



BRINGIN' TEXAS TO THE TABLE SINCE 2016

****All orders come with American Dill Pickles, Golden State Hot Peppers, Pickled Red Onions, Sauces & Texas Toast****

BEEF

Central Texas Beef Brisket (sliced)

(Wagyu available upon request) (Chopped available upon request)

The king of the menu – Central Texas heavy pepper rub, 15 hours of smoke and served sliced

Central Texas Beef Short Ribs

Served as a rack of 3, heavy pepper, lots of smoke and the juiciest, softest beef you'll ever eat

Salt & Pepper Beef Back Ribs

Not as meaty as a short rib, but full of the same amazing Central Texas beef flavour – served as a whole rack



PORK

West Tennessee Chopped Pork Shoulder

Pork shoulder smoked for 10 hours, chopped and drenched in a vinegar hog wash

Salt & Pepper Pork Belly

Whole pork belly (rindless) hit with a sweet and pepper rub, served sliced

Maple Whiskey Pork Loin

Canadian influenced – injected pork loin with a maple whiskey mix, hit with a sweet rub and served sliced

Memphis Baby Back Pork Ribs

Sticky, sweet and extra meaty

St Louis Pork Spare Ribs (with rib tips)

Prepared competition style – sweet and sticky. Can be served with a BBQ sauce glaze or naked with just a butter and honey bath glaze.

Pork Spare Ribs

Whole pork spare rib rack with a sweet and pepper rub blend, smoked until a tiny bit of pull on the bone



CHICKEN & TURKEY

Hill Country Chicken Breast

Brined for 24 hours, smoked till just right and sliced up ready for eatin'.

Franklin style Salt & Pepper Turkey Breast

Brined for 48 hours, salt & pepper rub, wrapped in butter and served sliced with a smoked cranberry sauce

Smoked Turkey Legs

How can you go wrong with a turkey leg? Big, juicy and just...big

Whole Chicken

Smoked whole and split up into 8 pieces – a classic poultry seasoning served with Alabama White BBQ sauce

Smoked Chicken Wings

Flats & drums hit with chicken rub and lots' heat – tossed in your favourite sauce
(BBQ, Carolina Mustard, Hot, Hickory, Alabama White or Naked)

Pit Chicken Maryland

A classic ¼ chicken hit with chicken rub, smoked and served with Alabama White BBQ sauce



SAUSAGE

Rodriguez Authentic Spanish Chorizo

An authentic Spanish Chorizo with that extra smoke kick – served sliced or not – just let us know

Texas Hot Link

A West Texas inspired hot link sausage – locally crafted using the finest Australian ingredients

Jalapeno Cheddar Kransky

Gotzinger small batch Kransky – medium spice levels



LAMB

Pulled Lamb Shoulder

Whole lamb shoulder smoked with a unique lamb blend, served with a pit smoked tzatziki sauce

Dijon & Pepper Crusted Lamb Rack

Whole lamb rack with a Dijon pepper crust, sliced and served as single cutlets

Herb Crust Lamb Tenderloin

Lamb tenderloin with a unique earthy rub crust, served sliced medium rare



SIDES

Waldorf Salad

A traditional Waldorf salad with Meredith Dairy Goats Cheese & Honey Dijon Mustard

Smoked Pumpkin & Spinach Leaf Salad

A spinach leaf salad topped with smoked pumpkin, strawberries, Greek Feta and a balsamic glaze

Broccoli & Cranberry Salad

Broccoli florets, cranberries, bacon and a Dijon mayo dressing – a staple of the South

Bacon & Blue Cheese Potato Salad

Grilled baby red potatoes, bacon, red onions and a thick mayo

Vinegar 'Slaw

A BBQ must have – shredded cabbage and a cider vinegar dressing – cuts through heavy BBQ flavours

Smoked Salt & Pepper Green Beans

Green beans, garlic infused olive oil, salt and pepper and a whole lot of smoke

Latin Street Corn

Smoked corn kernels with a cilantro, radish and dash of hot sauce finish

Cheesy Pit Corn

A Korean BBQ staple made American – corn kernels and a hell of a lot of cheese and smoke

Brown Sugar & Molasses Pit Beans

Baked beans with a BBQ sauce glaze and a generous amount of brown sugar and molasses – a Southern staple



