



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, Beef Jalapeño & Cheddar Sausage & Crispy Pork Belly with sides. Finish with roasting marshmallows at the fire pit.

Get the full low n slow experience, add our signature brisket to your combo + 220k

Ash Baked
Carrot



Smashed
Pork Chop



Grilled
Rice



Bluefin Tuna
On Rice Crispy



Fish Of
The Day



Big Cuts
(Beef Tomahawk)



Grilled
Calamari



Smoked Ox
Tongue Skewer



SMOKE

SIGNATURE BEVERAGE

	COCKTAIL	ALCOHOL FREE
PERFECT AGED MANHATTAN. Bourbon, Houseblend Vermouth, Cherry brandy, Aromatic Bitter, Barrel aged. (fruity aromatic boozy) <small>ABV 23.5%</small>	140	-
FIG’S NEGRONI. Sailor Jerry Spiced, Vodka, Campari, Houseblend Vermouth, Dried Fig, Peach. (fruity aromatic boozy) <small>ABV 18.6%</small>	130	-
MEZCAL SOUR. Joven Mezcal Espadin, Elderflower, Yuzu, Super Foam. (floral, sour, creamy mouthfeel) <small>ABV 15.3%</small>	140	-
SPICY AGAVE MARGARITA. Jalapeño Tequila, Triple sec, Spicy Tepache, Agave Nectar, Tajin. (sweet, citrusy, spicy) <small>ABV 15%</small>	130	-
CLASSIC MARGARITA. Reposado Tequila, Triple sec, Citrus Mix. (sweet, sour, easy to drink) <small>ABV 15.4%</small>	120	-
HUGO SPRITZ. Housemade Elderflower Liqueur, Housemade Limoncello, Sparkling wine, CO2 (floral, fruity, refreshing) <small>ABV 12.5%</small>	130	-
PASSION FRUIT MULE. Vodka, Passionfruit seed, Butterscotch, Citrus, Ginger Beer. (fruity, sour, refreshing) <small>ABV 10%/ 0%</small>	140	75
APPLE SMITH. London Dry Gin, Bianco Vermouth, Clarified Acidified Green Apple, Elderflower. (floral, fruity, refreshing) <small>ABV 11%/ 0%</small>	130	75
APEROL SGROPPINO. Housemade Limoncello, Aperol, Prosecco, Lemon Sorbet, Olive Mint Powder. (Sour, Extra Cold, Refreshing) <small>ABV 4.7%</small>	140	-
CARIBBEAN DELIGHT. Carribean Rum, Passionfruit, Pineapple, Orange, Coconut cream. (tropical, fruity, creamy) <small>ABV 11.4%/ 0%</small>	120	75
WATERMELON COOLER. White Rum, Leftover Watermelon Rind & Mint Cordial, Clear Watermelon, CO2. (fruity, minty, refreshing) <small>ABV 9.3%/ 0%</small>	130	75
LEMON LIME BITTER. Housemade Limoncello, Clarified Lemon Lime Sherbet, Blend Bitters, Soda. (citrusy, complex bitter, refreshing) <small>ABV 9%/ 0%</small>	120	75
SMOKEY BLOODY MARY. Vodka, Housemade Bloody Mary Mix, Smoked Bourbon BBQ Sauce, Citrus. (savoury, spicy, umami) <small>ABV 9.4%/ 0%</small>	130	75

SNACKS

- **Bread & Butter. 25** (Fire toasted sour-dough, roast garlic & smoked 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

- **Grilled Corn** (Special sauce, parmesan, spice dust, parsley. **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, herb 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** (Go-chugaru glaze, toasted sesame, green onions). **350** 
- **Smashed Pork Chop** (Hung roasted pork chop, roasted cauliflower puree, charred baby kailan, chicharrones, 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, gre-molata). **290**



PREMIUM CUTS

- **400gr MB 3-4** Black Angus Rib Eye, green pepper jus, roasted garlic, aromatics. **800k** 
- **400gr MB 9+** Wagyu Rib Eye, soy truffle jus, curried fried onion, fried kale. **1400k**
- **Big Cuts 1 KG ++** Check with our wait staff what we have in house, minimum 40 minutes **160k/100gr**

ON BREAD

- **Grilled Cheeseburger** (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**

SIDES

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

SWEETS

- **Sticky Toffee Pudding** (Butterscotch sauce, vanilla ice cream, nut 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**

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



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

Crispy 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

SMOKE'S BEVERAGE

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
- Beaches Cerveza — 60

HARD SELTZER & SOJU

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

LIQUIDS

	ICE	HOT
- Equil Sparkling	60K	-
- Young Coconut Water	55K	-
- Fresh Juice (Watermelon, Orange, Pineapple, Mixed)	55K	-
- House Tea (Black Tea, Earl Grey, Moroccan Mint, Chamomile)	55K	45K
- Soft Drink (Coke, Coke Zero, Tonic, Soda Water, Sprite)	35K	-
- Lemon Squash	40K	-
- Bali Coffee	-	30K
- Black & White Coffee (Americano, Long Black, Cappuccino, Café Latte, etc.)	55K	-
- Matcha Latte	60K	-
- Henry's Ginger Beer	65K	-

WINE

WINE BY GLASS

Housewine. 145 / 150ml served per glass
(PLEASE CHECK WITH OUR STAFF FOR THE AVAILABILITY)

RED

- Trivento Reserve Cabernet Sauvignon - ARG. 650
- Casa Silva Merlot - CHI. 750
- Eagle Hawk Shiraz - AUS. 800
- Fantini Montepulciano - ITA. 850
- Marqués de CáceresRioja - ESP. 850
- Enrico Serafino Tovasacco Nebbiolo - ITA. 950
- Bouchard Aine & Fils Pinot Noir - FRA. 950
- Pertaringa Cabernet Sauvignon - AUS. 950
- Achaval Ferrer Malbec - ARG. 950
- Chateau Cheval Brun St. Emilion Bordeaux - FRA. 1.300

WHITE

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

ROSE

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

BUBBLES

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

SPIRITS

VODKA

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

TEQUILA & MEZCAL

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

GIN

- Tanqueray — 120 / 1,400
- Roku — 120 / 1,500
- Hendrick's — 140 / 1,900
- 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:

