



JALAPENO POPPERS x4 AKA BOMBSHELLS

Smoked jalapeños generously filled with silky cream cheese and Texas-style spices, delivering the perfect balance of heat and indulgence. 17
Add bacon for an extra hit of smoky richness 3.5

STUFFED JACKET POTATO

A slow-smoked baked potato overflowing with brisket and pork trimmings, lifted with pickled gherkins and jalapeños, then finished with our signature smoky cheese sauce. 16

OVERLOADED CHIPS

A towering stack of golden chips loaded with brisket and pork trimmings, layered with house pickles, and drenched in our smoky, house-made cheese sauce. 23

CORN ON THE COB

Fire-grilled corn brushed with herb-infused butter and finished with a generous snowfall of parmesan. 11

JURASSIC CHICKEN WINGS x4

Whole smoked-then-fried wings with shatter-crisp skin, marinated overnight and served with your choice of sauce. 19

GARLIC SOURDOUGH BREAD

A thick-cut slice of freshly baked sourdough, grilled with our house-made garlic butter and rosemary until golden and fragrant. Grilled to order. 3

FLASH FRIED CALAMARI 220g

Local squid, brined and pineapple-cut for tenderness, flash-fried and served with aioli, lemon, and our house citrus seasoning. 22

SMOKY MAC N CHEESE 2-3 PPL

Creamy elbow macaroni folded through a three-smoked-cheese blend, topped with butter-roasted Japanese panko and fresh herbs. 21

BURNT ENDS

Irresistibly tender brisket burnt ends, caramelised in a balsamic glaze for a rich, smoky, melt-in-your-mouth finish. 27

SAGANAKI

Golden-fried Greek cheese, served sizzling with lemon. 19

CHIPS

Crispy thick-cut chips dusted with our signature BBQ salt and served with ketchup. 13

TRIO DIPS

Warm pita paired with three house dips: cool tzatziki, smoky-spicy capsicum, and silky pink tarama. 19

ENTREES



PLATTERS

BBQ DELIGHT (2 ppl)
A feast of brisket, pulled pork, and pork belly served with a trio of pickled sides, three house-made sauces, your choice of salad, and our signature smoky mac 'n' cheese. 119

BONE COLLECTOR (4-5 ppl)
A show-stopping carnivore spread featuring pork ribs, a 1.4kg+ tomahawk, Jurassic chicken wings, lamb chop loins, chips, your choice of salad, and three house-made sauces. 290

CHAR-GRILL FUN (2 ppl)
A fire-kissed selection of adana skewer, grilled chicken, and picanha, served with warm pita, chips, two complementary sauces, and your choice of salad. 119

WOG PLATTER (2 ppl)
A Mediterranean-inspired spread of lamb, chicken, crumbed saganaki, trio dips (tarama, spicy capsicum, tzatziki), warm pita, chips, and creamy potato salad. 119

KIDS MENU \$15

CHICKEN NUGGETS & CHIPS Dinosaur-shaped chicken nuggets served with our thick-cut chips and a side of tomato sauce.

CHEESEBURGER & CHIPS A juicy mini cheeseburger paired with golden thick-cut chips for the perfect kid-sized meal.

NAPOLI PASTA – ELBOW Tender elbow pasta tossed in a smooth, kid-friendly Napoli sauce.

HOT DOG & CHIPS A classic hot dog served with thick-cut chips for a simple, tasty favourite.

SALADS

	Side / Main
BLOOD MOON A vibrant mix of beetroot, spinach, creamy feta, and toasted walnuts, finished with a rich balsamic drizzle.	10 / 22
POTATO SALAD Crushed baby potatoes tossed with fresh green herbs and a bright lemon–olive oil vinaigrette.	10 / 22
SLAW SALAD Authentic Carolina-style slaw made with red and green cabbage, carrots, apple cider vinegar, mayo, and Dijon mustard for the perfect tangy crunch.	10 / 21
MOROCCAN COUSCOUS Fluffy couscous folded with baby spinach, roasted capsicum, and fresh Moroccan herbs, brought together with a zesty citrus vinaigrette.	10 / 21



CLASSIC BBQ

BEEF BRISKET - WAGYU COMPETITION STYLE 160g

A true labor of love. Dry-brined for 12 hours, smoked for a remarkable 16 hours, then carefully rested for an additional 10-14 hours. This results in a tender masterpiece bursting with deep, smoky flavours that will leave you craving more. 27

PULLED PORK SHOULDER 200g

Smoked for 12 hours and rested for 10 hours. Injected with its own juices, ensuring a moist, flavour-packed feast. Enjoy this expertly seasoned, tender masterpiece. 25

