

LIGHT EATS

PAROA BAY OYSTERS ^{DF}^{GF} \$15

served on Ice with Malt Vinegar & Lemon - four pieces

MUSSELS, COCKLES AND TUA TUA ^{GF} ON REQUEST \$13

cooked with Herbs, musky Wine and Tomato served with Bread

GARLIC BRUSCHETTA \$12

topped with Lemon-infused Crème Fraiche and Prosciutto

CRISP FRIED SQUID \$12

with Pecorino Cheese, Rocket and Aioli

CAESAR SALAD \$14

Baby Cos Lettuce, Parmigiano Cheese, crisped Bacon, Croutons, Anchovy and free-range Egg

CONFIT DUCK ARANCINI \$12

with Wasabi-infused Japanese Mayonnaise

LAMB, HONEY & 5-SPICE SAUSAGES \$12

with Date Mascarpone

SOUP OF THE DAY \$12

with Ciabatta Toast

NEW YORK STYLE DELI SANDWICHES

RUBEN ^{GF} ON REQUEST \$15

House-made Wagyu Beef Pastrami thickly sliced, served on a Long Bun with Pickles, Cheddar and Thousand Island Sauce

SMOKEPIT HOT SMOKED SALMON ^{GF} ON REQUEST \$15

A long Bun full of flaked smoked Salmon with Lemon Crème Fraiche, Cucumber and Chives

THE BABE ^{GF} ON REQUEST \$15

Caramelised, low and slow cooked Coconut cured Pork Belly, in a Long Bun with Peanut Brittle Coleslaw

HALOUMI HUMMER ^{GF} ON REQUEST \$13

Grilled Haloumi slices, served on a Long Bun with Confit Vine Tomatoes, Eggplant and Basil

WAGYU BEAST ^{GF} ON REQUEST \$15

200g of sweet, dripping Wagyu Beef Brisket served on a Long Bun with Pickles, aged Edam Cheese, Ketchup and Mustard



SMOKEPIT & BUOY

LOW, SLOW MEATS & FRESH SEAFOOD

LUNCH

SUBSTANTIAL EATS

WAGYU RUMP STEAK ^{DF}^{GF} \$22

200g of pink juicy Wagyu Rump perfection served with Fries and Iceberg Garden Salad

FISH AND CHIPS ^{GF} ON REQUEST \$22

Beer battered Market Fish served with Salt & Vinegar seasoned hot Chips and Iceberg Garden Salad

CRUNCHY CHICKEN \$20

Chicken Breast marinated in Buttermilk, coated in a crunchy coating and fried into crispy magic, served with Peanut Coleslaw and Potato Mash

GRILLED HALOUMI ^{GF} ON REQUEST \$20

Served in an heirloom Tomato with a Basil, Red Onion and Eggplant Salad

HONEY FIVE SPICE CURED PORK BELLY \$29

served on a bed of Apple and Kimchi Salad with a Sesame, Coriander and Duck Rice

SMOKEPIT ST LOUIS RIBS FULL RACK \$32

brined, rubbed, smoked low and slow HALF A RACK \$22 with Fries and Garden Salad

SMOKEPIT WAGYU BRISKET 250G \$30

rubbed, blackened, smoked, 48 hours low and slow

KEY Dairy Free Gluten Free Vegetarian Vegan



WHY NOTS

GARDEN SALAD ^{DF}^{VG}^{GF} \$6.5

a selection of in season fresh Salad Greens

FRIES ^{DF} \$6.5

with Garlic Aioli and flaky Sea Salt

JALAPENO AND CHEESE CROQUETS \$6.5

stringy Mozzarella Cheese with a bite of Jalapeno

COLESLAW, AIOLI & PEANUT BRITTLE ^{DF} \$6.5

SAUTÉED GARDEN GREENS \$6.5

tossed in Olive Oil and Sea Salt

ROASTED AGRIA POTATOES \$6.5

Rolled in Garlic Butter

DESSERTS

CHOCOLATE FONDANT \$12

with Vanilla Ice Cream

VANILLA CRÈME BRÛLÉE \$12

served with Biscotti

SPENCER ICE CREAM SUNDAE \$12

with all the trimmings

CHERRY AND DARK CHOCOLATE TART \$12

with whipped Cream and Praline

SPENCER ETON MESS \$12

Meringue, Berry Compote and whipped Chantilly Cream

LIVE
MUSIC
JAZZ AND BLUES
EVERY SUNDAY
FROM 5.30PM TO 8.00PM