
SMOKEHOUSE

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)

SMOKEHOUSE

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.

SMOKEHOUSE

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, Geysler Peak, California, USA

Velvet Devil, Charles Smith, Washington State, USA

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

WHITE WINE

250ML BOTTLE

Chardonnay, Château St. Jean, Sonoma County, California \$17.50 \$50.00

Chardonnay, Geysler Peak, California \$12.25 \$35.00

Riesling Kung Fu Girl, Charles Smith, Washington State \$15.75 \$45.00

Sauvignon Blanc, Geysler Peak, California \$12.25 \$35.00

Vioignier, Clay Station Vineyards, Lodi, California \$15.75 \$45.00

ROSÉ WINE

250ML BOTTLE

Zinfandel Rosé, The Bulletin, California \$12.50 \$36.00

RED WINE

250ML BOTTLE

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

SWEET WINE

75 ML BOTTLE

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.