

STARTERS

FRESHLY SHUCKED
OYSTERS
with mignonette sauce

Moonlight Flat

Artisan oysters handselected
in optimum condition

Clair de Lune 4.5

The Rusty Wire 5.0

Pacific Oysters

Daily market selection 3.5 ea

Chicken Ribs

Crispy fried & tossed in cayenne pepper hot
sauce with chipotle ranch (1/2 dozen) 12

Crab Cakes

Gulf style with streaky bacon, bell peppers,
onion, celery & Old Bay aioli (2 pc) 16.5

Black Pepper & Cheddar Muffins

Freshly baked, served with whipped butter
(3 pc) 8.5

Chili Cheese Fries

Traditional Texas style beef & bean chili
with sharp cheddar sauce on crispy fries
16.5

Vegetarian option also available.

Fried Chicken

Southern style buttermilk soaked tenders
with cracked pepper white gravy 16

"Shrimp & Grits"

Grilled Tiger prawns with
cheddar grits, smoked tomato bisque
& spring onion (3 pc) 17

Baja Fish Tacos

Smoked corn salsa, spicy avocado, radish &
roasted poblano crema (2 pc) 14

Black Bean Hommus

Pico de gallo, ancho crema & BBQ spiced
tortilla chips 9.5

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PIT-SMOKED MEATS

*All meats smoked over iron bark
& fruit woods for up to 12 hours*

Brisket (1/2 lb)

Grain-fed Riverina Angus beef 22

Pork (1/2 lb)

Otway Ranges pork shoulder 19

Sausage (ea.)

Jalapeno and cheddar hot-link 9.5

Chicken (1/2)

Basted in apple BBQ sauce 16

The Smoker's Lot

Selection of all of the above 49

SOUTHERN PRIDE

Sharing Menu 59pp (whole tables)

This shared menu showcases our house
specialties & favourite dishes. It is served
over 3 courses & offers seven plates. Our
chefs will take care of the choices so you can
relax & let the good times roll.

SIDES

Potato Salad

With spring onion, fresh dill,
pickles & mayo 9.5

Mac & 3 Cheese

Cheddar, American & Swiss 9.5

Tangy Coleslaw

With cabbage, carrot & onion 8.5

Iceberg Salad

With dill, radish, onion,
cucumber & lemon dressing 8.5

Braised Greens

With house smoked maple bacon & apple
cider vinegar 9.5

Le Bon Ton Pickles

A house mix of radish, gherkin, carrot,
baby onion & jalapeno 7.5

Fries

with spicy ketchup & aioli 7

Onion Rings

beer battered & jerk seasoned 10

SANDWICHES

All served on soft brioche with house pickles.

Brisket Sandwich

Pit smoked chopped brisket with damn
good BBQ sauce & slaw 16

Pulled Pork Sandwich

Pit smoked pork with fried onion rings,
green apple and cabbage slaw, jalapeno,
basil & lime mayo 16

Grilled Field Mushroom Burger

Swiss cheese, BBQ sauce, lettuce, tomato,
onion & mayo 16

Le Bon Ton Cheeseburger

150g Wagyu beef patty & crispy bacon
w/ cheese, onion, lettuce, tomato,
pickles, spicy ketchup & aioli 16

Add char-grilled jalapenos 2

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KITCHEN SINK SALADS

Mixed leaves & iceberg lettuce, red
capsicum, cucumber, cherry tomato,
cheddar, white onion with toasted pepitas
& crispy corn tortilla strips, dressed with
chipotle ranch.

As Is 16.5

w/ Blackened market fish 25

w/ Spicy fried calamari 20.5

w/ Southern fried chicken 21.5