DESSERTS

- Chocolate Cookie Cup*
- Red Velvet Delight Cup*
- Black Forest Mousse*
- Oreo Cheesecake*
- Salted Caramel Tart*
- New York Cheesecake Tart*

* Must be ordered in minimum qty of 8 – prepared by Benchmark Patisserie, Alexandria

Dessert Grazing Tables

This includes Krispy Kreme Donuts, Small Chocolate Fountains, American Candies & Chocolate, Cold Smoked Marshmallows, Seasonal Fruit, Serving Ware, Biodegradable Plates & Cutlery, Napkins, Set Up & Tear Down



UNIQUE & CUSTOM MENU ITEMS

Subject to seasonal and market availability

Seafood

- Hot Smoked Maple Salmon
- Garlic Lobster Tails
- Grilled Oysters Kilpatrick

Vegetarian

- Stuffed & Smoked Portobello Mushrooms
- Grilled Corn Cobs
- Memphis BBQ Jackfruit
- Flamin' Cheeto Crust Mac & Cheese
- Cranberry & Asparagus Salad

Chicken

- Louisiana Fried Chicken
- Nashville Hot Chicken

- Pit Grilled Ratatouille

Pork

- Whole Hog – served Mississippi Pig Pickin' style
- Kansas City Bacon Burnt Ends

Beef

- Reverse Sear Tri-Tip
- Black Angus Rib Eye Steaks
- Bundaberg Ginger Beer Beef Cheeks

Desserts

- Fireball Whiskey Rotisserie Pineapple

Other

- Krispy Kreme / LA Donuts

- American Soda (Mountain Dew flavours, Cactus Cooler, Dr Pepper flavours, Big Red)

- Gluten Free Bread

Seen somethin' on Instagram, BBQ Pitmasters or have a favourite dish you don't see listed anywhere? Let us know, we'll test it and make sure we are happy serving it and we'll make it happen.



ONSITE CATERING CANAPES

These would be served cocktail style between the ceremony and the mains service and is a good way for your guests to mingle while having bite size and small plates brought to them.

If you see something on the menu but don't want it as a mains size, we can do smaller portions for you.

Only available for onsite catering events with wait staff present.

Smashed Cheeseburger Sliders
American BBQ Sliders
Southern Chorizo & Queso Bites
Deep Fried Pork Belly Bites
Southern Fried Chicken & Waffles
Tasmanian Smoked Salmon & Pumpernickel Bites
Oysters – Live Fire Grilled, Kilpatrick, Fresh
Buffalo Cheese & Field Tomato Bites
Pork Belly Lollipops
Smoked Apple & Brie Bites
Grazing Table House Cured Meats, House Smoked Cheeses, Pate, Crackers & Craft Biscuits, Seasonal Fruit, Serving Ware, Plates & Cutlery & Setup

WHAT WE OFFER

Wedding Catering

We'll bring the smokehouse and live fire experience to your wedding with no expense spared. Get in touch today and let's create somethin' special.

Styles of Service

Drop off service

Perfect for catering up to about 60 guests – food is prepared offsite and packaged in large, heavyweight foil containers and dropped ready for your guests to serve themselves at their leisure

Party Style

Think food truck style – 100% recyclable plates and cutlery, serve stand up style for a relaxed atmosphere

Buffet

a traditional buffet line with staff manning the line to ensure all guests are happy and well informed. Cutting stations present for brisket etc to provide full smokehouse experience

Platter Service (Banquet Style)

Served Texas platter style for 4-6 guests -great for interactive weddings and social events to create conversation amongst guests

Premium Table Service

The full experience – from pit to plate with premium staff wait service



NOTES

Minimum guest requirements

We respectfully ask for a minimum guest number of 50 people, unless publicly advertised on special event weekends. The pits take a lot of work and we want to provide the best experience possible, and catering for less does not allow us to provide the experience we would like to

Plates, cutlery, napkins

Included in the full service catering price option while drop off orders can have these sundry items provided at an extra charge

Smokers on-site

We love showing off our pits so if you would like us to bring them out, let us know and we'll quote this up for you. Wedding & Engagement events automatically include smokers onsite in per person charge

Dietary Requirements

Our entire menu (besides bread) is prepared in a wheat free environment, however we will not claim 100% gluten free environment. We will endeavour to take every precaution to look after you and your loved ones, however gluten contamination cannot be completely eliminated.

Gluten free bread can be provided upon request.