



STARTERS

Oysters	half dozen	
Natural with lemon LG		32
Kilpatrick LG		36
Smoked tallow vinaigrette LG		36
Cornbread with Smoked Butter D,V		11
Buffalo Wings LG,D		22
<i>Longhorn signature chilli sauce</i>		
Smoked Brisket Burnt Ends LG		20
<i>Crispy onions, horseradish and parsley</i>		
Marinated and Grilled Calamari LG,N		23
<i>Smoked almond skordalia, pickled chilli</i>		
Crackin' Corn Ribs LG,D,V		17
<i>Ivory BBQ sauce</i>		

FIRE & SMOKE

St Louis Style Pork Ribs LG	Half rack 39 Full rack 72	
<i>Sweet Bourbon BBQ glaze</i>		
16hr Smoked Cape Grim Brisket LG		40
<i>Espresso &amp; Cumin BBQ</i>		
Wild Clover Lamb Two Ways LG,D		50
<i>Short loin, compressed shoulder, eggplant, onions, white bean &amp; sesame puree</i>		
Herb Roasted Breast of Chicken LG,D		39
<i>Refried beans, braised corn succotash</i>		
Pan-Roasted Line-caught Fish LG,D		55
<i>Creamed parsnip, mushrooms, buttermilk &amp; smoked fish broth</i>		
"Grab It By The Horns" Cheeseburger		31
<i>200g beef patty, onions, pickles, tomato, lettuce served with fries</i>		
<b>DOUBLE UP - EXTRA BURGER PATTY + \$10</b>		
Premium Tasmanian Scotch Fillet LG	300gm 54	
<i>With fat chips</i>		
Cape Grim Eye Fillet MB4+	180gm 50 250gm 69	
<i>With fat chips</i>		
New York Cut Cape Grim Porterhouse MB4+ LG		350gm 63
<i>With fat chips</i>		
Tassie Tomahawk Cape Grim Rib Eye LG		200
<i>(To share) with fat chips</i>		

Can't decide? Let us do the work for you while you sit back, relax, and savour an assortment of mouthwatering dishes from our menu.  
 Please note, orders require a minimum of two people and the entire table to participate.  
 Groups of 12 or more must dine from the Master Smoker's Platter or The Pitmaster's Feast.

MASTER SMOKER'S PLATTER 78PP

- Cornbread with Smoked Butter V,D
- Buffalo Wings LG,D
- Crackin' Corn Ribs LG,D,V  
*Ivory BBQ sauce*
- Devilled Eggs LG,V
- Smoked Pulled Pork Shoulder LG
- 16hr Smoked Cape Grim Brisket LG
- Mac 'n' Cheese D,V
- Charred Broccolini LG,D,V  
*Romesco, shaved pecorino*
- Bread n' Butter Pickles LG,VE
- Tangy BBQ Sauce
- Espresso Cumin BBQ Sauce
- Dessert to share
- Set White Chocolate Ganache LG,D,N  
*Hazelnut crunch, dark chocolate soil*
- Key Lime Tart D  
*Mascarpone cream*
- Chocolate Taco LG,D,N  
*Raspberry crèmeux, textures of berries*

THE PITMASTER'S FEAST 97PP

- Cornbread with Smoked Butter V,D
- Half Dozen Oysters LG  
*Natural or Kilpatrick*
- Grilled Calamari LG  
*Potato skordalia, smoked paprika dressing*
- Crackin' Corn Ribs LG,D,V  
*Ivory BBQ sauce*
- Tasmanian Grass Fed Porterhouse Beef
- Grilled & Glazed Country Style Pork Rib LG
- Mac 'n' Cheese D,V
- Charred Wedge Salad LG,D
- Native Pepper Sauce
- Espresso & Cumin BBQ Sauce
- Dessert to share
- Warm Texas Brownie Slab LG,D,N  
*Toasted Pecan, Caramel, Vanilla Ice Cream*
- or
- Longhorn Signature Hurricane Cocktail

SIDES & SALAD

Fries LG,D,V	11
<i>With Smokehouse signature seasoning</i>	
Mac 'n' Cheese V,D	14
Charred Broccolini LG,D,V	14
<i>With romesco and shaved pecorino</i>	
Tangy Coleslaw LG	10
Charred Wedge Salad LG,D	15
<i>Cos lettuce, buttermilk and blue cheese dressing, chives, sun dried tomatoes</i>	
Stockmans Salad LG,VE	14
<i>Lightly pickled seasonal vegetables</i>	

SAUCES \$3 EACH

- Espresso & Cumin\*
  - Tangy BBQ\*
  - Mustard Sauce\*
  - Ivory BBQ
  - Red Chimichurri
  - Smoked Butter Bearnaise
  - Native Pepper
  - Mushroom
- \*Also available to purchase in a take-home bottle

SOMETHING SWEET

Warm Texas Brownie Slab LG,D,N	16
<i>Toasted pecan, caramel, vanilla ice cream</i>	
Old Fashioned Buttermilk Pie D,V	16
<i>Chantilly cream</i>	
Hot New York "Big Apple" Pie D,V	16
<i>Popcorn ice cream</i>	
Master Smoker's Shared Sweet Selection D,N	38
<i>Ideal for sharing between two</i>	
Selected Local Cheeses D,V	29
<i>Spiced apricot paste, candied walnuts, crispbreads</i>	

One bill per table. 15% public holiday surcharge applies on all public holidays.

## OUR MEAT

Our meat is sourced from Robbins Island Wagyu which is situated on the North Western tip of Tasmania. The prized cattle are grazed naturally and sustainably on lush pasture without supplements and hormones. Throughout the year, bands of local horsemen swim the cattle through saltwater channels at low tide to move them peacefully between grazing areas.

## LONGHORN MOUNTS AND SCULPTURES

*"I have worked with Texas Longhorns for 18 years, building mounts, furniture, and sculptures. The Longhorn Smokehouse now houses the best collection of my work, containing some of the largest Longhorns I have ever worked with. Most of the Longhorns used in these pieces came from a Longhorn ranch in Texas, where the animals had lived to an older age, resulting in their magnificent colours, texture, and size. I would like to thank the Longhorn Smokehouse for giving me the opportunity to assemble one of the best collections of modern Texas Longhorn artwork in the world."*

- Jim Mundorf, Iowa Longhorn Artisan



## BRANDING IRONS

As you savour our smoky culinary creations, observe the extensive collection of antique branding irons adorning the walls - a nod to the resilient pioneers who sculpted the culinary landscape of yesteryears.

A branding iron, a tool both practical and symbolic, was once a rancher's signature, an emblem of ownership embodying a livelihood and an enduring connection to the land. Used to sear distinctive insignias onto livestock hides, these implements transcended the boundaries of mere utility, the mark of a tangible bond between ranchers and their stock.

Each of these meticulously preserved artifacts bears the indelible marks of history, originating from corners as diverse as the vast plains of Montana, the rolling hills of Ohio, the untamed wilds of Texas, the picturesque landscapes of the United Kingdom and every state & territory of Australia (Excluding the Northern Territory).

**American States branding irons were purchased from:**

Oklahoma, Montana, Texas, Ohio, California, Indiana, Missouri, Vermont, Oregon, Florida, New York, Pennsylvania, Washington, Louisiana, Colorado, Kansas, Virginia, Arizona.

All food items are prepared in the same kitchen. Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen-free. Selected dishes can be prepared without the addition of known allergens and intolerances, however, we cannot guarantee traces will not remain. Please alert our staff with any specific dietary requirements.

LG – low gluten V – vegetarian VE – vegan D – contains dairy N – contains nuts