



MEAT ME BARBEQUE

TRADITIONAL SMOKED BARBEQUE
ONSITE CATERING AND DELIVERY

• STARTERS •

Cornbread | 6.00

Freshly baked corn bread serves 1.

Beetroot and Haloumi Salad | \$18

Char-grilled beetroot, haloumi with fresh salad greens, pine nuts and sesame vinaigrette serves 2.

Smokey Seafood Chowder | \$20

Salmon and Crab chowder, rustic style with potatoes served with 2 slices of garlic sourdough.

Elotes Salad | \$14

Mexican inspired char-grilled corn off the cob with parmesan, feta and spices.

Smoked Mushroom | \$14

Portobello mushrooms smoked over cherry wood served with char-grilled onions, dressed balsamic glaze.

Mountain Mac and Cheese | \$18

Macaroni, bacon and onions all generously tossed in bechemel roasted to perfection with panc cheese crumb topping

• WINGS AND SAUSAGES •

Sticky Bourbon BBQ Wings | \$22

One dozen wings smoked over cherry wood and glazed with house made BBQ Dr Pepper Bourbon Sauce glaze.

Buffalo Wings | \$22

One dozen wings freshly baked and sauced with homemade fermented habanero buffalo sauce, served with blue cheese sauce, carrot sticks and celery.

Smoked Cheese Kransky | \$18

3 Pork and cheese kranskys smoked with cherry wood, served with horseradish and sauerkraut.

Smoked Lamb Links | \$18

3 Lamb and cumin spiced sausages, smoked on cherry wood and served with house made pickles.



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Socials: @meatmebbq



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• MAINS •

Pork Baby Back Ribs | \$48

Whole rack smoked and glazed in Dr Pepper BBQ sauce.

Beef Brisket | \$34

Smoked with cherry wood, sliced 400 grams, serves 2.

Smoked Lamb Shank | \$28

Whole shank of lamb smoked over cherry wood and glazed in a maple honey sauce with a side of mash potato. Serves 2

Pulled Pork | \$28

Pork collar butt smoked over apricot wood and served with BBQ sauce. 400 grams per serve, serves 2.

Smoked Spatchcock Chicken | \$29

Smoked over pecan wood and served with Alabama sauce, serves 2-4 people.

Smoked Pork Belly | \$32

Crispy pork belly smoked with pecan wood, served with mash potato and house made whiskey apple BBQ sauce. Serves 2.

• FAMILY FEASTS •

Smoked Porchetta | \$144

Rolled pork belly and loin, generously filled with fennel, apple and spices, smoked over cherry wood and served whole or sliced onsite with a Pernod orange gravy. Serves 6-10 people.

Persian Style Shoulder of Lamb | \$128

Lamb shoulder smoked over cherry wood and glazed in competition BBQ sauce, served on jeweled rice with grilled flat breads, dukkah and olive oil. Serves 4-6

Reverse Sear Beef Rump | \$141

Wagyu rump beef smoked and reverse seared served whole or sliced on site. Comes complete with rosemary balsamic demi glace and cafe de Paris Butter. Serves 6-8 people.



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• DESSERTS •

Baby Boysenberry Pie | \$16

Fresh baked boysenberry pie served with whipped cream.

Smoked Chocolate Brownie | \$16

Delicious molten dark chocolate, whiskey and coffee brownie smoked over cherry wood. Served with whipped or pouring cream.

Banoffee Pie | \$16

Salted caramel pie with banana puree and creme fraiche.

Smoked Sticky Date Pudding | \$16

Date and orange Sponge smoked over pecan, smothered in caramel sauce and served with whipped or pouring cream.

New York Baked Cheesecake | \$42

Alternative flavours available on request.



• ONSITE DINING •

Game Day Burgers | \$22 PP

Burgers made on site with your choice of chicken, pork or beef cheese burgers, served fresh and straight from the grill. Minimum 4 serve order.

Beef Short Ribs | \$42 PP

Oak and cherry smoked beef short ribs, served on the bone, pull apart tender a heavy crust and served with a light BBQ glaze. Minimum 2 serve order.

Smokey Taco Feast | \$34 PP

A selection of pulled pork, smoked beef and grilled Tequila fish tacos, with elotes, fresh salsa, guacamole and all the condiments. Minimum 4 serve order.

Onsite Pitmaster and Chef | \$POA

Bring the cook and equipment to you, with various options as large as a full trailer pit and kitchen event, or as small as an intimate cook for two people. Menu can be customized to suit all budgets and requirements.

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• SPECIAL EVENTS EXAMPLES •

Option One

Smoke BBQ Grazing Menu; 3 courses, stand up canapes, Seated Mains and Dessert

Starters - Canapes

Beef tartare

Grass fed Beef tartare on tostada with horseradish cream and Caviar

Decadent Tuna Melt

Sourdough bread filled with fresh tuna and 2 cheese, grilled over flame, seasoned with truffle salt.

Smoked Maple Wings

Wingettes smoked and glazed in Maple BBQ Sauce

Mains - Grazing Style

Lamb Sliders

Brioche sliders filled with pulled smoked Lamb shoulder, covered in our Cranberry BBQ sauce with beetroot and tzatziki

Wagyu Tomahawks

Smoked Tomahawks grilled over live fire and sliced to serve with our Café de Paris butter, Hasselback potatoes and Blue cheese.

Dessert

New York Cheesecake

Fresh made cheesecake (our recipe) served with berry coulis and cream.

Option Two

Smoke BBQ Seated Menu; 3 courses all seated servings

Starters

Fire roasted Scallops

Scallop served in the half shell with Carolina style herbs and spices.

Smoked Lamb Ribs

Bite size morsels of smoked lamb ribs with our signature Cola Sauce

Mains - Plated

Yellow Curry smoked Salmon

Fresh smoked salmon fillets resting on a coconut based yellow curry with spices

Smoked Porchetta

Rolled and smoked pork belly filled with herbs and seasonings served with orange ouzo cream gravy.

Dessert

Fresh smoked peach cobbler

Served with our in house made vanilla bean ice cream

Book an appointment or call
to tailor a menu for your next event.
We adjust menus for customer as required

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