SMOKED PORK BELLY 200g

Smoked for 4 hours and basted in its own juices for another 3 hours. We guarantee the softest meat you've tasted. 26

LAMB CHOP LOINS 500g

Marinated for 12 hours to reduce the gamey flavours, seasoned with Mediterranean lamb rub, and smoked for 2 hours for perfect tenderness. 35

U.S.A. PORK RIBS 400g-500g

Overnight marinated in wet brine, smoked low and slow in applewood for 6 hours, then rested in their own juices and house-extracted authentic lard until served. 48

PORK CUTLETS 450g

Seasoned with a blend of herbs, smoked for 2 hours, and seared over an open flame. 35

SEAFOOD SKEWER

Fisherman's catch on a spike: a mix of salmon, prawns, scallops, bell peppers, and Spanish onions. Served with 2 Elements sauce and a lemon wedge. 37

LOW & SLOW

SAUCES & PAIRING OPTIONS

<i>Bourbon</i>	\$3	<i>Ketchup</i>	<i>free</i>
<i>Gold Carolina</i>	\$3 - MUSTARDY	<i>Mustard</i>	<i>free</i>
<i>Sweet & Sticky</i>	\$3 - HONEY-ISH	<i>Dijon</i>	\$2
<i>Texas</i>	\$3	<i>Ranch</i>	\$2
<i>Buffalo</i>	\$3 - MILD SPICY	<i>Blue Cheese</i>	\$3
<i>Smoked BBQ</i>	\$2	<i>Chimichurri</i>	\$3
<i>Garlic Butter</i>	\$3		

Option 1: Coleslaw, mac n cheese, pickles, garlic bread, and bourbon sauce 19

Option 2: Chips, corn on the cob, pickled jalapenos, and BBQ sauce 19

Option 3: Grilled vegetables, cherry balsamic glaze, and dry shallots 19

Option 4: Side Salad - 10 (Page 1, choose your salad)

Option 5: Side Chips 9

ENTREE

PLATTERS

LOW &
SLOW

GRILL
FIRE

DRINKS

PORTERHOUSE 350g

A premium MB4 porterhouse steak, slow-smoked to perfection, then finished with a high-heat reverse sear for a flavourful crust, caramelised fat cap, and tender, juicy centre. 60

PICANHA - QUEEN OF STEAKS 350g

A famous Brazilian flavour experience. Tender MB4 top sirloin crowned with its iconic fat cap, which bastes the meat as it grills, creating unparalleled juiciness and deep beef flavour. 60

T-BONE 800g

Two legendary steaks, one bone. Features the tender fillet and the flavour-packed New York strip for the complete steak experience. 90

TOMAHAWK 1.4KG+

Indulge in our tomahawk, a prime bone-in ribeye aged and smoke-infused for peak flavour, basted with butter-rosemary over fire for a perfect crust. Paired with two fine sauces. 210

RUMP STEAK ALCHEMY MB4 350g

Injected with natural tallow, smoked for 2 hours, and seared over open flames. 50

SALMON STEAK

Alaskan wild salmon, grilled to perfection and served with creamy dill mayonnaise. Comes with a side of grilled vegetables. 47

ADANA KEBAB SKEWER 300g

Minced lamb with a mild Middle Eastern flavour, grilled until tender and juicy on a wide skewer. Served with pita, sumac, onions, fresh parsley, and chips. 37

OPEN SOUVA

Marinated for 24 hours. Comes with pita, tzatziki, your choice of salad, and chips.
Chicken 36 Lamb 39 Mix 39

GRILL FIRE

PREMIUM SAUCES

Smoked Green Peppercorn & Brandy.

Brute force meets French silk. Applewood-smoked peppercorns deglazed in high-proof brandy. A sharp, rhythmic heat that lingers long. 5

The "Secret" Entrecote.

A guarded emulsion of fourteen botanicals and hand-whipped butter. It is the green gold of 2 Elements, an intricate, herb-heavy enigma. 5

Salsa Tartufata.

