

Menu 250k / Person

Price include's a surprise weekly special crafted by our chefs. Want something else from the Smoke menu? Just ask, and we'll make it happen!

TO START

Grilled Calamari Harissa, chickpea, crispy kale, candied lemon

Stracciatella Artisanal stracciatella cheese, coal roasted pumpkin,
curry spiced pepita, nutmeg syrup, sage

Tuna Tartare Soy marination, onion, gherkin, chipotle aioli, corn tortilla

Grilled Prawn Jimbaran king prawn, salsa verde, sweet pickled onion, paprika oil

MAINS

Charred Cauliflower Fire baked pita bread, cashew hummus, moroccan spice, preserved lemon

Fish Of The Day Grilled fish filet, charred snake beans, coconut curry and aromatics

Sharing Smoke Platter 1qt smoked chicken thigh, 100g brisket, 100g pork belly, 100g pulled
mushroom, serve with grilled pineapple, bourbon BBQ, chimichurri, white BBQ
and burnt fermented chili

Ash Baked Carrot Garlic infused honey, dukkah, smoked labneh

Leafy Green Salad Romaine lettuce, mixed herbs, sumac dressing

shared by 4 persons

Menu 350k / Person

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TO START

Beef Tartare Grass-fed beef Coal roasted bone marrow, black garlic,
burnt capsicum, cured egg

Grilled Corn On The Cob Fermented chili aioli, parmesan, spice dust

500 GR Smoked Pork Ribs Gochugaru glaze, toasted sesame, green onions

MAINS

Roasted Spring Chicken Chilli jam, charred cabbage, citrus aromatic oil

Belly Chop Hung roasted pork belly rib, roasted cauliflower puree, roasted fennel,
chicharrones, Nashville oil

Sharing Smoke Platter 100g brisket, 100g pulled pork, 100g pulled beef, 100g pulled
mushroom, serve with grilled pineapple, bourbon BBQ, chimichurri, white BBQ
and burnt fermented chili

Charred Greens Mixed local vegetables with chimichurri

Triple Cooked Potatoes Garlic and chili crumb

shared by 4 persons