LOW & SLOW

- FEAST WITH SMOKE -

450k for Tray

Let us make the hard calls and send your friends and family our favourites from the Low & Slow. You will get Smoked Chicken, Pulled Pork, Smoked Brisket & Cripy Pork Belly with sides. Finish with roasting marshmallows at the fire pit.

Build your own combo platter. All meats are smoked in-house daily. Limited stock.

Pork Sausages Mild or Spicy. 2 PCS - ***120k***
Brisket Sausages. 2 PCS - ***160k***
Chicken Sausages. 2 PCS - ***85k***
Pulled Beef. 100 GR - ***150k***
Pulled Pork. 100 GR - ***110k***

Cripsy Pork Belly. 100 GR - ***120k***
Smoked Chicken Thigh. QTR - ***95k***
Beef Brisket. 200 GR - ***320k***
Smoked Pulled Mushroom. 100 GR - ***65k***
Tempe Ribs. 150 GR - ***70k***

Served with sourdough, asian slaw, house made pickles
Choose 1 Sauce Per Portion: Smoked bourbon bbq sauce/ white bbq sauce/ burnt fermented chili sauce/ chimichurri

SNACKS

BREAD & BUTTER. 25 (Fire toasted sourdough, roast garlic & smoke tallow butter)

BRICK OF BRISKET. 45/PCS (Panko breaded crispy brisket ragout with white bbq sauce)

BLUEFIN TUNA ON RICE CRISPY. 25/PCS (Gochujang aioli, cornichon, capers, pickled ginger torch)

SHARING (LOW & SLOW)

- **Grilled Corn** (Special sauce, parmesan, spice dust). **65**
- **Grilled Calamari** (Harissa, chickpea, crispy kale, candied lemon). **115**
- **Hummus And Lamb** (Chickpea hummus, minced lamb kefta, clarified butter, pomegranate,pita bread). *vegan option available **135**
- **Beef Tartare** (Grass-fed Beef Coal roasted bone marrow, black garlic, burnt capsicum, cured egg). **125**
- **Smoked Ox Tongue On Skewer (**Sweet chili glaze, milk poached garlic emulsion, herbs crumb). **50**
- **Caesar Salad** (Baby gem lettuce tossed in caesar dressing with bacon crumb and shaved parmesan). **80** + add on Smoked Chicken **40**

TOUCHED BY FIRE

- **Grilled Prawn** (Jimbaran King prawn, salsa verde, sweet pickled onion, paprika oil). **190**
- **Fish Of The Day (**Grilled Fish fillet, charred beans, coconut curry and aromatics). **160**
- **500 GR Smoked Pork Ribs** (Gochugaru glaze, toasted sesame, green onions). **350**
- **Roasted Pork Chop** (Hung roasted pork chop, roasted cauliflower puree, charred baby kailan, chicharrons, nashville oil). **270**
- **Roasted Spring Chicken** (Chilli jam, charred cabbage, citrus aromatic oil). **140**
- **Charred Cauliflower** (Fire Baked pita bread, cashew hummus, moroccan spice, preserved lemon). **110**
- **200 GR Steak Of The Day** (Grilled over charcoal, red wine jus, arugula, roasted shallot, gremolata). **290**

SIDES

- **Triple Cooked Potatoes** (Garlic and chili crumb). **50**
- **Mac N Cheese** (American cheddar and parmesan fondue). **70**
- **Ash Baked Carrot** (Garlic infused honey, dukkah, smoked labneh). **70**
- **Charred Greens** (Mixed local vegetables with chimichurri). **65**
- **French Fries** (With chili jam aioli). **55**
- **Mash Potato** (Cream, butter and parsley). **55**
- **Grilled Rice** (Wrapped in banana leaf with xo sauce). **35**
- **Leafy Green Salad** (Romaine lettuce, mixed herbs, sumac dressing). **55**