A textured, merciless concentration of wild porcini and black winter truffle. Suspended in cold-pressed oil, it is an earthy, uncompromising depth charge. 5

SOFT
DRINKS

BEERS
SPIRITS

COCKTAILS

WINES

SOFT DRINK

S.PELLEGRINO SPARKLING MINERAL WATER 750ml

GLASS/JUG 1.7L

9

Ginger Beer - Bundaberg

7/-

Fresh Lemon Lime Bitters/Fresh Soda Lime Bitters

8/27

Softs [Coke, Coke Zero, Sprite, Fanta, Solo, Raspberry Lemonade]

6/21

Juice [Apple, Orange, Pineapple, Cranberry]

6/21

MOCKTAIL

VIRGIN MOJITO

A crisp and refreshing blend of fresh lemon juice, mint leaves, and sugar syrup, topped with sparkling soda for the perfect classic cooler. 14.5

FREE BASIL SMASH

A bright and herbaceous mix of fresh lemon juice, basil leaves, sugar syrup, and alcohol-free gin, shaken into a vibrant green smash. 15

REGINA GEORGIA

A fruity, elegant mix of fresh lemon juice, sugar syrup, alcohol-free gin, and velvety strawberry purée — sweet, tart, and beautifully balanced. 15

SUNDOWN SPRITZ

A tropical sunset in a glass — mango syrup, lemon juice, apple juice, mint, and soda come together for a light, juicy, refreshing spritz. 15

SOFTS
MOCKTAILS

SOFT
DRINKS

BEERS
SPIRITS

COCKTAILS

WINES

BEER

BEER SCHOONER/PINT

Kirin Ichiban Japan	14/16
Little Creatures - Pale Ale	13/15
Little Creatures - Juicy Xpa	13/15
Stone&Wood - Pacific Ale	13/15
Hahn SuperDry - Low carb	12/14
Bottle Corona	12
Bottle Carlton	11

NON-ALCOHOL 10

Great Northern Zero

CIDER

Rekorderling Strawberry&Lime 14

Somesby Apple 11

Somesby Pear 11

SPIRITS

WHISKY/BOURBON

Jim Beam 10

Jameson 12

Canadian Club 12

Jack Daniel 13

Gentlemen Jack 15

Maker's Mark 14

Woodford 16

SCOTCH

Johnnie W Red 11

Johnnie W Black 13

Johnnie W Blue 40

Johnnie W Aged 15 Years 20

Glenfiddich 15y/o Single Malt 25

Chivas Regal 16

Monkey Shoulder 16

TEQUILA

Jose Cuervo Gold 12

Reserva 1800 Silver 13

VODKA

Smirnoff 10

Absolut 12

Absolut Vanilia 13

Belvedere 15

Grey Goose 15

GIN

Gordon Alcohol-Free 10

Gordon 10

Bombay Sapphire 13

Hendricks 15

Roku 14

RUM

Bacardi 11

Malibu 10

Kraken Black Spiced 13

Bundaberg 10

Captain Morgan 11

Sailor Jerry 12

LIQUEUR

Campari 11

Disaronno 14

Galliano Vanilla 14

Kahlua 11

Frangelico 10

Baileys 11

Southern Comfort 11

Cointreau 12

Ouzo 13

Drambuie 16

Creme de Cassis de dijon 10

Grand Marnier 14

Hennessy 18

Chambord 14

Aperol 10

BEER/SPIRIT

SOFT
DRINKS

BEERS
SPIRITS

COCKTAILS

WINES

CLOVER CLUB

Gin shaken with raspberry cordial, fresh lemon juice, and egg white for a silky, vibrant, berry-kissed sour. 23

RUSTY NAIL

A timeless blend of Scotch whisky and Drambuie — smooth, honeyed, and richly aromatic. 24

PINKY PROMISE

A bright, playful mix of tequila silver, Grand Marnier, fresh lime, cranberry, egg white, and pink grapefruit soda for a citrus-forward, silky finish. 25

IRISH PASSION

Irish whiskey shaken with fresh lemon, sugar syrup, passionfruit puree, ginger beer, and mint-basil leaves for a tropical, spicy, refreshing hit 24

THE GENTLEMAN

A refined blend of JD whisky, passionfruit puree, fresh lemon, orange juice, sugar syrup, and Creme de Cassis — smooth, fruity, and sophisticated. 24

JAM SESSION

A lively fusion of vanilla vodka, Red Bull, fresh lemon, sugar syrup, and mint-basil leaves — energetic, aromatic, and dangerously drinkable. 24

ST. CLOUD

Gin, elderflower, fresh lemon, and egg white shaken into a floral, cloud-soft, elegant sour. 23

RED MARGARITA

Tequila and fresh lime lifted with agave and a blood-orange bitter liqueur for a bold, ruby-hued twist on the classic. 22

APEROL SPRITZ

A refreshing Italian classic — Aperol, sparkling wine, and soda served bright, bubbly, and bittersweet. 15

