

Smokey Jake's Neighbourhood BBQ

Only high quality free range meats are cooked 'low and slow' using hardwood. **Everything** but the bread is made **in-house** and **fresh!**
We're a family restaurant, and meals by default are served family-style, meant for sharing.



Create a platter - Ideal for sharing.

[Hint] Add some greens, slaw or pickled veg for balance!

Smoked / cured meats (and veggies) - **100 g** portions

Ribs, chicken and burnt ends - **200 g** portions

Brisket	12	Pulled pork	12	Chicken thigh	12
Pastrami	13	Bacon	14	Burnt Ends	12
Beef ribs	24	Pork ribs	27	Cauliflower	6
Poblano	6	Greens	6	Corn	5
Slaw	5	Pickled Veg	4	Black eyed peas	4



Specialty sandwiches - Great with a side or some veggies.

Served with a tasting of pickled veggies and slaw.

Contains **100 g** of meat or veg. Gluten-free bread available.

Short Dog Tall Weeds (17.5) - Cauliflower, cheddar, braised red onion, apple, bourbon BBQ, sourdough. *V / VG

The Simpleton (19) - Pulled pork, bourbon BBQ, slaw, milk bun.

Hot Brown (20) - Crispy chicken thigh, bacon, swiss, lettuce, tomato, buttermilk BBQ, milk bun.

Lil' Rascal (18.5) - Pastrami, swiss, braised red onion, slaw, mayo, sourdough.

Hillbilly Philly (19) - Brisket, braised red onion, jack, lettuce, mayo, milk bun.

Grilled cheese (11) - Cheddar, jack, and swiss cheese in sourdough. *V



Biscuits, burgers, and beans...

A bit of the south in every bite...

[Spoiler] Add something from the platter or extras list...

Biscuits and gravy (12) - Two buttermilk biscuits served with your choice of gravy.

Southern gravy - Sweet and savoury white gravy. *V

Red eye gravy - Cured pork and coffee define this rich gravy.

The dozer (19.5) - Two buttermilk biscuits and a crispy chicken thigh served with your choice of gravy.

Double dozer (21) - Add 2 fried eggs and prepare for sleep...

Smashburger (19) - 200 g mix of ground beef brisket, rib, and chuck with in-house cured bacon. Topped with cheddar, in-house cured pickle, lettuce, bourbon BBQ, and served on a milk bun.

Gypsy Burger *V/VG (17.5) - 200 g mix of black beans, quinoa, and spices. Topped with cheddar, in-house cured pickle, lettuce, bourbon BBQ, and served on a milk bun.

Extras:	Fried egg	2.5	Bacon (3 slices)	3
	Southern gravy	3	Red eye gravy	4
	Beef patty	11	Black bean patty	5
	Biscuit (w/ butter and/or honey)			4



What about the kids?

Ask our staff about child-friendly dishes!



Healthy and [not so] healthy stuff...

Great for sharing with the meats or on their own as a snack with a mate and some drinks!

Lil' Ribs (13) - Buttermilk soaked, fried chicken spare ribs (6 pieces), with choice of sauce. **Double ribs (18)** - 12 pieces of ribs for only \$5 extra.

Buffalo Hot Wings (3 for \$9; 6 for \$16) - Smoked chicken wings are tossed in either a mild (cayenne) or hot (habanero) chilli butter sauce, and served with our cooling buttermilk bbq sauce. Great for sharing!

Cracklin *GF (12) - Triple-cooked pork skin with ancho salt. Choice of sauce.

Mac and Cheese *V (12) - Made with butter, cream, milk, and a sharp cheddar cheese. Topped with sourdough croutons. Great for sharing!

Twice baked potatoes (3 for \$7; 6 for \$12) - Potatoes are stuffed with smoked bacon/ham, cheddar cheese, and fresh herbs.

Hash Browns *V/GF (7) - Grated & fried potatoes (2 serves). Choice of sauce.

Cheesy grits *V/GF (9) - Grits, cream, butter, and sharp cheddar cheese.

Squirrel food *VG (6) - Maple roasted pecans, almonds, pepitas, spices.

Ancho popcorn *V (2.5) - Popcorn is cooked in butter and tossed in ancho salt.
*Free for orders over \$25!

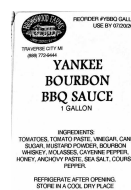
Caramel popcorn *V (5) - Popcorn is cooked in butter, rolled in pecans and shaved almonds with a toffee caramel coating!



Salads - A refreshing balance with rich meats. Great for sharing, or a healthy meal by itself! [Spoiler] Top with something from the platter or extras list...

The Southerner (12) - Cos lettuce, carrots, apples, squirrel food, and dried cherries. Tossed with apple cider vinaigrette. *V/GF

Succotash (12) - Black eyed peas, grilled corn, greens, cos lettuce, and tomatoes. *V/GF



Our sauces

Made in-house from raw ingredients and gluten-free.

Extra sauce \$2

* mild ** medium *** hot

Bourbon BBQ - Tomato, brown sugar, apple cider vinegar & bourbon.*

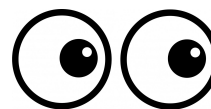
Buttermilk BBQ - Buttermilk, crème fraîche, egg, oregano, and ancho.*

Salsa verde - Tomatillos, lime & coriander.*

Jalapeño - Fermented jalapeño chili, garlic & apple cider vinegar**

Cayenne - Fermented cayenne chili, garlic, & apple cider vinegar**

Habanero - Fermented habanero chili, garlic & apple cider vinegar***



Specials - Ask our staff about weekly specials!

We change the menu with the season...

Booking, function or catering? Get in touch and please tag us if you love us!



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#smokeyjakesneighbourhoodbbq

*V, Vegetarian; VG, Vegan; GF, Gluten free. *split bills may be requested during quiet times. *15% surcharge applies on public holidays.