

## SMALL PLATES OF THE SOUTHERN ROADHOUSE

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| <b>CHIPOTLE BLACKENED CHICKEN</b> GF 11  | <b>MARGARITA PRAWN QUESADILLA</b> † 17.5  |
| <i>Tender flame grilled chicken glazed with a sweet and spicy chipotle and pineapple jam, with charred cob wheels and creamed avocado</i>                  | <i>Juicy tiger prawns marinated in chillies, garlic and herbs, flamed and served in a tortilla cup with guacamole, salsa and Margarita dressing</i>                   |
| <b>SLOW SPIT ROASTED CHICKEN &amp; SMOKED PORK SAUSAGE GUMBO POT</b> 14  | <b>HICKORY GLAZED BURNT ENDS</b> GF 14  |
| <i>Scallions, chillies, soured cream, homemade cornbread</i>   | <i>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</i> |
| <b>BUFFALO CAULIFLOWER WINGS</b> v 10  | <b>FLAME ROASTED GARLIC CORN COBS</b> v GF 9  |
| <i>Juicy cauliflower florets in a crispy smoked batter and accompanied by a creamy blue cheese sauce</i>   | <i>Nashville Picante mopping sauce</i>  |
| <b>SMOKY SALMOREJO SOUP</b> VG (GF AVAILABLE) 13   |   |
| <i>A chilled summer delight of smoked heritage tomatoes, grapes and roasted almonds, with a coriander and chilli pesto, accompanied by sourdough bread</i> |   |

## ALL AMERICAN SALADS

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| <b>BARBECUED HALLOUMI &amp; KALE SALAD</b> v GF 16  | <b>CHIPOTLE ROASTED CHICKEN &amp; APRICOTS</b> GF 18   |
| <i>Grilled radicchio, hazelnuts, pomegranate molasses, chilli, black beans, charred pepper, sesame seeds, finished with southwestern dressing and honey drizzle</i> | <i>Baby gem, sundried tomato, Monterey jack cheese dressing, maple roasted chickpeas with sweet and hot chilli and apple sauce</i> |

## LUNCHTIME FLATBREAD WRAPS

*Lightly charred flatbread packed with a choice of spring and summer delights accompanied by rainbow slaw and a half pint of skin-on fries*

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| <b>CHARGRILLED CAJUN CHICKEN WRAP</b> 13.5  |
| <i>Barbecued gem, chunky Nashville salsa, Monterey jack and butter milk mayonnaise, spring onions, chopped red chillies</i> |
| <b>GRILLED HALLOUMI &amp; GRILLED SWEET PEPPER WRAP</b> v 12.5  |
| <i>Spinach, rocket, pickles, sundried tomato, bound in a sweet onion dressing, finished with salsa verde</i>                |
| <b>ST. LOUIS RIB MEAT WRAP</b> 14.5   |
| <i>Slow cooked pulled pork rib meat, grilled radicchio, chilli and apple marmalade, Dijon mustard and chive mayonnaise</i>  |

## DIXIELAND BURGERS

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

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| <b>LOUISIANA BURGER</b> (GF AVAILABLE) 22  | <b>GRANNY SMITH'S BELLY BURGER</b> 21  |
| <i>Our flamed burger, with 200g of pure beef, tomato jam, Monterey Jack, red onions, burger sauce, beef tomato, lettuce, gherkins</i>                                    | <i>(GF AVAILABLE)<br/>Slow cooked pressed Dingley Dell pork belly glazed with a granny smith apple and chilli relish served in a toasted brioche with salad and creamy spiced mayonnaise</i> |
| <b>THE FIRECRACKER ROOSTER BURGER</b> (GF AVAILABLE) 21  | <b>WOT, NO MEAT?!?</b> VG (GF AVAILABLE) 19  |
| <i>Flame grilled chicken in a spicy blended rub, topped with cooling sour cream and rainbow slaw, packed into a toasted brioche bun served with crunchy gem, pickles</i> | <i>Our flamed plant-based burger served in a vegan brioche bun with crispy salad and tomato, red and white vegan slaw and smoked applewood vegan cheddar</i>                                 |

## LARGE PLATES FROM THE SOUTHERN ROADHOUSE

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| <b>MESQUITE BLACK GASCONY RIBS</b> GF 18   | <b>STEAK &amp; FRITES</b> GF 22   |
| <i>Smoked, barbecued and flamed ribs served with creamy red and white slaw and skin-on fries</i> | <i>Luxuriously aged for 28 days, this grass-fed flat iron steak boasts intense flavour and a lean profile</i> |
| - 9oz (255g) 18  | - 8oz (220g) 22   |
| - 14oz (400g) 28   |   |

### SEA

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| <b>NEW ORLEANS FLAMED SALMON FILLET</b> † GF 28   |
| <i>Juicy salmon fillet coated in our unique blend of blackened spices and herbs, tender stem broccoli, rich cream cheese and Cajun spiced velouté</i> |

### LAND

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| <b>12-HOUR TEXAS RED BRISKET CHILLI &amp; SOUTHERN DIRTY RICE</b> GF 23  |
| <i>Pulled and ground beef brisket bound in chilli sauce with a smoky blend of herbs and spices, Louisiana dirty rice, soured cream, corn bread</i> |
| <b>SLOW SPIT ROASTED CHICKEN &amp; SMOKED PORK SAUSAGE GUMBO</b> 23  |
| <i>Scallions and chillies, soured cream, Southern Dirty rice, home-made cornbread</i>  |
| <b>PIG &amp; ROOSTER PLATE</b> GF 27   |
| <i>Half mesquite black Gascony ribs with Bootlegger's Moonshine Chicken, skin-on fries</i>   |
| <b>BOOTLEGGERS MOONSHINE CHICKEN</b> GF 21   |
| <i>Flamed in a unique blend of herbs and Southern spices, Tennessee Whisky cream, salsa bandera, skin-on fries</i>                                 |

### PLANT

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| <b>VEGAN AMERICANA CHILLI</b> VG 16   |
| <i>Seasoned rice, tortilla chips, beans, avocado, fresh jalapeños, bell pepper, coriander</i> |

### AMERICANA BITS ON THE SIDE

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| <b>SKIN-ON FRIES</b> VG GF 6.5                           |
| <b>SWEET POTATO FRIES</b> v 8.5                          |
| <b>MRS KIRKHAM'S CHEESY POTATO CHAMP</b> GF 8.5          |
| <i>Creamy mashed potatoes with cheese, spring onions</i> |
| <b>ONION RINGS</b> v 7                                   |
| <b>MAC &amp; CHEESE</b> v 8.5                            |
| <b>SUNSHINE STATE SIDE SALAD</b> VG GF 7                 |
| <b>HOMEMADE SLAW</b> v 6                                 |
| <b>TENDER STEM BROCCOLI</b> VG GF 8.5                    |
| <b>NEW POTATOES AND SCALLION SALAD</b> GF 8.5            |