



THE SMOKE BAR

Good Times, Smokin' Good Meat!

FRIDAY FROM 5PM | & ALL WEEKEND LONG

Smoked BBQ Chicken 19

Smoked Tejano Aioli, Slaw, Fermented Cucumber Served on a hoagie roll & Chips.

Smoked Pork Belly 20

Smoked Tejano Aioli, Slaw, Fermented Cucumber Served on a hoagie roll with Chips.

★ Wagyu Beef Brisket 22

The one and only, Jacks Creek Wagyu. Smoked Tejano Aioli, Slaw, Fermented Cucumber Served on a hoagie roll with Chips.

Smoked Veg 17

Pumpkin, Tomato, Smoked Tejano Aioli, Slaw, Fermented Cucumber Served on a hoagie bun with Chips.

Family BBQ Tray 55

The best BBQ mix of the day (serves 2 - 3)
3 Meats - Chicken, Pork & Wagyu Beef
Corn on the Cob, Chips, Hoagie Rolls, Slaw, Pickles, House Smoked Sauce.

+ ADD: EXTRA MEAT

Wagyu Beef Brisket (100g) 12
Pork Belly (100g) 9
Smoked Chicken (100g) 7

+ ADD: SIDES 5

Corn on the Cob; Fresh Cut Watermelon

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IRONBARK & MESQUITE WOOD GRILLING

WELCOME AMIGOS!



Ironbark is probably the best Australian native wood for smoking, its dense structure provides a high temperature, long burning fuel.

We also use Mesquite, a lighter more aromatic wood - which gives a real Southern style Smokehouse flavour.

The flavour is memorable, our meat is top quality and it's not just 'Dude-Food' with our fabulous fresh sides available! The Backyard's Smoke Bar Pop-Up will be sizzling through Summer so enjoy while you can! Don't be surprised if we sell out sometimes! People can't resist flavoursome smoked BBQ. Smoking meat takes a lot of time - usually up to 18 hours, so get in early for your BBQ fix. Party bookings welcome.

Interested in meeting the Grillmaster for wood smoking classes? Low and slow BBQ, inspired by American-style cooking, is gaining huge popularity in Australia and something that you can do in your Backyard too! Register your interest for our upcoming GRILLMASTER CLASSES with one of our friendly CREW members.

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