

LIGHT BITES	MARINATED OLIVES VG GF 6	WARM SOURDOUGH LOAF v 7	STUFFED RED PEPPERS †GF 8
	TOASTED ALMONDS VG GF 6.5	Salted butter and olive oil	Mini bell peppers stuffed with tuna
	SUN-DRIED TOMATOES VG GF 5	SOUTHERN CORNBREAD v 7	BILTONG BEEF JERKY GF 7.5
		Guacamole, Nashville salsa	

SMALL PLATES OF THE SOUTHERN ROADHOUSE

SEA	MARGARITA PRAWN QUESADILLA † 17.5	CRAYFISH & TIGER PRAWNS PLATE † 18
	Juicy tiger prawns marinated in chillies, garlic and herbs, flamed and served in a tortilla cup with guacamole, salsa and Margarita dressing	Marinated Tiger prawns and crayfish tails, bound in a creamy smoked mesquite and chilli mayonnaise with a hint of Dijon, served with rocket, cucumber and warm Texas flatbread
LAND	CHIPOTLE BLACKENED CHICKEN GF 11	SOUTHERN CRAB CAKES WITH RÉMOULADE DIPPING SAUCE † 19
	Tender flame grilled chicken glazed with a sweet and spicy chipotle and pineapple jam, with charred cob wheels and creamed avocado	Crispy crab cakes with creamy, tangy sauce
PLANT	SLOW SPIT ROASTED CHICKEN & SMOKED PORK SAUSAGE GUMBO POT 14	HICKORY GLAZED BURNT ENDS GF 14
	Scallions, chillies, soured cream, homemade cornbread	12-hour roasted beef brisket coated in a unique blend of spices served crispy in a buttermilk batter coating with a sweet and smoky barbecue firecracker glaze
	BUFFALO CAULIFLOWER WINGS v 10	BAMBOOZLED PORK BELLY GF 12
	Juicy cauliflower florets in a crispy smoked batter and accompanied by a creamy blue cheese sauce	Flame grilled pork belly on a bamboo skewer glazed with a sweet apple and chilli marmalade
SMOKY SALMOREJO SOUP VG (GF AVAILABLE) 13	FLAME ROASTED GARLIC CORN COBS v GF 9	CHARRED ARTICHOKE & SPINACH FONDUE v GF 13
A chilled summer delight of smoked heritage tomatoes, grapes and roasted almonds, with a coriander and chilli pesto, accompanied by sourdough bread	Nashville Picante mopping sauce	Bubbly and golden brown dip, garlic and rock salt Texas sourdough bread

HOMESTEADERS SHARING PLATTER (VG and GF AVAILABLE)

- recommended for 2 people -

A summer delight of marinated chargrilled vegetables, flamed artichoke, stuffed peppers, spicy Nduja, sun-dried tomatoes, jalapeños stuffed olives and beetroot hummus served with toasted sourdough bread.

Delicious for a summer of sharing...

24

DIXIELAND BURGERS

All our burgers come with a choice of skin-on fries, side salad or sweet potato fries (+2)

LOUISIANA BURGER (GF AVAILABLE) 22	BARBECUED HALLOUMI & KALE SALAD v GF 16
Our flamed burger, with 200g of pure beef, tomato jam, Monterey Jack, red onions, burger sauce, beef tomato, lettuce, gherkins	Grilled radicchio, hazelnuts, pomegranate molasses, chilli, black beans, charred pepper, sesame seeds, finished with southwestern dressing and honey drizzle
THE BUTTERMILK ROOSTER 20	CHIPOTLE ROASTED CHICKEN & APRICOTS GF 18
Crispy buttermilk fried chicken burger with our special recipe Alabama white sauce, rainbow slaw and finished with a darn good tomato, chilli and pineapple relish	Baby gem, sundried tomato, Monterey jack cheese dressing, maple roasted chickpeas with sweet and hot chilli and apple sauce
WOT, NO MEAT?!? VG (GF AVAILABLE) 19	
Our flamed plant-based burger served in a vegan brioche bun with crispy salad and tomato, vegan slaw and smoked applewood vegan cheddar	