ON BREAD

- SMOKED SMASH BURGER (Brioche Bun, wagyu beef patty, special sauce, american cheddar, caramelized onion, pickled green chili). **110**
- PULLED PORK BURGER (Brioche Bun, pulled pork butt, asian slaw, hoisin aioli). **110**
- PHILLY CHEESESTEAK (Ciabatta, sweet onion & pepper, cheese sauce). **150**

SWEETS

- STICKY TOFFEE PUDDING (Butterscotch sauce, vanilla ice cream, nuts brittle). **130**
- APPLE CRUMBLE (Served in cast iron pan with almond butter crumb and salted caramel ice cream). **100**
- BROOKIE (Part fudge brownie, part blondie cookie with dulce de leche and vanilla ice cream). **120**

SIGNATURE BEVERAGE

	COCKTAIL	ALCHOHOL FREE
PERFECT AGED MANHATTAN. ABV 23.5% Bourbon, Houseblend Vermouth, Cherry brandy, Aromatic Bitter, Barrel aged. (fruity aromatic boozy)	140	-
FIG'S NEGRONI. ABV 18.6% Sailor jerry Spiced, Vodka, Campari, Houseblend Vermouth, Dried Fig, Peach. (fruity aromatic boozy)	130	-
MEZCAL SOUR. ABV 15.3% Joven Mezcal Espadin, Elderflower, Yuzu, Super Foam. (floral, sour, creamy mouthfeel)	140	-
SPICY AGAVE MARGARITA. ABV 15% Jalapeno Tequila, Triple sec, Spicy Tepache, Agave Nectar, Tajin. (sweet, citrussy, spicy)	130	-
CLASSIC MARGARITA. ABV 15.4% Reposado Tequila, Triple sec, Citrus Mix.. (sweet, sour, easy to drink)	120	-
HUGO SPRITZ. ABV 12.5% Housemade Elderflower Liquer, Housemade Limoncello, Sparkling wine, Co2 (floral, fruity, refreshing)	130	-
PASSION FRUIT MULE. ABV 10%/ 0% Vodka, Passionfruit seed, Butterscotch, Citrus, Ginger Beer. (fruity, sour, refreshing)	140	75
APPLE SMITH. ABV 11%/ 0% London Dry Gin, Bianco Vermouth, Clarified Acidified Green Apple, Elderflower. (floral, fruity, refreshing)	130	75
SUMMER SPRITZ. ABV 11.3% London Dry Gin, Aperol, Green Apple, Mint, Citrus, Sparkling wine. (fruity, citrus, refreshing)	140	-
CARIBBEAN DELIGHT. ABV 11.4%/ 0% Carribean Rum, Passionfruit, Pineapple, Orange, Coconut cream. (tropical, fruity, creamy)	120	75
BEET ME UP. ABV 8.8% Bourbon, Housemade Beetroot Liquer, Vanilla, Citronella Purple Liquid. (earthy, aromatic, easy to drink)	120	-
WATERMELON COOLER. ABV 9.3%/ 0% White Rum, Leftover Watermelon Rind & Mint Cordial, Clear Watermelon, Co2. (fruity, minty, refreshing)	130	75
LEMON LIME BITTER. ABV 9%/ 0% Housemade Limoncello, Clarified Lemon Lime Sherbet, Blend Bitters, Soda. (citrusy, complex bitter, refreshing)	120	75
SMOKEY BLOODY MARY. ABV 9.4%/ 0% Vodka, Housemade Bloody Mary Mix, Smoke Bourbon BBQ Sauce, Citrus. (savoury, spicy, umami)	130	75

WINE

WINE BY GLASS

Housewine. **145**
(PLEASE CHECK WITH OUR STAFF FOR THE AVAILABILITY)

WHITE

- Concha Y Toro Sauvignon - CHI. **750**
- Stone Cross Chenin Blanc - SAF. **650**
- Arinzano Hacienda Chardonnay - ESP. **850**
- Pertaringa Sauvignon Blanc - AUS. **950**
- Durvillea Sauvignon Blanc – NZ. **650**
- Corte Giara Pinot Grigio – ITA. **850**

