

# DINNER MENU

# F220 SMOKEHOUSE



"MORE THAN A SMOKEHOUSE"

## FINGERS

**HOME MADE CORNBREAD** \$7  
with drizzled local honey

**CHICKEN WINGS** (GF, DF) \$16  
Eight (8) of our chicken wings that have been spice rubbed, tossed in our home made smoked BBQ sauce

**BUFFALO WINGS** (GF, DF) \$16  
Eight (8) of our chicken wings that have been spice rubbed, tossed in Frank's hot sauce

**CORN ON THE COB** (GF, V) \$12  
Six (6) smoked corn on the cob served with our lime and chili butter

**HICKORY LAMB RIBLETTES** (GF, DF) \$18  
Four (4) of our hickory smoked lamb riblettes, served with pineapple and peppers salsa

**BRISKET 'N' CHEESE CROQUETTES** \$16  
Four (4) of our pulled brisket 'n' cheese croquettes, served with our crunchy coleslaw and alabama dipping sauce

**BACON WRAPPED JALAPEÑO POPPERS** (GF) \$16  
Four (4) of our cheese stuffed, bacon wrapped, smoked and grilled jalapeño poppers

## BOTH HANDS

ALL BURGERS N' DOGS served with a small stack of Smokehouse fries  
Gluten Free buns available on request for an additional \$2

**THE PIG** (GF-O, DF) \$20  
Pulled pork, crunchy coleslaw, smoked apple sauce served on a crusty roll

**THE COWBOY** (GF-O) \$22  
220gm Wagyu pattie, bacon, aged cheddar, pickles, mustard, tangy ketchup served on a crusty roll

**THE SHERIFF** (GF-O) \$25  
220gm Wagyu pattie, pulled brisket, caramelised onion, bacon, aged cheddar, pickles, mustard, tangy ketchup served on a crusty roll

**THE PHILLY** (GF-O) \$22  
Pulled brisket, sautéed mushrooms, caramelised onions, two melted cheeses served on a hoagie roll

**THE ALABAMA** (GF-O) \$20  
Southern fried chicken, lettuce, smoked bacon, Alabama white sauce served on a crusty roll

**THE DOG** (GF-O) \$18  
Texan sausage, aged cheddar, onions, relish, mustard, tangy ketchup served on a hoagie roll

**THE VEGO** (GF-O, DF, V) \$18  
Smoked chickpea and lentil pattie with alfalfa sprouts, beetroot, tomato, Spanish onion, and aioli served on a crusty roll

## TO SHARE

**F220 FEAST** (GF-O, DF) \$39  
Enjoy 1/4 smoked chicken, Texan sausage, smoked brisket, smoked pork belly, served with pickled vegetables and your choice of any one side

Add half rack (500gm+) of our Pork ribs to the F220 Feast for an extra \$26

**F220 TASTING MENU** (GF) \$49 P/P  
Enjoy a range of our meats and sides. This is for a minimum of two people.

### Servings per person:

- one chicken wing
- one smoked corn
- one lamb riblette
- one jalapeño popper
- one croquette

### Servings between two people:

- cheesy fries with smoked bacon
- a generous meat platter including chicken, Texan sausage, smoked brisket, smoked pork belly and pork ribs USA

## PORK RIBS (GF, DF)

**PORK RIBS USA HALF RACK (500GM+)** \$29  
**PORK RIBS USA FULL RACK (1KG+)** \$58

JAN 2020

10% surcharge on Sunday and Public Holidays.

2/8 Karalta Road, Erina, Central Coast (02)4339 4846

V: Vegetarian, GF: Gluten Free, DF: Dairy Free, GF-O: Gluten Free on request

## DINNER MENU

# F220 SMOKEHOUSE



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## FORK AND KNIFE

ALL SMOKED MEATS served with pickled vegetables, smoked sweet jacket potato with sour cream, smoked bacon and the F220 sauce.

**ONE 220GM SERVING** (GF, DF) **\$29**

Choose one of: smoked chicken, smoked brisket, Texan sausage or smoked pork belly

**TWO 110GM SERVINGS** (GF, DF) **\$29**

Choose any two of: smoked chicken, smoked brisket, Texan sausage or smoked pork belly

## SALADS

**PUMPKIN & COUSCOUS** (V) **\$18**

Smoked pumpkin, couscous, Spanish onion, parsley, mint, toasted almonds, apricots and feta with a white wine and honey dressing

**BLACK BEAN SALAD** (V) **\$18**

Shredded lettuce, black beans, smoked corn, jalapeño, shallots, diced tomato and coriander with guacamole

**SMOKED CAULIFLOWER** (V) **\$18**

Smoked cauliflower, celery, peas, water chestnuts, crispy bacon and crumbled feta with a zesty citrus aioli dressing

ADD PULLED CHICKEN, PORK OR BRISKET TO ANY SALAD \$5

## SIDES

**SMOKEHOUSE FRIES** (GF, DF) **\$10**

**CHEESY FRIES** (GF) **\$14**  
WITH SMOKED BACON

### \$5 SIDES

**SOUTHERN STYLE GREENS**  
WITH TOASTED ALMOND FLAKES

**SIDE SALAD W/ VINIGARETTE**

**CREAMED CORN**

**BEANS 'N' BRISKET**

**CRUNCHY COLESLAW**

**HOUSE PICKLES**

**MAC 'N' CHEESE**

**SMOKED SWEET POTATO**  
WITH SMOKED BACON AND SOUR CREAM

### SAUCES

**F220 BBQ SAUCE** **\$1**

**F220 MUSTARD RELISH** **\$1**

**F220 TANGY KETCHUP** **\$1**

**AIOLI** **\$1**

**JALAPEÑO RELISH** **\$2**

**ALABAMA DIPPING SAUCE** **\$2**

**F220 GRAVY** **\$3**

## LIL PEOPLE (FOR 12YRS AND UNDER)

All Lil People meals include fries, drink and ice cream

**KIDS SOUTHERN FRIED CHICKEN** (GF-O) **\$15**

**KIDS DOG** (GF-O) **\$15**

**KIDS BRISK-WICH** (GF-O) **\$15**

**KIDS CHEESE BURGER** (GF-O) **\$15**

Smoking Australian quality meats  
on the Central Coast

So what can you smoke in a giant four metre smoker like ours? Basically anything! Currently, we smoke a variety of meats including brisket, steak, pork belly, chicken, lamb and sausages. We smoke vegetables ranging from our famous smoked sweet potato chips to our bacon wrapped stuffed jalapeño poppers and a daily selection of vegetables good enough to knock a carnivore on his rump!

## SPOONS

**SMOKED CHOCOLATE BROWNIE** **\$14**  
WITH BAILEYS ICE CREAM

**COLD SMOKED TIRAMISU** **\$14**

**PEACH TARTE TATIN** **\$14**  
WITH BELGIUM WHITE CHOCOLATE ICE CREAM

**AFFOGATO** (GF-O, V) **\$9**  
Premium espresso served with our premium Baileys ice cream  
ADD BAILEYS, MR. BLACK, FRANGELICO, KAHLUA, WHISKEY \$8