



STARTERS

Oysters A	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,A	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 & Cumin BBQ</i>	
Wild Clover Lamb Rump LG	50
<i>Smoky cannellini beans, spring onion salsa</i>	
Spiced Chicken Breast LG,D	39
<i>Maple glazed sweet potato, confit garlic & cherry tomato agrodolce</i>	
Baked Blue Eye Travalla Parcel LG,D,A	55
<i>Seasonal vegetables, herb & lemon butter</i>	
"Grab It By The Horns" Cheeseburger D	31
<i>200g beef patty, onions, pickles, tomato, lettuce</i>	
<i>served with fries</i>	
DOUBLE UP - EXTRA BURGER PATTY + \$10	
Premium Tasmanian Scotch Fillet LG	300gm 54
Cape Grim Eye Fillet MB4+ LG	180gm 50 250gm 69
Tassie Tomahawk Cape Grim Rib Eye LG	200
Angus Yearling T-Bone Steak LG	400gm 60
New York Cut Cape Grim Porterhouse MB4+ LG	350gm 63

*All steaks are served with house made potato hash

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	
<i>Ivory BBQ sauce</i>	
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	
<i>Romesco, shaved pecorino</i>	
Bread n' Butter Pickles LG,VE	
Tangy BBQ Sauce	
Espresso Cumin BBQ Sauce	
Dessert to share	
Set White Chocolate Ganache LG,D,N	
<i>Hazelnut crunch, dark chocolate soil</i>	
Key Lime Tart D	
<i>Mascarpone cream</i>	
Chocolate Taco LG,D,N	
<i>Raspberry crèmeux, textures of berries</i>	

THE PITMASTER'S FEAST 97PP

Cornbread with Smoked Butter V,D	
Three Oysters LG,A	
<i>Natural or Kilpatrick</i>	
Grilled Calamari LG,D,A	
<i>Potato skordalia, smoked paprika dressing</i>	
Crackin' Corn Ribs LG,D,V	
<i>Ivory BBQ sauce</i>	
Tasmanian Grass Fed Porterhouse Beef LG	
Grilled & Glazed Country Style Pork Rib LG	
Mac 'n' Cheese D,V	
Baby Gem Wedges LG,D	
Native Pepper Sauce	
Espresso & Cumin BBQ Sauce	
Dessert to share	
Warm Texas Brownie Slab LG,D,N	
<i>Toasted Pecan, Caramel, Vanilla Ice Cream</i>	
or	
Longhorn Signature Hurricane Cocktail	

SIDES & SALAD

Fries LG,D,V	11
<i>Smokehouse signature seasoning, ranch</i>	
Mac 'n' Cheese V,D	14
Charred Broccolini LG,D,V	14
<i>Romesco, shaved pecorino</i>	
Tangy Coleslaw LG	10
Baby Gem Wedges LG,D	15
<i>Smoked green goddess dressing, anchovies, white onion</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>	
Popcorn Crème Brûlée LG,D	16
<i>Fresh berries</i>	
Hot New York "Big Apple" Pie D,V	16
<i>Ashgrove Vintage Cheddar 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 | Seafood A – Australian I – imported M – mixed origin