

## BREADS/ WINGS

JALAPEÑO CHEESE flat bread \$12.5

HOMEMADE CORN BREAD w/honey butter \$8.5

ROASTED GARLIC & 2 CHEESE flat bread \$12.5

BUFFALO WINGS \$13.5

Jalapeno Relish | Cajun Cream | Southern Fried | Jack Daniels sticky maple BBQ | Louisiana Red Hot with blue cheese sauce | Cajun Dry Rub with red bellpepper coulis | Makers 46 Sticky Ginger | Death Wings with blue cheese sauce

## STARTERS

**MEMPHIS TRI- TIP EXPERIENCE MB9+ \$24**

Pure blood wagyu tri tip MB9+ dusted in Memphis rub. Seared and served on dry slaw. Finished with chimichurri sauce. Cooked medium rare.

**HAWAIIAN GLAZED CRISPY PORK BELLY BITES \$17**

Our succulent pork belly is slow-cooked for 18 hours, resulting in tender meat with a crisp exterior. We then toss them in a Hawaiian-style sticky ginger sauce, infusing the dish with a harmonious balance of sweet and tangy flavours. Served on a bed of dry slaw.

**NEW ORLEANS SOUTHERN FRIED SHRIMP \$18**

A flavour bite of Southern charm. QLD prawns rolled in southern fried mix. Flashed fried and served on dry slaw. Topped with a chipotle and cilantro aioli and fried onion.

**HULA HULA CALAMARI \$16**

Squid marinated in coconut milk for 48 hours for maximum tenderness. Crumbed, flashed fried to perfection. Topped with pineapple aioli and toasted coconut.

## STEAKS

All steaks are accompanied with fries, slaw, buttered corn & topped with cowboy butter

'THE CHOCOLATE COW' MB8+ MAYURA STATION \$65  
WAGYU FULLBLOOD | 450 DAY GRAIN FED/100  
DAY CHOCOLATE FED | LIMESTONE COAST, SA  
[300G]

WAGYU TOP ROUND MB5+ | 300 DAY GRAIN FED | \$54  
RANGER VALLEY, NSW [300G]

RIB FILLET MB3+ | 180 DAY GRAIN FED BLACK \$54  
ANGUS | DARLING DOWNS REGION, QLD [300G]

EYE FILLET | MSA PASTURE FED | DARLING DOWNS, \$44  
QLD [250G]

WAGYU TRI-TIP PURE BLOOD MB9+ | 450 DAY GRAIN \$52  
FED PUREBLOOD WAGYU | HANCOCK AGRICULTURE  
| MAYDAN FEEDLOT, QLD [220G]

BLACK ANGUS SIRLOIN MB3+ | 180 DAY GRAIN \$45  
FED | DARLING DOWNS REGION, QLD [300G]

VICTORIAN PORTERHOUSE | GRASS FED | \$39  
GOULBURN RIVER, VIC [300G]

## STEAK TOPPERS \$6

CRAB MEAT IN BROWN BUTTER | SOUTHERN FRIED SHRIMP | MOZZARELLA STICKS | CALAMARI  
• only available with steak purchase

## PLEASE NOTE

THIS IS A ONE BILL PER TABLE VENUE. STORE BOUGHT CAKES ARE PERMITTED WHICH INCUR A \$1 PER PERSON CAKEAGE FEE

A CARD PROCESSING FEE WILL BE ADDED AT TIME OF PAYMENT. CARD SURCHARGES ARE EFTPOS/VISA/MASTERCARD 1.32% & AMEX IS 2.75%.

# MAINS

## SOUTHERN COMFORT RIBLETS \$32

Char Siu dusted pork riblets slow cooked for 18 hours. Finished in a sticky honey ginger glaze. Served with southern style grits, brazed bok choy, roasted peanuts and shallots *\*Please allow 20 minutes*

## SLOW COOKED BRISKET \$28

Slow cooked for 18 hours served on creamy mash potato with buttered corn. Finished with a hickory maple and mustard sauce.

