

LIGHT BITES

MARINATED OLIVES VG GF	6	WARM SOURDOUGH LOAF v	7
<i>Salted butter and olive oil</i>			
TOASTED ALMONDS VG GF	6.5	BILTONG BEEF JERKY GF	7.5
STUFFED RED PEPPERS †GF	8	SOUTHERN CORNBREAD v	7
<i>Mini bell peppers stuffed with tuna</i>		<i>Guacamole, Nashville salsa</i>	

SMALL PLATES OF THE SOUTHERN ROADHOUSE



LAND

BAMBOOZLED PORK BELLY GF 12

Flame grilled pork belly on a bamboo skewer glazed with a sweet apple and chilli marmalade

CHILLI & TRIPLE CHEESE NACHO BOWL GF 12

Crispy corn chips topped with our famous pulled brisket red chilli and a thick creamy triple cheese mornay sauce, finished with scallions and red chillies

PLANT

CHARRED ARTICHOKE & SPINACH FONDUE v GF 13

Bubbly and golden brown dip, garlic and rock salt Texas sourdough bread

BUFFALO CAULIFLOWER WINGS v 10

Juicy cauliflower florets in a crispy smoked batter and accompanied by a creamy blue cheese sauce

FLAME ROASTED GARLIC CORN COBS v GF 9

Nashville Picante mopping sauce

HOMESTEADERS' SUPPER

LAND

12-HOUR TEXAS RED BRISKET CHILLI & SOUTHERN DIRTY RICE GF 22

Pulled and ground beef brisket bound in chilli sauce with a smoky blend of herbs and spices, Louisiana dirty rice, soured cream, corn bread

SLOW SPIT ROASTED CHICKEN & SMOKED PORK SAUSAGE GUMBO 23

Scallions and chillies, soured cream, Southern Dirty rice, home-made cornbread

PLANT

VEGAN AMERICANA CHILLI VG 16

Seasoned rice, tortilla chips, beans, avocado, fresh jalapeños, bell pepper, coriander

MAMMA'S 4-CHEESE MACARONI v 16

A classic American comfort food: baked pasta with cream cheese, mozzarella, parmesan cheese, cheddar, garlic and rock salt Texas sourdough bread

LATE NIGHT FLAMING GRILLS

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

LAND

GRANNY SMITH'S BELLY BURGER 21

(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

THE FIRECRACKER ROOSTER BURGER 21

(GF AVAILABLE)

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

LOUISIANA BURGER (GF AVAILABLE) 22

Our flamed burger, with 200g of pure beef, tomato jam, Monterey Jack, red onions, burger sauce, beef tomato, lettuce, gherkins

BOOTLEGGERS' MOONSHINE CHICKEN GF 21

Flamed in a unique blend of herbs and Southern spices, finished with a Tennessee Whisky cream, salsa bandera

OLD FORRESTER BARBECUED RIBS GF

Slow cooked meaty belly ribs, flame grilled in a sweet and smoked whisky infused barbecue sauce, accompanied by our own rainbow slaw

- 9oz (255g) 18

- 14oz (400g) 28

STEAK & FRITES 8oz (220g) GF 22

Luxuriously aged for 28 days, this grass-fed flat iron steak boasts intense flavour and a lean profile

PRIME SIRLOIN 9oz (255g) GF 31

Melt-in-your-mouth dry-aged prime sirloin, a juicy beef lover's dream

SEA

TIGERS ON BAMBOO †GF 20

Ten juicy garlic, chilli and cilantro marinated prawns flamed to your order and served with a chunky salsa Bandera and soured cream

PLANT

WOT, NO MEAT?!? VG (GF AVAILABLE) 19

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

SIDES

SKIN-ON FRIES VG GF 6.5

MAC & CHEESE v 8.5

SWEET POTATO FRIES v 8.5

SUNSHINE STATE SALAD VG GF 7

ONION RINGS v 7

HOMEMADE SLAW v 6