

SMALL PLATES OF THE SOUTHERN ROADHOUSE

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| CHIPOTLE BLACKENED CHICKEN GF 11 | MARGARITA PRAWN QUESADILLA † 17.5 |
| <i>Tender flame grilled chicken glazed with a sweet and spicy chipotle and pineapple jam, with charred cob wheels and creamed avocado</i> | <i>Juicy tiger prawns marinated in chillies, garlic and herbs, flamed and served in a tortilla cup with guacamole, salsa and Margarita dressing</i> |
| SLOW SPIT ROASTED CHICKEN & SMOKED PORK SAUSAGE GUMBO POT 14 | HICKORY GLAZED BURNT ENDS GF 14 |
| <i>Scallions, chillies, soured cream, homemade cornbread</i> | <i>12-hour roasted beef brisket coated in a unique blend of spices served crispy in a buttermilk batter coating with a sweet and smoky barbecue firecracker glaze</i> |
| BUFFALO CAULIFLOWER WINGS v 10 | FLAME ROASTED GARLIC CORN COBS v GF 9 |
| <i>Juicy cauliflower florets in a crispy smoked batter and accompanied by a creamy blue cheese sauce</i> | <i>Nashville Picante mopping sauce</i> |
| SMOKY SALMOREJO SOUP VG (GF AVAILABLE) 13 | |
| <i>A chilled summer delight of smoked heritage tomatoes, grapes and roasted almonds, with a coriander and chilli pesto, accompanied by sourdough bread</i> | |

ALL AMERICAN SALADS

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| BARBECUED HALLOUMI & KALE SALAD v GF 16 | CHIPOTLE ROASTED CHICKEN & APRICOTS GF 18 |
| <i>Grilled radicchio, hazelnuts, pomegranate molasses, chilli, black beans, charred pepper, sesame seeds, finished with southwestern dressing and honey drizzle</i> | <i>Baby gem, sundried tomato, Monterey jack cheese dressing, maple roasted chickpeas with sweet and hot chilli and apple sauce</i> |

LUNCHTIME FLATBREAD WRAPS

Lightly charred flatbread packed with a choice of spring and summer delights accompanied by rainbow slaw and a half pint of skin-on fries

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| CHARGRILLED CAJUN CHICKEN WRAP 13.5 |
| <i>Barbecued gem, chunky Nashville salsa, Monterey jack and butter milk mayonnaise, spring onions, chopped red chillies</i> |
| GRILLED HALLOUMI & GRILLED SWEET PEPPER WRAP v 12.5 |
| <i>Spinach, rocket, pickles, sundried tomato, bound in a sweet onion dressing, finished with salsa verde</i> |
| ST. LOUIS RIB MEAT WRAP 14.5 |
| <i>Slow cooked pulled pork rib meat, grilled radicchio, chilli and apple marmalade, Dijon mustard and chive mayonnaise</i> |

DIXIELAND BURGERS

All our burgers come with a choice of skin-on fries, side salad or sweet potato fries (+2)

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| LOUISIANA BURGER (GF AVAILABLE) 22 | GRANNY SMITH'S BELLY BURGER 21 |
| <i>Our flamed burger, with 200g of pure beef, tomato jam, Monterey Jack, red onions, burger sauce, beef tomato, lettuce, gherkins</i> | <i>(GF AVAILABLE)
Slow cooked pressed Dingley Dell pork belly glazed with a granny smith apple and chilli relish served in a toasted brioche with salad and creamy spiced mayonnaise</i> |
| THE FIRECRACKER ROOSTER BURGER (GF AVAILABLE) 21 | WOT, NO MEAT?!? VG (GF AVAILABLE) 19 |
| <i>Flame grilled chicken in a spicy blended rub, topped with cooling sour cream and rainbow slaw, packed into a toasted brioche bun served with crunchy gem, pickles</i> | <i>Our flamed plant-based burger served in a vegan brioche bun with crispy salad and tomato, red and white vegan slaw and smoked applewood vegan cheddar</i> |

LARGE PLATES FROM THE SOUTHERN ROADHOUSE

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| MESQUITE BLACK GASCONY RIBS GF 18 | STEAK & FRITES GF 22 |
| <i>Smoked, barbecued and flamed ribs served with creamy red and white slaw and skin-on fries</i> | <i>Luxuriously aged for 28 days, this grass-fed flat iron steak boasts intense flavour and a lean profile</i> |
| - 9oz (255g) 18 | - 8oz (220g) 22 |
| - 14oz (400g) 28 | |

SEA

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| NEW ORLEANS FLAMED SALMON FILLET † GF 28 |
| <i>Juicy salmon fillet coated in our unique blend of blackened spices and herbs, tender stem broccoli, rich cream cheese and Cajun spiced velouté</i> |

LAND

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| 12-HOUR TEXAS RED BRISKET CHILLI & SOUTHERN DIRTY RICE GF 23 |
| <i>Pulled and ground beef brisket bound in chilli sauce with a smoky blend of herbs and spices, Louisiana dirty rice, soured cream, corn bread</i> |
| SLOW SPIT ROASTED CHICKEN & SMOKED PORK SAUSAGE GUMBO 23 |
| <i>Scallions and chillies, soured cream, Southern Dirty rice, home-made cornbread</i> |
| PIG & ROOSTER PLATE GF 27 |
| <i>Half mesquite black Gascony ribs with Bootlegger's Moonshine Chicken, skin-on fries</i> |
| BOOTLEGGERS MOONSHINE CHICKEN GF 21 |
| <i>Flamed in a unique blend of herbs and Southern spices, Tennessee Whisky cream, salsa bandera, skin-on fries</i> |

PLANT

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| VEGAN AMERICANA CHILLI VG 16 |
| <i>Seasoned rice, tortilla chips, beans, avocado, fresh jalapeños, bell pepper, coriander</i> |

AMERICANA BITS ON THE SIDE

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| SKIN-ON FRIES VG GF 6.5 |
| SWEET POTATO FRIES v 8.5 |
| MRS KIRKHAM'S CHEESY POTATO CHAMP GF 8.5 |
| <i>Creamy mashed potatoes with cheese, spring onions</i> |
| ONION RINGS v 7 |
| MAC & CHEESE v 8.5 |
| SUNSHINE STATE SIDE SALAD VG GF 7 |
| HOMEMADE SLAW v 6 |
| TENDER STEM BROCCOLI VG GF 8.5 |
| NEW POTATOES AND SCALLION SALAD GF 8.5 |