

# F220

OPEN
WED-SUN
11:30AM - 2:30PM
FOR LUNCH

Come in we're

2/8 Karalta Road, Erina - 4339 4846

### **LUNCH MENU**

| FINGERS  |      |
|--|------|
| HOME MADE CORNBREAD with drizzled local honey  | \$7  |
| CHICKEN WINGS (GF, DF) Eight (8) of our chicken wings that have been spice rubbed, tossed in our home made smoked BBQ sauce                            | \$16 |
| BUFFALO WINGS (GF, DF) Eight (8) of our chicken wings that have been spice rubbed, tossed in Frank's hot sauce   | \$16 |
| CORN ON THE COB (GF, V) Six (6) smoked corn on the cob served with our lime and chili butter   | \$12 |
| HICKORY LAMB RIBLETTES (GF, DF) Four (4) of our hickory smoked lamb riblettes, served with pineapple and peppers salsa                                 | \$18 |
| <b>BRISKET 'N' CHEESE CROQUETTES</b> Four (4) of our pulled brisket 'n' cheese croquettes, served with our crunchy coleslaw and Alabamba dipping sauce | \$16 |
| BACON WRAPPED JALAPEÑO POPPERS (GF) Four (4) of our cheese stuffed, bacon wrapped,   | \$16 |

### LIL PEOPLE

smoked and grilled jalapeño poppers

All Lil People meals include fries, drink and ice-cream

| KIDS SOUTHERN FRIED CHICKEN (GF-0) | \$15 |
|------------------------------------|------|
| KIDS DOG (GF-0)                    | \$15 |
| KIDS BRISK-WICH (GF-0)             | \$15 |
| KIDS CHEESE BURGER (GF-0)          | \$15 |

We are happy to change our menu for you, JUST ASK!

10% surcharge on Sunday and public holidays.

### **SIDES**

SMOKEHOUSE FRIES (GF, DF) \$10
CHEESY FRIES \$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 AIOLI \$1 F220 MUSTARD RELISH \$1 JALAPEÑO RELISH \$2 F220 TANGY KETCHUP \$1 F220 GRAVY \$3 ALABAMA DIPPING SAUCE \$2

### **SPOONS**

| SMUKED CHUCULATE BROWNIE WITH BAILEYS ICE CREAM                   | \$14              |
|---|-------------------|
| COLD SMOKED TIRAMISU  | \$14              |
| PEACH TARTE TATIN WITH BELGIUM WHITE CHOCOLATE ICE CREAM          | \$14              |
| AFFOGATO (GF-0, V) Premium espresso served with our premium Baile | <b>\$9</b><br>eys |

ice cream

ADD BAILEYS, MR. BLACK, FRANGELICO, KAHLUA, WHISKEY \$8



## F220

OPEN

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FOR LUNCH

\$25

\$22

\$18

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\$20

\$20

\$16

\$15

### **LUNCH MENU**

### LIGHT LUNCH OPTIONS

THE GRAZER \$18

Enjoy a variety of our entrees with one (1) of each of the following: chicken wing, smoked corn, lamb riblette, jalapeño popper and our brisket n' cheese croquette

The following lunch options have a choice of: pulled pork, pulled brisket, pulled chicken or black beans

| RRA LACA, 2 (GE)                           |  |
|--|--|
| Served on three soft tortillas with salsa, |  |
| guacamole and sour cream                   |  |

BBQ NACHO'S (GF)
Crunchy corn chips, topped with salsa, quacamole and sour cream

THE BBQ BOWL (GF, DF)
Served with jasmine rice, black bean salsa,

Served with jasmine rice, black bean salsa, diced tomato, pickled vegetables, coriander and toasted almonds

THE F220 SWEET LOAD (GF)
Two loaded sweet jacket potatoes with your choice of filling, with jalapeños, black bean salsa, sour cream, smoked bacon, cheese

### **SALADS**

| PUMPKIN & COUSCOUS (V) Smoked pumpkin, couscous, Spanish onion, parsley, mint, toasted almonds, apricots and feta with a white wine and honey dressing | \$18 |
|--|------|
| BLACK BEAN SALAD (V) Shredded lettuce, black beans, smoked corn, jalapeño, shallots, diced tomato and coriander with guacamole                         | \$18 |
| SMOKED CAUILFLOWER (v) Smoked cauilflower, celery, peas, water   | \$18 |

chestnuts, crispy bacon and crumbled feta

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

with a zesty citrus aioli dressing

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### 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-0, DF) Pulled pork, crunchy coleslaw, smoked apple sauce served on a crusty roll                       | \$20 |
|--|------|
| THE COWBOY (GF-0) 220gm Wagyu pattie, bacon, aged cheddar, pickles, mustard, tangy ketchup served on a crusty roll | \$22 |

THE SHERIFF (GF-0)
220gm Wagyu pattie, pulled brisket, caramelised onion, bacon, aged cheddar, pickles, mustard, tangy ketchup served on a crusty roll

THE PHILLY (GF-0)
Pulled brisket, sautéed mushrooms, caramelised onions, two melted cheeses served on a hoagie roll

THE ALABAMA (GF-0) \$20 Southern fried chicken, lettuce, smoked bacon, Alabama white sauce served on a crusty roll

THE DOG (GF-0) \$18
Aged cheddar, onions, relish, mustard, tangy

ketchup served on a hoagie roll

THE VEGO (GF-0, DF, V)
Smoked chickpea and lentil pattie with alfalfa sprouts, beetroot, tomato, Spanish onion, and aioli served on a crusty roll

### 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!