

SMALL + SHARE

GARLIC BREAD ^V	\$10
SMOKED GARLIC BUTTER - ADD CHEESE	+\$2
CAJUN CORN RIBS ^V	\$16
HONEY + SUMAC TZATZIKI, SPICED ALMONDS, LIME	
SPICED BLOOMING ONION	\$14
JALAPEÑO RANCH	
PULLED PORK TACO	(EA) \$8
SLAW, CRACKLING, BARBARIAN BBQ SAUCE	
FRICKLES	\$10
CHIPOTLE AIOLI	
MAC + CHEESE CROQUETTES	\$14
HARISSA	
CHICKEN FRIED BACON	\$12
SMOKED HERB CHIMMI CHURRI	
BUFFALO CHICKEN WINGS ^V	(500G) \$22
BUFFALO TOAD HOT SAUCE,	(1KG) \$38
BLUE CHEESE DRESSING	
NACHOS ^{V GF}	\$18
SMOKED BEANS, GUACAMOLE, SOUR CREAM,	
MONTEREY JACK, CORIANDER	
+PULLED PORK	+\$6
+WAGYU BEEF BRISKET	+\$6
HOT HONEY PORK BELLY BITES ^{GF}	\$18
SPRING ONION, SESAME, JALAPEÑO	
SARRIES SEASONED CHIPS ^{VE GF}	\$10
TOMATO SAUCE, AIOLI	

ON THE TABLE

BARBARIAN BBQ SAUCE | SARRIES HOT SAUCE
CARRINGTON SPICED KETCHUP

TAKE HOME FOR \$14 EA OR \$26 FOR 2

^V VEGETARIAN | ^{VE} VEGAN | ^{GF} GLUTEN FREE

NOT ALL INGREDIENTS ARE LISTED, PLEASE ASK FOR ASSISTANCE IF REQUIRED

MANAGEMENT DOES NOT GUARANTEE MEALS ARE WITHOUT TRACES OF ALLERGY ITEMS

(A) AUSTRALIAN SEAFOOD | (I) IMPORTED SEAFOOD

(M) IMPORTED + AUSTRALIAN SEAFOOD

PUBLIC HOLIDAYS INCUR A 15% SURCHARGE | CREDIT TRANSACTIONS INCUR A 1% SURCHARGE

SARRIES SMOKEHOUSE

FROM THE SMOKER

MEATS

BEEF BRISKET	(PER 100G) \$16
BEEF RIBS	(PER RIB) \$22
PULLED PORK SHOULDER	(PER 100G) \$8
BAROSSA CHEESE KRANSKY	(EA) \$12
ALABAMA CHICKEN BREAST	(250G) \$18

SIDES

MAC + CHEESE ^V	+\$6
AMERICAN CHEDDAR, PARMESAN, MOZZARELLA, BREAD CRUMBS	
NEW ORLEANS SLAW ^V	+\$6
CABBAGE, MAPLE, MAYO	
WEDGE SALAD ^V	+\$6
COS LETTUCE, PICKLED ONION, BLUE CHEESE DRESSING	
MARTIN'S POTATO BUN ^V	(EA) +\$3
TORTILLAS ^V	(PER 3) +\$6
TATER TOTS ^V	+\$6

FEED ME

MINIMUM 2 PEOPLE

\$65 PER PERSON

PUB CLASSICS

250G CHICKEN SCHNITZEL	\$20
PANKO CRUMB, CHIPS, HOUSE SLAW	
300G WAGYU BEEF SCHNITZEL	\$28
PANKO CRUMB, CHIPS, HOUSE SLAW	
500G MEGA CHICKEN SCHNITZEL	\$32
PANKO CRUMB, CHIPS, HOUSE SLAW	
SA SUSTAINABLE BATTERED FISH + CHIPS ^(A)	\$28
CHIPS, HOUSE SLAW, WAKAME TARTARE, LIME	
SALT + PEPPER AUSTRALIAN SQUID ^(A)	\$26
HOUSE SLAW, WAKAME TARTARE, LEMON, CHIPS	
SMOKED CAULIFLOWER SALAD ^V	\$22
ALMONDS, FETA, CHERRY TOMATO, CUCUMBER, LEAVES, MAPLE VINAIGRETTE	
- ADD SALT + PEPPER SQUID	+\$6
- ADD SMOKED CHICKEN ^{GF}	+\$6
VEGAN PARMY ^{VE}	\$24
PLANT BASED SCHNITZEL, TOMATO SUGO, NOTZARELLA, HOUSE SLAW, CHIPS	
STEAK FRITES	
HOUSE SLAW, COWBOY BUTTER, CHIPS	
- 300G MSA GRASS FED SIRLOIN	\$42
- 300G MSA GRASS FED SCOTCH FILLET	\$52
- 500G GRAIN FED RIBEYE	\$76
ADD ONS ^{GF}	
- GRAVY, DIANE, MUSHROOM, PEPPERCORN	+\$3
- PARMIGIANA	+\$5
- SIDE OF MAC + CHEESE	+\$6

BURGERS

MAYURA STATION WAGYU BEEF + BACON CHEESEBURGER ^{GFO}	\$28
AMERICAN CHEESE, CARAMELISED ONION, TOMATO, COS, PICKLES, SARRIES MAYO, POTATO BUN, CHIPS	
REUBEN SANDWICH	\$28
SMOKED BEEF BRISKET, SAUERKRAUT, JALAPEÑOS, SWISS CHEESE, RYE, CHIPS	
HOT HONEY FRIED CHICKEN BURGER	\$26
BACON, ICEBERG LETTUCE, MAYONNAISE, PICKLES, POTATO BUN, CHIPS	
VEGAN CHEESEBURGER ^{VE GFO}	\$26
VEGAN PATTY, NOTZARELLA, CARAMELISED ONION, LETTUCE TOMATO, PICKLES, AIOLI, POTATO BUN, CHIPS	

