

OLD MATES SMOKEHOUSE

SMOKED MEATS

- Smoked Pork Belly Coated In Our Sweet & Spicy Glaze
- Slow Smoked & Pulled Pork Shoulder Dressed In Our Carolina Gold BBQ Sauce
- St Louis Cut Pork Ribs Dusted With Our Favourite House Rub & Finished With Our Sticky Glaze
- 12Hr Smoked Wagyu Beef Brisket
- 10Hr Smoked & Pulled Lamb Dressed In Our Vinegar Sauce
- Chimichurri Chicken Thighs Cooked Over Coals
- Our House-Made Slow Smoked Sausages (Bratwurst Or Brisket & Jalapeño)
- Slow Smoked BBQ Jackfruit Cooked In Our Special BBQ Sauce (The Vegan Pulled Meat)

SIDES

- Cheese & Jalapeño Cornbread
- Freshly Baked Turkish Bread Rolls
- Ranch Style Slaw
- Green Leaf Salad, White Balsamic Dressing
- Burnt Corn Ribs, Chipotle Rub, Garlic Butter, Lime
- Warm Gourmet Potatoes, Tarragon Butter, Spring Onion, Fried Shallot
- Southern Style Beans
- Mac & Cheese

FOOD TRUCK STYLE

PITMASTER PLATES

\$45 P/P

- Choice Of Any 2 Meats
- 2 Sides
- Old Mates BBQ Sauce & Pickles

\$60 P/P

- Choice of Any 3 Meats
- 3 Sides
- Old Mates BBQ Sauce & Pickles