

FEAST STARTERS

Oysters	half dozen
Natural with lemon LG	30
Smoked Kilpatrick LG	35
Smoky Margarita Granita LG	35
Cornbread with Smoked Butter D, V	9
Devilled Eggs LG	16
Buffalo Wings LG, D Spicy BBQ sauce	20
Smoked Brisket Burnt Ends LG Crispy onions, horseradish and parsley	19
Marinated and Grilled Calamari LG, N Smoked almond skordalia, pickled chilli	23
Crackin' Corn Ribs LG, D, V Ivory BBQ sauce	17

GRILL SEEKERS

“Grab It By The Horns” Smash Beef Burger 200g smash beef patty, white onions, ghost pickles, tomato, lettuce, and American cheese on a sesame seed bun with fries D	29
Premium Tasmanian Scotch Fillet LG With fat chips	300gm 52
Cape Grim Eye Fillet MB4 LG 180gm 49 250gm 68 With fat chips	
New York Cut Cape Grim Porterhouse MB4+ LG With fat chips	350gm 61
Tassie Tomahawk Cape Grim Rib Eye MB4+ (To share) LG With fat chips	200
Butcher's Cut Special of the Day LG With fat chips	
Pan-Roasted Blue Eye Trevalla LG, N Almond purée, tomatillo and caper salsa, sugar snaps peas	55

SAUCES \$3 EACH

Espresso & Cumin* | Tangy BBQ* | Mustard Sauce* |
Ivory BBQ Red Chimichurri | Smoked Butter Bearnaise |
Native Pepper | Mushroom

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 that orders require a minimum of two people, and groups of 12 or more
must dine from the Master Smoker's Platter menu or The Pitmaster's Feast menu.

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
and Cumin BBQ Sauce

Dessert to share

Set Chocolate Ganache **LG, D, N**
Salted caramel, popcorn

Lemon Tart **D**
Smoked meringue, chantilly cream, blood orange gel

Chocolate Taco **LG, D, N**
Raspberry crèmeux, textures of berries

THE PITMASTER'S FEAST 95PP

Cornbread with Smoked Butter **V, D**

Oysters Natural half dozen **LG**

Grilled Calamari **LG, N**
Smoked almond skordalia, pickled chilli

Crackin' Corn Ribs **LG, D, V**
Ivory BBQ sauce

Tasmanian Grass Fed Porterhouse Beef

BBQ Glazed Pork Ribs **LG**

Mac 'n' Cheese **D, V**

Fries **LG, D, V**
With Smokehouse Signature Seasoning

Native Pepper Sauce and
Espresso & Cumin BBQ Sauce

Charred Sugar Loaf Cabbage **LG, D**
Anchovy and caper butter, sultanas

Dessert to share

Warm Texas Brownie Slab, Toasted Pecan,
Caramel, Vanilla Ice Cream **D, N**

or

Longhorn Signature Hurricane Cocktail

SMOKED TO PERFECTION

Available until sold out

Wood Oven Roasted Lamb Rump **LG, D** 50
Butternut squash, Tuscan kale, Cowboy butter

BBQ Glazed Pork Ribs **LG** Half rack 39 Full rack 72
Tangy BBQ

16hr Smoked Cape Grim Brisket **LG** 40
Espresso & Cumin BBQ

Carolina Seasoned Chicken Breast **LG** 38
Smoked refried black beans, charred corn
and avocado

SIDES & SALAD

Fries **LG, D, V** 11
With Smokehouse Signature Seasoning

Mac 'n' Cheese **V, D** 14

Charred Broccolini **LG, D, V** 14
With romesco and shaved pecorino

Tangy Coleslaw **LG** 10

Green Wedge **LG, D** 15
Iceberg, ranch dressing, blue cheese crumble,
maple pancetta

Charred Sugar Loaf Cabbage **LG, D** 14
Anchovy and caper butter, sultanas

Stockmans Salad **LG, VE** 14
Lightly pickled seasonal vegetables

SOMETHING SWEET

Warm Texas Brownie Slab, Toasted Pecan,
Caramel, Vanilla Ice Cream **D, N** 16

New Orleans Style Banana Custard, Smoked
Meringue, Cinnamon Sugar Churros **D** 16

Hot New York “Big Apple” Pie,
Popcorn Ice Cream **D, V** 16

Master Smoker's Shared Sweet Selection
Ideal for sharing between two **D, N** 38

Selected Local Cheeses, Spiced Apricot Paste,
Candied Walnuts, Crispbread **D, V** 29

*Also available to purchase in a take-home bottle

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