RED

- Trivento Cabernet Sauvignon - ARG. **650**
- Casa Silva Merlot - CHI. **750**
- Eagle Hawk Shiraz - AUS. **800**
- Fantini Montepulciano - ITA. **850**
- Marques De Cacerez Rioja - ESP. **850**
- Coppiere Chianti DOCG - ITA. **850**
- Bouchard Aine & Fils Pinot Noir - FRA. **950**
- Pertaringa Cabernet Sauvignon - AUS. **950**
- Achaval Ferrer Malbec - ARG. **950**

ROSE

- Vidal Fleury Rose - FRA. **850**
- Chateau The Lunar Rose - FRA. **900**
- Caprice Cinsault, Grenache - FRA. **750**

BUBBLES

- Jean Pierre Celebration Brutt - AUS. **750**
- Lous Perdrier Brut Excellence - FRA. **750**
- La Gioiosa Prosecco Trevisso - ITA. **900**
- Cocchi Brut Piemonte - ITA. **1.000**
- Moet & Chandon Imperial Champagne - FRA. **2.500**

LOW & SLOW

BEER

ON TAP

- Island Brewing Pilsner Draught 450ml — **85**
- Island Brewing Pilsner Draught 330ml — **65**

CANS

- Black Sand Lager — **90**
- Kura Kura Island Ale — **90**
- Kura Kura Lager — **85**
- Bintang Pilsener — **60**
- Bintang Crystal — **70**

HARD SELTZER & SOJU

- Everyday Weekend Lime & Soda — **75**
- Everyday Weekend Mango & Passion fruit — **75**
- Jinro Chamisul — **150**

LIQUIDS

- Equil Sparkling — **60**
- Young Coconut Water — **55**
- Fresh Juice — **55** (Watermelon, Orange, Pineapple, Mixed)
- Soft Drink — **35** (Coke, Coke Zero, Tonic, Soda Water, Sprite)
- Henry's Ginger Beer — **65**
- Lemon Squash — **40**

HOT / ICED

- House Tea — **45 / 55** (Black Tea, Earl Grey, roccan Mint, Chamomile)
- Bali Coffee — **30**
- Espresso — **35**
- Espresso Based Coffee — **45 / 55** (Americano, Long Black, Cappuccino, Café Latte, etc.)
- Matcha Latte — **50 / 60**

SPIRITS - GLASS/ BOTTLE

VODKA

- Stolichnaya — **110 / 900**
- Absolut — **120 / 1,200**
- Grey Goose — **130 / 1,600**
- Belvedere — **140 / 1,900**

TEQUILA & MEZCAL

- Olmeca Reposado — **110 / 1,200**
- Altos Plata — **130 / 1,800**
- Espolon Añejo Cristalino — **150 / 2,300**
- 400 Conejos Mezcal — **140 / 2,100**
- Don Julio Reposado — **150 / 2,300**
- Mahani Joven Mezcal — **160 / 2,500**

GIN

- Tanqueray — **120 / 1,400**
- Roku — **120 / 1,500**
- Hendrick's — **140 / 1,500**
- Peddlers Dry — **140 / 1,900**
- Monkey 47 — **140 / 2,000**

WHISKEY

- Wild Turkey — **125 / 1,500**
- Bulleit Bourbon — **125 / 1,600**
- Buffalo Trace Bourbon — **120 / 1,700**
- Jameson — **120 / 1,600**
- Jameson Black Barrel — **145 / 2,000**
- Singleton 12 YO — **150 / 2,000**

RUM

- Havana Añejo 3 Años — **110 / 1,200**
- Plantation 3 Stars — **120 / 1,300**
- Sailor Jerry Spiced — **120 / 1,600**
- The Kraken Black Spiced — **120 / 1,800**

EVENTS AT SMOKE

ASK THE TEAM TO CHECK OUT THE BARN WHERE WE CAN HOST YOUR NEXT EVENT.
MORE DETAILS HERE:

ALL PRICES EXCLUDE TAX 10% AND 5% SERVICE CHARGE