

Smokey Jake's Neighbourhood BBQ - Restriction free!

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!

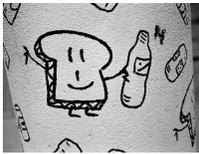
Smoked / cured meats (and veggies) - **100+ g** portions

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

Brisket - Pastrami - Burnt Ends - Pulled pork - Bacon - Pulled lamb -
Texas cheese sausage - Chicken thigh - BBQ pulled chicken - **12**

Beef ribs - Pork Ribs - Beef porterhouse steak - **24**

Cauliflower - Poblano - Kale greens - Corn off the cob - Black eyed peas -
Kale and red cabbage slaw - Mixed pickled veggies - **5**



Specialty sandwiches - Great with a side or some veggies.

Served with a tasting of pickled veggies, slaw, or a surprise!

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

Grilled cheese (10) - Cheddar and swiss cheese in sourdough. *V

Short Dog Tall Weeds (14) - Cauliflower, cheddar, sauteéd red onion, apple,
bourbon BBQ sauce, sourdough. *V / VG

Lil Bo Peep (18) - Smoked lamb shoulder, cheddar, pickle relish, bourbon BBQ
sauce, sourdough.

The Simpleton (18) - Pulled pork, slaw, bourbon BBQ sauce, milk bun.

Lil' Rascal (18) - Pastrami, swiss, braised red onion, slaw, mayo, sourdough.

Hillbilly Philly (18) - Brisket, sauteéd red onion, swiss, lettuce, mayo, milk bun.

Hot Brown (18) - Crispy chicken thigh, bacon, swiss, lettuce, tomato,
buttermilk BBQ sauce, milk bun.



Biscuits, burgers, wings, nachos...

A bit of the south in every bite...

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

Biscuits and gravy (10) - Two buttermilk biscuits served with your choice of
gravy.

Southern gravy - Sweet and savoury white gravy. *V

Red eye gravy - Bacon and coffee define this rich gravy.

The dozer (18) - Two buttermilk biscuits and a crispy chicken thigh served with
your choice of gravy .

Double dozer (22) - Add 2 fried eggs and prepare for sleep...

Smashburger (18) - 200 g mix of ground beef brisket, rib, and chuck with
in-house cured bacon. Topped with cheddar, lettuce, pickle relish, bourbon BBQ
sauce, and served on a milk bun.

Gypsy Burger *V/VG (14) - 200 g mix of black beans, quinoa, and spices.
Topped with cheddar, lettuce, pickle relish, bourbon BBQ sauce, and served on
a milk bun.

Jake's Hot Wings (3 for \$9; 6 for \$16; 12 for \$24) - Smoked chicken wings are
tossed in your choice of in-house hot wing sauce [contains butter]. Choose from
our list of sauces on the other side of the menu. Great for sharing!

Jake's Nachos (\$12) - In-house fried blue corn tortillas are tossed in your
choice of salt and served with beer cheese, salsa verde, salsa roja, and creme
fraiche. Add some extras from the platter list (pulled pork, burnt ends, etc.).



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

Cracklin *GF (8) - Triple-cooked pork skin. Choice of salt and sauce.

Mac and Cheese *V (10) - Made with butter, cream, milk, and a sharp cheddar cheese. Topped with sourdough croutons. Great for sharing!

Twice baked potatoes (3 for \$6; 6 for \$10) - Russet potatoes are stuffed with smoked bacon, cheddar cheese, and fresh herbs.

Chips *V/GF (6) - Hand-cut Russet potatoes are twice cooked. Choice of salt and sauce.

Hash Browns *V/GF (6) - Grated & fried Russet potatoes. Choice of salt and sauce.

Cheesy grits *V/GF (8) - Grits, cream, butter, and sharp cheddar cheese.

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

The Southerner (10) - A salad of cos lettuce, carrots, apples, squirrel food, and dried cherries. Tossed with apple cider vinaigrette. *V/GF

Succotash (10) - A salad of black eyed peas, grilled corn, greens, cos lettuce, and tomatoes. Tossed with apple cider vinaigrette. *V/GF



Our sauces Made in-house from raw ingredients

[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, white wine vinegar, garlic, lime, coriander.*

Salsa roja - Tomatoes, guajillo chili, apple cider vinegar, garlic, coriander.**

Chipotle adobo - Smoked jalapeño, tomato, garlic, apple cider vinegar.**

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

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

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

Our salts are made in-house and gluten-free using Victorian pink lake salt. plain salt -- ancho salt* -- chipotle salt** -- habanero salt***



What about the kids?

Ask our staff. Most dishes are child-friendly!

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



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#smokeyjakesneighbourhoodbbq



Specials - Ask our staff about weekly specials!