## BABY BACK PORK RIBS *Half Rack \$32 | Full Rack \$48*

Slow cooked for 18 hours and smothered in our Jack Daniels sticky maple BBQ sauce. Served with slaw, buttered corn and fries. *\*Please allow 20 minutes*

## PEANUT CHICKEN & COCONUT RICE \$23

Succulent chicken thigh is simmered in a housemade peanut sauce, creating a savoury and satisfying dish. Served with crisp broccoli and fluffy coconut rice, this combination is topped with toasted coconut for added texture and taste.

## LOUISIANA STYLE CAJUN PRAWN FETTUCINE \$25

Succulent Australian prawns sautéed with red onion, red bell peppers, and Cajun spices are tossed with creamy fettuccine. Topped with melted mozzarella, fresh cilantro, and finely chopped shallots, this dish is a harmonious blend of spicy, creamy, and aromatic notes.

## CAJUN SEARED ATLANTIC SALMON \$32

Atlantic salmon lightly dusted in Cajun spice grilled to medium rare. Served on sweet potato mash, broccolini and finished with a burnt pineapple butter sauce.

# BURGERS

All served with fries. Beef **COOKED MEDIUM** unless specified

## SOUTHERN FRIED CHICKEN BURGER \$21

Breast fillet rolled in southern spice and layered with secret sauce, cheese, lettuce, tomato, ranch dressing and avocado salsa.

## DOUBLE CHEESEBURGER \$22

Two 8oz black angus patties chargrilled to perfection. Layered with cheese, pickles, red onion, lettuce, tomato and finished with thousand island.

## CLASSIC CHEESEBURGER \$18

One 8 oz black angus beef, ketchup, mustard, pickles, cheese, lettuce and tomato.

## TRUMP TOWER \$26 *\*Dine in only\**

8 oz black angus burger patty chargrilled to perfection. Layered with southern fried chicken, bacon, cheese, avocado salsa, lettuce, tomato, onion rings, ranch dressing and Jack Daniel's sticky maple bbq sauce.

## BBQ BACON DOUBLE CHEESEBURGER \$23

Two 8oz Black Angus burger patties chargrilled to perfection. Layered with bacon, cheese, Jack Daniels sticky maple bbq sauce, secret sauce, lettuce and tomato.

## ADD TO YOUR BURGER

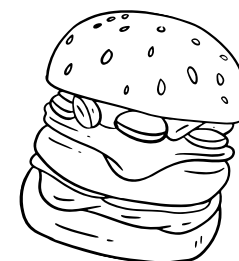
8oz black angus beef burger patty \$6.5

Onion rings \$2

Avocado Salsa \$3

Southern Fried Chicken \$6

Bacon \$3



*\*modifiers only available to add onto your burger and not available as sides*

# DESSERTS

## SNICKERDOODLE SKILLET COOKIE \$12 *\*Dine in only\**

Warm, cinnamon-infused bliss awaits with our Snickerdoodle Skillet Cookie. Indulge in a soft and chewy cookie, baked in a cast-iron skillet. Topped with vanilla ice cream.

## ROOT BEER FLOAT \$6.50

A&W Root Beer with vanilla ice cream

## THE AMERICAN BROWNIE \$13

Fudge Brownie, layered with peanut butter, served warm with vanilla ice cream and drizzled with Hershey's chocolate syrup.

# SAUCES

CHIMICHURRI SAUCE \$3

HICKORY MAPLE & MUSTARD SAUCE \$2.5

BLUE CHEESE DIPPING SAUCE \$2.5

RANCH DRESSING \$2.5

DEATH SAUCE \$3.5

JACK DANIELS BBQ SAUCE \$2.5

COWBOY BUTTER \$2

MUSHROOM SAUCE \$3.5

LOUISIANA RED HOT \$2

CHIPOLTE AIOLI \$2

SECRET SAUCE \$2

CHIPOLTE KETCHUP \$2

# SIDES

FRIES WITH RANCH DRESSING \$7

DEEP FRIED PICKLES \$8

DIRTY FRIES \$10.5

DEEP FRIED ONION RINGS \$8

SLAW \$4

ICEBURG LETTUCE WITH PARMESAN & DRESSING \$8

MOZZARELLA STICKS \$12

BROCCOLINI \$6

MASH \$4

BUTTERED CORN \$3