>Citrus &amp; Passion Fruit Tart</b>	<b>\$15</b>
Red fruit compote, crispy meringue & strawberry sorbet.	

<b>Vanilla Cream Brûlée</b>	<b>\$15</b>
Caramel sugar crust, coconut tuile, fresh berries.	
<b>Malva Pudding</b>	<b>\$15</b>
Served with sauce anglaise, crispy tuile & vanilla ice cream.	
<b>Grilled Fruit Platter</b>	<b>\$15</b>

## Ice Cream & Sorbets

**\$6 per scoop**

Lime, Coconut, Chocolate, Lemongrass, Blueberry, Vanilla, Toffee Apple, Honeycomb, Saffron Yoghurt, Espresso Coffee.

(P) Pork (V) Vegetarian (N) Contains nuts (SP) Spicy food (G) Gluten (A) Alcohol dishes (S) Seafood

Kindly notify one of our team members if you have any allergies.

All prices are in US\$ and subject to 10% Service Charge and 12% GST.

Items marked with \* are excluded from AI package however a 20% discount of the menu price is applicable.