



BBQ CATERING | MASTERCLASSES | PRODUCTS

THE GRAZING TABLE

- SELECTION OF COLD MEATS
- OUR SIGNATURE PORK RILLETTE
- SELECTION OF CHEESES | Including two of our very own smoked cheeses.
- HOMEMADE HUMMUS & BABA GANOUSH
- BREADS & CRACKERS

THE MAINS

SMOKED & STICKY BEEF CHEEKS

Smoked for 6hrs, braised in a rich broth and then glazed with The Aussie Smoker's Signature BBQ Sauce.

12HR OAK SMOKED PULLED PORK

Pork shoulder first seasoned with The Aussie Smoker's Signature Rub then smoked over locally sourced oak logs. Real pulled pork with no BBQ sauce in sight.

LEMON & HERB CHICKEN TENDERS

Grilled to perfection with a perfect balance of lemon and herbs.

AUSSIE-STYLE MAC & CHEESE

A cross between pasta bake and the UK's love for runny mac n cheese. Like eating a home cooked meal at a friend's house. Same-same, but different.

WHAT, NO BACON! BEANS

Vegan smokey pit beans that meat eaters love and think bacon is always hidden inside.

VIBRANT & TANGY SLAW

A beautifully colourful slaw with an acidity that cleans the palate and helps with digestion.

PUNCHY POTATO SALAD

Full of fresh herbs, sundried tomatoes, capers and pickled cucumbers.

MY MUM'S SUMMER CARROT SALAD

A dish Chief Pitmaster Adam has grown up with his whole life. It is fresh, sweet and a little fiery and is literally like summer in your mouth.

DESSERT

RICH CHOCOLATE BROWNIE

with Cornish Clotted Cream & seasonal fruit.

SECONDS

COCKTAIL PASTIES