BASIL SMASH

Fresh basil shaken with gin, lemon juice, and sugar for a crisp, herbaceous, green-gold smash 24

MOJITO

Rum muddled with sugar cane and mint, topped with soda for a cool, refreshing Cuban classic. 24

LYCHEE BREEZE

Vodka, lychee syrup, lemon juice, sugar syrup, and soda blended into a light, floral, tropical breeze. 24

WHISKY SOUR

A smooth, citrus-forward classic made with whisky, fresh lemon, sugar syrup, and egg white for a velvety finish. 24

AMARETTO SOUR

Disaronno, fresh lime, sugar syrup, and egg white shaken into a sweet-tart, almond-kissed sour. 24

MOSCOW MULE

Vodka and fresh lime topped with fiery ginger beer for a crisp, refreshing kick. 23

MARGARITA

A bright, zesty blend of tequila gold, triple sec, and fresh lime — the timeless classic. 23

TOMMY'S MARGARITA

A modern favourite with tequila silver, agave syrup, fresh lime, and a touch of salt for clean, natural sweetness. 20

LONG ISLAND ICED TEA

A bold mix of vodka, tequila, rum, gin, Cointreau, and fresh lemon, finished with a splash of cola. 23

ESPRESSO MARTINI

Vodka, Kahlua, vanilla syrup, and fresh espresso shaken into a rich, smooth, caffeinated indulgence. 24

NEGRONI

A perfectly balanced Italian classic — gin, Campari, and sweet red vermouth stirred over ice. 24

OLD FASHIONED

Whisky, a sugar cube, and bitters stirred into a timeless, spirit-forward masterpiece. 24

COSMOPOLITAN

Vodka, Cointreau, cranberry, fresh lime shaken into a crisp, vibrant, pink-hued classic. 23

TEQUILA SUNRISE

A bright, layered blend tequila, orange juice, and grenadine that pours like a sunrise in a glass. 16

AFTER DARK

A rich, indulgent fusion of vodka, Kahlua, Baileys, espresso, and sugar syrup — smooth, bold, and beautifully decadent. 25

COCKTAILS

SOFT
DRINKSBEERS
SPIRITS

COCKTAILS

WINES

RED

	BTL / GLS
SHIRAZ	
The Medhyk	176
<i>Heathcote - Victoria</i>	
Crest McLaren	58 / 15
<i>McLaren Vale - SA</i>	
Studio Series	36 / 9
<i>Riverland - SA</i>	
Brightlands MV	322
<i>Murray Valley - Victoria</i>	
Water Wheel	56 / 14
<i>Bendigo - Victoria</i>	

CABERNET SAUVIGNON	
Studio Series	36 / 9
<i>Riverland - SA</i>	
Hollick Ravenswood	210
<i>Coonawarra - SA</i>	
Water Wheel	56 / 14
<i>Bendigo - Victoria</i>	

MOSCATO	
Sugar & Spice	45 / 12
<i>Victoria - Australia</i>	

PINOT NOIR	
Lambrook Amelia	130
<i>Adelaide Hills - SA</i>	
Mt Riley	64 / 16
<i>Marlborough - NZ</i>	
McArthur Ridge Grand	300
<i>Central Otago - NZ</i>	

MERLOT	
Studio Series	36 / 9
<i>Riverland - SA</i>	

WHITE

	BTL / GLS
CHARDONNAY	
Studio Series	36 / 9
<i>Riverland - SA</i>	
Hollick Bond Rd	73 / 20
<i>Coonawarra - SA</i>	
SAUVIGNON BLANC	
Studio Series	36 / 9
<i>Riverland - SA</i>	
Mt Riley	50 / 14
<i>Marlborough - NZ</i>	

PINOT GRIGIO	
Studio Series	36 / 9
<i>Riverland - SA</i>	
Talis	50 / 13
<i>Veneto - Italia</i>	
ROSE	
Les Peyrautins	55 / 14
<i>Rousillon- France</i>	
Estandon Heritage	70 / 18
<i>Provence - France</i>	

SPARKLING & CHAMPAGNE	
Lost Farm NV Spark Pinot Chard	75
<i>Tamar Valley- Tasmania</i>	
Duval-Leroy Brut Reserve NV	274
<i>Champagne - France</i>	
Duval-Leroy Blanc de Blanc Premier	367
<i>Champagne - France</i>	
Studio Series Brut Cuvee	36 / 9
<i>Riverland - South Australia</i>	
Charles Pelletier Brut	58 / 15
<i>Burgundy- France</i>	
Villa Jolanda	50 / 13
<i>Veneto - Italy</i>	

WINES