ALL AMERICAN SALADS

LARGE PLATES OF THE DEEP SOUTH... AND BEYOND

SEA	NEW ORLEANS FLAMED SALMON FILLET †GF 28	STONE BASS FILLET & FRITES † 32
	Juicy salmon fillet coated in our unique blend of blackened spices and herbs, tender stem broccoli, rich cream cheese and Cajun spiced velouté	A deep south twist on a London classic, buttermilk spiced crispy stone bass served with skin on fries, chilli and minted crushed peas and rainbow slaw, accompanied by a tangy tomato and fruit relish
LAND	MESQUITE BLACK GASCONY RIBS WITH KENTUCKY STRAIGHT WHISKEY BBQ GF 28	SMOKED FIRECRACKER LAMB GF 28
	Served with skin-on fries and homemade slaw. Add a shot of "Woodford reserve" for the ultimate southern kick (+5)	Slow barbecued smoked lamb shoulder coated in our own special recipe rub, grilled baby gem, sweet and hot red currant and jalapeños syrup, served with choice of new potatoes and scallion salad or skin-on fries
	12-HOUR TEXAS RED BRISKET CHILLI & SOUTHERN DIRTY RICE GF 23	BOOTLEGGERS' MOONSHINE CHICKEN GF 21
	Pulled and ground beef brisket bound in chilli sauce with a smoky blend of herbs and spices, Louisiana dirty rice, soured cream, cornbread	Flamed in a unique blend of herbs and Southern spices, finished with a Tennessee Whisky cream, salsa bandera, skin-on fries
	SLOW SPIT ROASTED CHICKEN & SMOKED PORK SAUSAGE GUMBO 23	PIG & ROOSTER PLATE GF 27
	Scallions and chillies, soured cream, Southern Dirty rice, homemade cornbread	Half mesquite black Gascony ribs with Bootlegger's Moonshine Chicken, skin-on fries
PLANT	VEGAN AMERICANA CHILLI VG GF 16	MRS KIRKHAM'S CHILLI POT PIE GF 21
	Seasoned rice, tortilla chips, beans, avocado, fresh jalapeños, bell pepper, coriander	Pulled brisket chilli, topped with Mrs Kirkham's cheesy potato mash, tender stem broccoli

JAZZ IT UP! (GF AVAILABLE)

- minimum for 2 people -

AMERICANA presents the best of all worlds with an amazing trip through its menu: flamed prawns, moonshine chicken, barbecued Gascony ribs, pulled brisket chilli, corn cobs, rice and skin-on fries presented to you on a sharing board to savour

32 PER PERSON

FLAMED STEAKS

All our steaks come with a choice of skin-on fries, side salad or sweet potato fries (+2)

TOMAHAWK STEAK 32oz (900g) GF 88	SKIN-ON FRIES VG GF 6.5
On-the-bone rib steak, with your choice of two sides. Please allow us extra time to cook it	SWEET POTATO FRIES v 8.5
PRIME RIBEYE 12oz (340g) GF 39	MRS KIRKHAM'S CHEESY POTATO CHAMP GF 8.5
Great combination of flavour, tenderness and marbling from grass-fed Hereford Angus cattle	Creamy mashed potatoes with cheese, spring onions
PRIME SIRLOIN 9oz (255g) GF 31	NEW POTATOES AND SCALLION SALAD v GF 8.5
Melt-in-your-mouth 28 days dry-aged prime sirloin, a juicy beef lover's dream	ONION RINGS v 7
CHARGRILLED LAMB CHUMP GF 28	MAC & CHEESE v 8.5
Tender marinated Lamb steak, chargrilled pink accompanied by creamed spicy sweetcorn, bell pepper garlic, chilli and bacon	SUNSHINE STATE SIDE SALAD VG GF 7
	HOMEMADE SLAW v GF 6
	TENDER STEM BROCCOLI VG GF 8.5

SAUCES

PEPPERCORN SAUCE 2.5
GARLIC BUTTER v GF 2.5
BOOTLEGGERS' MOONSHINE SAUCE GF 2.5
NEW ORLEANS CREAM SAUCE v GF 2.5