

SIDES

our sides generously feed 1 person

coleslaw	7	V GF
mac & cheese side/main	10/15	V
brisket baked beans	10	
cornbread	5	V
potato salad	8	V GF
kale salad	10	V GF
fries	7	V GF
brisket dirty rice	10	GF
guacamole	7	V GF
fancy potato bread*	2	V
potato bread basket* (3 pieces)	5	V
corn tortillas (4 pieces)	4	V GF

MEAT BY WEIGHT

PER 100g

WE RECOMMEND 200-300G PER PERSON

wagyu brisket	14	GF
pulled pork	9	
pork spare ribs	7	
wagyu burnt ends	16	
pork belly burnt ends	12	
turkey (sat/sun only)	10	GF
spicy lamb sausage	7/ea	
beef & pork sausage	7/ea	
chopped wagyu brisket	12	
smoked chicken	7	GF
fried chicken	9/ea	GF

weekends only!

DINOSAUR BEEF RIB

70

**A 600g+ BONE-IN BEEF RIB
WITH YOUR CHOICE OF SIDE**

Dessert

BANANA PUDDING 10 V

a Southern classic, must-try!

APPLE COBBLER 10 V

served warm with vanilla ice cream

NUTELLA BREAD PUDDING 10 V

served warm with ice cream and
chocolate sauce

CUSTOM PRE-ORDERS

4 days notice required for dine-in or take away

WHOLE TURKEY 150 GF

10lb bird with gravy and cranberry

DINOSAUR BEEF RIB 180 GF

full rack, 3 bone-in short ribs, 1.8kg

TURKEY BREAST 90 GF

1.4kg boneless breast

ABOUT US

We pride ourselves on serving the most authentic Texas barbecue in town. All our meats are smoked on-site daily, over real wood only, for up to 14 hours, in our custom-built A.N. Bewley smoker from Dallas.

Whether dine-in, takeout or catering for parties, we love providing fresh barbecue to you. Ask us about our delivery or catering packages for groups!

V vegetarian

GF gluten free (please specify upon ordering)

* artisanal sourdough from starter.lab bakery

prices subject to 10% service charge & 7% gst