

PARK AMERICAN BBQ

BBQ

American Smoked Kransky Dog	15
Smoked kransky, caramelised onions, American mustard & tomato sauce	
Philly Brisket Pizza	19
Smoked Brisket, onion, capsicum, jack cheese & smoked paprika sour cream	
Meat Tray Smalls	25
Brisket, chorizo & pulled pork	
Meat Tray Biggie	35
Extra brisket, extra pulled pork, beef spare rib & chorizo	

All meat trays served with cornbread, corn on the cob, pickles, bread & butter

SIDES

Fries	5
Cajun Fries	5
Garden Salad	5
Chipotle Slaw	5
Mac n Cheese	5

KEEP IT SAUCY

Hot Sauce	1
Chipotle Mayo	1
Herb Mayo	1
Aioli	1

BOURBON

Bulleit 10 Year	9
Wild Turkey	9
Makers Mark	9
Woodford Reserve	10

Please refer to our bar for more bourbon options

US CRAFT BEERS

Sierra Nevada Pale Ale	5.6%	7
Oskar Blues Beerito Lager	4.0%	8
Kona Wailua Wheat	5.4%	9
Bridgeport Kingpin Double Red	7.5%	9
Founders PC Pils	5.5%	10
Stone Ripper Strong Ale	5.7%	10
Red Hook Longhammer IPA	6.2%	10
Ale Smith Speedway Stout	12.0%	18

Please refer to our bar for more American beers

TEXAN BBQ SMOKER

Our custom made American Silver Creek double barrel smoker cooks the traditional American way, low & slow. This process provides us with tender slow cooked meats for your enjoyment.

We prepare our own house made rubs & use Ironbark to produce the perfect BBQ.

