

# SMOKIN' OAK

## BARBECUE

# MENU

### BARBECUE BUFFETS

Craft your own barbecue experience  
Low & slow meats, sides to match, packed with flavour  
Choose your buffet option below

2 proteins + 2 sides  
**From \$50pp**

2 proteins + 3 sides  
**From \$60pp**

3 proteins + 3 sides  
**From \$70pp**

#### Barbecue Proteins

Beef brisket  
Pulled lamb  
Pulled pork  
Pulled beef cheek  
Glazed sliced ham  
Chicken portions  
Pork belly  
St Louis cut pork ribs  
Smoked sausage  
Barbecue side of salmon  
  
Pulled jackfruit (v)  
Buttered mushrooms (v)  
Barbecue baked beans (v)

#### Hot Sides

Herb and butter potatoes  
Grilled carrots  
Mac 'n' cheese  
Barbecue baked beans  
Root vegetable medley  
Buttered mushrooms

#### Cold Sides

Street corn salad  
Alabama slaw with cheddar  
Seasonal green salad  
Creamy potato salad  
Bacon ranch pasta salad

All pricing includes breads, pickles, sauces and serving equipment.  
Available as drop-off catering, on-site buffet service, or live cook-on-site.

Napkins, eco-friendly disposable plates, and cutlery are included.  
Optional upgrade: reusable plates & cutlery + table clearing service (+\$5pp).

Dietary requirements? Have a quick chat with us — we'll work through the best options.

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## BITES AND BOARDS

Built for sharing, our barbecue boards bring people together

### Barbecue Bites Board

**\$25pp**

A barbecue board to nibble while you mingle.

Salmon, smoked sausage bites and BBQ chicken nibbles with queso, smoked cream cheese, salsa, pickles, corn chips, crackers, buns and dipping vegetables.

### The Mighty Barbecue Platter

**\$65pp**

A loaded barbecue platter made to impress.

Sliced brisket, St Louis ribs and smoked sausage with Alabama slaw, street corn salad, queso, smoked cream cheese, corn chips, pickles and buns.

## FOOD TRUCK

Got an event coming up? Our food truck has you covered.

From public events to private gatherings, we'll tailor a barbecue menu to suit.

Built around authentic low & slow barbecue, with smoked meats and big flavour in every bite.

Food truck catering is priced per person, based on guest numbers and how many menu items you'd like.

Get in touch and we'll tailor a menu to suit your event.

Dietary requirements? Have a quick chat with us — we'll work through the best options.

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## GET IN TOUCH TO START PLANNING

Phone

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Email

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