TEXAS BAR-B-Q GRILL

★ ALAMO PLATTER FOR 2 ★ (OR FOR THE VERY HUNGRY!!)

TRUE GRIT $125

True Grit– 18hr slow cooked rib eye, baby back beef rib, glazed American ribs, "El Gaucho" chicken wings, low 'n' slow beef brisket, cheese & jalapeño sausages, fresh apple coleslaw, beer battered onion rings, skin on fries, "Smoked Out" BAR-B-Q sauce

10% discount for full Wests Members

★ FOR THE TABLE ★

GREAT TO SHARE OR CHOOSE ONE JUST FOR YOURSELF!

GARLIC TEXAS TOAST (2pc) $8
Herb & confit garlic butter

CHEESY TEXAS TOAST (2pc) $10
Herb & confit garlic butter & tres queso
Vegan option available!

BACON CHEESY TOAST (2pc) $12
Tres queso & brown sugar bacon

LORD OF THE ONION RINGS (V) $12
Pale ale battered onion rings, buttermilk ranch dressing & charred corn salsa

"EL GAUCHO" CHICKEN WINGS (GF) (5pc) $16
Large crispy wings tossed with tequila & lime BBQ sauce, fresh apple coleslaw, buttermilk ranch dressing, & charred corn salsa
Legendary taste

MAC & CHEESE BALLS (V) (3pc) $16
Golden macaroni & cheese balls, coated in breadcrumbs with herbed fennel & radish salad, chipotle aioli & chimichurri

CHEESE BURGER SPRING ROLLS (3pc) $20
18hr prime rib, onion, mustard, pickle and warm cheese filling with house special burger sauce

★ MUCHACHOS MENU ★

ALL KIDS MEALS COME SERVED ON A FRISBEE (TO TAKE HOME) WITH SHOESTRING FRIES OR SALAD. PLUS... A KIDS ENTERTAINMENT PACK... YEEHHAAA!!!

KIDS CHEESE PIZZA 7" (V) (GF)	$15
KIDS MAC N CHEESE BALLS (V) (GF) (2pc)	$15
KIDS CHEESEBURGER (GFO)	$17
KIDS CHICKEN TENDERS (GFO)	$17
5OZ SLOW COOKED STEAK (GF)	$22
PORK RIBS (GF) 1/4	$22
BABY BACK BEEF RIBS (GF) 1/4	$22

★ STEAKS ★

ALL STEAKS ARE SERVED WITH SKIN ON FRIES, STEAMED SEASONAL VEGETABLES & PORT WINE JUS

BLACK ONYX SCOTCH FILLET (GF)	10oz $48	
PREMIUM BLACK ANGUS RUMP (GF)	10oz $44	
HUNTER RESERVE SIRLOIN (GF)	10oz $42	
RATTLE STEAK	10oz $46	20oz $66

Signature 18hr slow cooked rib eye dipped in jalapeño beer batter, crumbed in our house spiced panko crumb, flash fried & served with chipotle béarnaise

SIGNATURE 18 HOUR SLOW COOKED RIB EYE (GF)

10oz $44 ★ 20oz $64

WE BASTE THE WHOLE RIB EYE ROLL WITH SPECIAL HERBS, AND BLACKENED SMOKE MARINADE PRIOR TO 18 HOURS OF SLOW ROAST. YOUR STEAK WILL BE HAND CUT FROM THE WHOLE ROASTED RIB EYE AND GRILLED.

DUE TO THE SLOW COOKING PROCESS THIS STEAK WILL COME OUT "MEDIUM" UNLESS REQUESTED TO BE COOKED LONGER.

★★★

SOMETHING EXTRA

CREAMY GARLIC KING PRAWN TOPPER (GF)	$15
CAST IRON FRIED EGGS & CHIVES (GF)	$6

SIGNATURE SAUCES $4 EACH

MAKE YOUR EXPERIENCE COMPLETE BY ADDING ONE OF OUR SIGNATURE HOUSE MADE SAUCES TO ANY MEAL

ALL SAUCES ARE GLUTEN FREE

★ "SALOON" BOURBON BAR-B-Q ★
★ "SMOKED-OUT" SMOKEY BAR-B-Q ★
★ "EL GAUCHO" LIME & TEQUILA BAR-B-Q ★
★ CHIMICHURRI ★
★ CHIPOTLE BÉARNAISE SAUCE ★
★ PORT WINE JUS ★

Try them all!

★ MAINS ★

FOR THE LONE RANGERS

MANZANILLO CHICKEN SUPREME (GF) $36
Spiced and pan fried chicken supreme w Mexican brown rice and black bean salad, sweet potato crisps, lime gel and chicken jus

CRISPY SKIN SALMON (GF) 8oz $36
Market fresh salmon served with cauliflower & pomegranate cous cous, garlic chilli charred broccolini, cauliflower puree, toasted almond flakes & grilled lemon

SMOKED MUSHROOM GNOCCHI (V) $32
Pan fried parmesan & thyme gnocchi, assorted mushrooms, fresh oregano, cavelo nero, peas, lemon & pine nuts

★ RIBS ★

ALL RIBS ARE GLAZED IN "SMOKED OUT" BAR-B-Q SAUCE AND SERVED WITH FRESH APPLE COLESLAW & SKIN-ON FRIES

Chef Recommended

AMERICAN PORK RIBS (GF)
1/2 Rack $42 Full Rack $66

BABY BACK BEEF RIBS (GF)
1/2 Rack $40 Full Rack $62

RIBS "N" RIBEYE COMBO (GF)
200g of slow cooked blackened ribeye, served with a half rack ribs
Beef $45 Pork $60

RIBS "N" CHICKEN COMBO (GF)
Tequila BAR-B-Q chicken wings, served with a half rack ribs
Beef $40 Pork $50

★ PIZZA ★

SADDLE UP!
OUR 12" PIZZAS ARE MADE WITH CLASSIC WOOD-FIRE FLAVOUR IN THE SPIRIT OF TEXAS! ALL LOADED UP FOR FOLKS WITH A REAL HANKERIN' FOR TOPPINS!

MEAT WORSHIPPERS (GFO) $24
Slow cooked prime rib, chorizo, pulled roast chicken, bourbon caramelised onion, chimichurri on a 'Smoked Out' BBQ sauce base

ANGRY BIRD (GFO) $24
Pulled roast chicken, brown sugar bacon fresh oregano, assorted mushrooms, bocconcini topped with buttermilk ranch dressing & fried shallots on a white sauce base

★ BURGERS ★

IF YOU CLIMB IN THE SADDLE, BE READY FOR THE RIDE. ALL OUR BURGERS ARE SERVED WITH SKIN ON FRIES, BEER BATTERED ONION RINGS & FRESH APPLE COLESLAW

TEXAS HOLD 'EM BURGER (GFO) $35
Double beef patty, double bacon, double American Jack cheese, bourbon caramelised onion, smoky chipotle aioli & topped with a crunchy pickle

LOCKHART BRISKET BURGER (GFO) $35
Low 'n' slow smoked beef brisket, special burger sauce, American jack cheese, candied jalapeño, spiced hash browns, topped with a baby back beef rib

BEHIND ENEMY LINES (V) (GFO) $30
Vegan burger patty topped with vine, ripened tomato, romaine lettuce, onion, pickle, melted cheese, vegan special burger sauce topped with a crunchy pickle

★ SIDES ★ $10 each

all perfect for sharing!

ADD A SIDE TO YOUR FAVOURITE DISH OR ORDER A SELECTION FOR THE TABLE

SKIN-ON FRIES (V) (GF)
With our house seasoning & aioli

MEXICAN RICE SALAD (GF)
Black beans, corn, spiced capsicum, herbs, garlic oil, brown rice

APPLE COLESLAW (V) (Vegan Optional)
Made fresh daily with charred corn salsa & herbs

STEAMED SEASONED VEG (V) (Vegan Optional)
Seasonal vegetables tossed in garlic butter

★ DESSERTS ★

STOP MAKIN' EXCUSES, THERE'S ALWAYS ROOM FOR SOMETHIN' SWEET! RIDE OFF INTO THE SUNSET WITH NO REGRET! YEEHHAAAAAAA!!!

CHERRY BOMB! (GF) $18
Dark chocolate brownie, cherry mascarpone, warm dark chocolate drizzle, dried cherries and chocolate Ice cream

MONKEY BUSINESS (GF) $16
Banana parfait, salted caramel sauce, banana & macadamia praline, white chocolate shards

ASK OUR FRIENDLY STAFF ABOUT OUR DAILY SPECIALS

GF – gluten free GFO – gluten free option V – vegetarian
8oz = 240gm 10oz = 300gm 14oz = 420gm 20oz = 600gm (approximate)