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# SMOKEHOUSE

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## Appetisers

### Smokehouse Beef Nachos

Pepper Jack Cheese, Onions, Bell Peppers, Olives and Tomato Salsa

### Shrimp Caesar Salad

Popcorn Shrimp, Sun-blushed Tomatoes, Romaine Lettuce, Parmesan and Ciabatta Croutons

### Buffalo Chicken Wings

Sweet Chilli Sauce

### Maryland Crab Cake

Alaskan Crab and Cajun Crème Fraîche with Fiery Tomato Sauce and Avocado Cream

### Loaded Potato Skins

BBQ Chicken, Hickory Smoked Bacon and Monterey Jack Cheese  
or Spring Onions and a Creamy Jalapeño Ranch Dressing (v)

## Main Courses

### Coconut Crusted Shrimp

Peach and Mango Chutney

### Blackened Salmon

Mango, Mint and Tomato Salsa with Jambalaya Rice

### Buttermilk Southern Fried Chicken

Roasted Corn, Sun-blushed Tomatoes and a Black Bean and Avocado Salsa

### Road House Sliders

Prime Black Angus Beef\* and Pulled Pork, American Bacon and  
Monterey Jack Cheese in Jalapeño Brioche Buns with Cajun Onion Rings

### Memphis Style Baby Back Ribs

Sweet Spiced Rub and Jack Daniels Honey BBQ Sauce

### Slow Cooked Chipotle Beef Brisket

Chimichurri Sauce

### Cajun Vegetable and Five Bean Stew

Sweet Potato and Roasted Corn Fritters (v)

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## Sides

Mac & Cheese

Loaded Hasselback Potatoes with Bacon, Cheddar, Sour Cream and Chives

Cajun Fries

BBQ Style Beans with Pulled Pork

Creamed Corn with Piquillo Peppers

Steamed Broccoli

## Desserts

**Cookies and Cream Tart**

Spiced Peach and Vanilla Cream

**Molten Chocolate Doughnut**

Vanilla Ice Cream

**Vanilla Cheesecake with Oreo Crumb**

Toasted Marshmallows, Chocolate Ganache and Pecan Ice Cream

**Salted Caramel and Popcorn Pudding**

Glazed Apple and Cinnamon Madeleine

(v) – Denotes vegetarian choice

\* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining. Please note that some of these dishes may contain nuts or nut extracts.

# SMOKEHOUSE

The classic American Smokehouse delivers a delicious and distinctive style of barbecuing where the meat melts in your mouth.

Dry rubs add an extra depth of taste to accompany the deep, hearty flavours of Southern recipes such as French-inspired Cajun cuisine and soul food classics.

So while the American menu, like the country itself, is a celebration of many influences, the grill brings it all memorably together.

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## **SMOKEHOUSE WINE FLIGHT** **\$22.00**

Join us for a journey of discovery as we introduce you to three wines perfectly matched with the menu.

Chardonnay, Geysers Peak, California, USA

Velvet Devil, Charles Smith, Washington State, USA

Late Harvest Sauvignon Blanc, Viña Morandé, Casablanca Valley, Chile

<b>WHITE WINE</b>	<b>250ML</b>	<b>BOTTLE</b>
Chardonnay, Château St. Jean, Sonoma County, California	\$17.50	\$50.00
Chardonnay, Geysers Peak, California	\$12.25	\$35.00
Riesling Kung Fu Girl, Charles Smith, Washington State	\$15.75	\$45.00
Sauvignon Blanc, Geysers Peak, California	\$12.25	\$35.00
Vignier, Clay Station Vineyards, Lodi, California	\$15.75	\$45.00

<b>ROSÉ WINE</b>	<b>250ML</b>	<b>BOTTLE</b>
Zinfandel Rosé, The Bulletin, California	\$12.50	\$36.00

<b>RED WINE</b>	<b>250ML</b>	<b>BOTTLE</b>
Cabernet Sauvignon, Stone Barn, California	\$12.25	\$35.00
Merlot Velvet Devil, Charles Smith, Washington State	\$15.75	\$45.00
Old Vine Zinfandel, Ironstone Vineyards, Lodi, California	\$16.75	\$47.50
Pinot Noir, A to Z Wineworks, Dundee Hills, Oregon	\$19.25	\$55.00
Syrah Boom Boom, Charles Smith, Washington State	\$17.50	\$50.00

<b>SWEET WINE</b>	<b>75 ML</b>	<b>BOTTLE</b>
Late Harvest Sauvignon Blanc, Viña Morandé, Casablanca Valley, Chile (375ml)	\$7.95	\$36.00

## **AMERICAN BEERS**

Sierra Nevada, American Pale Ale - 355ml, 5.6% abv	\$5.95
Blue Moon Belgian White - 355 ml, 5.4% abv	\$5.95
Brooklyn Lager - 355ml, 5.2% abv	\$5.75

All wines by the glass are served as 250ml measures.

150ml measures are available on request. The Wine Flight consists of 3 glasses, each of 150ml for white and red wine and 75ml for sweet wine.

All bar purchases are subject to a 15% service charge.