

AMERICAN DINER

Smoked meats and combos all served with butter roasted potatoes, miso mayo, sour cream and fried shallots, house slaw and smoky BBQ tomato chutney.

SMOKED MEATS

Memphis Smoked USA Pork Ribs

One half rack \$28.90 Two half racks \$44.90

Blackout Texas Smoked Black Angus Beef Brisket MB4+ 🕖 \$32.00

Lemon Thyme Smoked Lamb Rack \$38.00 Need a kick? Try the Woodford Reserve Kentucky Cold Brew for the full experience

COMBOS

Half Rack of Memphis Smoked USA Pork Ribs and Wings \$42.90

Lemon Thyme Smoked Lamb Rack and Wings \$48.90

Blackout Brisket and Wings 🖌 \$43.90

Burger and Wings \$31.00 Wings tossed in your choice of: Sweet & Smoky Dust 🖌 - Sweet & Spicy 💅 - Honey & Soy - Maple BBQ

SNACKS

Southern Fried Wings \$16.90 ½ kilo wings tossed in one of our tasty coatings Sweet & Smoky Dust 🖌 - Sweet & Spicy 🕖 - Honey & Soy - Maple BBQ

Garlic bread♥\$5.90Cajun onion rings with aioli♥\$8.90Fried pickles with pickle burger sauce (5)♥\$10.90Jalapeno poppers with cheese sauce (8)♥\$ \$8.90South American beef empanadas with chimichurri (3)\$14.90Sambal arancini with sweet and sour sauce (10)♥\$ \$12.90Crumbed prawn cutlets with sweet chilli sauce (4)\$ \$ \$13.90Butter roasted potatoes with miso mayo, sour cream and fried shallots\$ \$8.90House slaw♥© \$ \$6.00House mac and cheese\$ \$9.90Classic mashed potato♥\$ \$5.00\$12.00

BURGERS

All burgers served with fries and aioli Best washed down with Americas number one beer- Budweiser!

Blackout Beef 🖌 \$19.90

Blackout Maple BBQ pulled beef on a milk bun with house slaw, tomato, fried pickle, smoky tomato chutney and cheese sauce

Memphis Dust Pork 🕖 \$19.90

Smoked pulled pork marinated and dusted with spices on a milk bun with house slaw, pickles, bacon and Chef's special smoked paprika and pickle mayo

Jalapeno Prawn SF 🕖 \$21.00

Prawn and jalapeno patty on a milk bun with lettuce, tomato, crumbed squid ring and Nam Jim mayo

Magic Shroomi CF N V \$19.90

A tasty mushroom, buckwheat and porcini patty on a vegan bun with lettuce, tomato, guacamole and Chef's special smoked paprika and pickle mayo

CHICKEN SCHNITZELS

All schnitzels are crumbed and fried served with fries and salad

Easy Does It \$20.90 Chicken schnitzel fried golden brown served with gravy

Classic Parmigiana \$23.90 Chicken schnitzel topped with napolitana, ham and cheese

Rodeo / \$25.90

Chicken schnitzel topped with blackout Texas pulled beef brisket, fried shallots, battered onion rings, cheese and BBQ sauce

Hog's Dust *//* \$25.90

Chicken schnitzel topped with Memphis dust pulled pork, bacon bits, pickles, burger sauce and jalapeno aioli

Nacho 🖌 \$25.90

Chicken schnitzel topped with beef mince and beans chilli con carne, guacamole, sour cream and cheese sauce

CLASSIC MAINS

Roast of the Day CF \$17.90

Please ask our friendly staff for today's carve Served with roast potato, pumpkin, greens and gravy

Loaded Fries \$15.90

Our house fries dusted with herb salt and topped with your choice of Memphis dust pulled pork or blackout maple BBQ pulled beef, drizzled with cheese sauce and chipotle mayo

Salt & Pepper Flathead A \$23.90

Flathead fillets battered and seasoned with salt and pepper, served with fries, salad and tartare sauce

Nachos GF 🔰 \$17.90

Corn chips topped with beef mince and beans chilli con carne with guacamole, sour cream and cheese sauce

USA CURATED BEVERAGES

BUDWEISER \$8

1.2 standard drinks

Budweiser is a medium-bodied, flavourful, crisp American-style lager. Brewed with the best barley malt and a blend of premium hop varieties.

KENTUCKY BREW \$17

2 standard drinks

A masterful blend of southern tradition and modern flair. The rounded and smooth flavour of Woodford Reserve Bourbon, infused with the rich and decadent notes of Mr Black Coffee Liqueur with a hint of maple syrup and a splash of bitters brightens the palate. Served over ice with cold brew coffee and beans to garnish. Perfectly pays homage to classic Kentucky flavours.

MINT JULEP \$17

2 standard drinks

This timeless favourite combines the sweet oaky notes of Jack Daniels Single Barrel Bourbon with the refreshing taste of muddled fresh mint leaves. Lightly sweetened with a dash of simple syrup and served over crushed ice, the Mint Julep is garnished with a sprig of mint for an added burst of aroma. This cocktail embodies the spirit of southern hospitality with every sip.