

Smokey Jakes Neighbourhood BBQ Specials

FOOD

Smoked lamb (platter-style, \$12 / 100g; \$45 for 500g) - Lamb shoulder is dry rubbed with a mix of dry spices and fresh herbs and olives, then smoked to perfection. The meat is pulled and served with a fresh herb / olive tapenade.

Lil' Bo Peep (\$19) - Smoked lamb shoulder is pulled and served with cheddar cheese, pickled relish and bourbon BBQ sauce on grilled sourdough.

Southern Chili Beef (Small \$5/Large 10\$)

Pulled Short Rub, 5 bean mix and cheesed chili in a spicy tomato meaty stew . Served with 2 slices of sourdough toast. Sure has some kick!

Caramel Popcorn (\$5 bag)

Our well known popcorn with a caramel toffee , pecans and flaked almond coating!

Smokey Donuts (\$8)

Pastrami , onion , garlic, cheddar and jack cheese , rolled up in thyme dough and deep fried , then finished in an ancho chili salt .
(2 per serve)

Chilli Beef Scrolls (2 for \$8)

Home-made herb bread and slow cooked pulled short rib chili with cheese, rolled into a scroll and baked

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Special sauces!

Chipotle adobo sauce - Jalapenos are smoked in-house with garlic, then cooked in an adobo sauce. Smokey and spicy!

Dessert!

Smoked Apple Pie (\$10) - Granny smith apples are smoked and cooked with raisins soaked in bourbon, in a shortcrust pie. Served with creme fraiche.

DRINKS

Bundaberg Pink Grapefruit \$4.50

Wild Turkey and Cola \$9

Canadian Club and Dry \$9

Bundy and Cola \$9

Smirnoff Double Black \$9

Hop Nation "CHOP" Ipa 7%