

FROM THE SEA

*Ethically sourced seafood served just the way you like it
- fresh and flavorful.*

GRILLED TIGER PRAWNS (S, D)

Tomato herb fondue, lemon hollandaise

115

PAN SEARED SALMON FILLET (S, G)

Succotash of edamame, green beans, asparagus, spinach, salsa verde

130

PAN-FRIED SEABASS (D,S)

Creamy prawn sauce, broccolini, whole prawn, garlic chili oil

145

TO SHARE

BLACKSMITH BARBEQUE PLATTER FOR 2 (D, A)

Smoked beef brisket, lamb ribs, half chicken, corn bread, onion rings, cilantro and lime slaw, jack daniels BBQ sauce

260

SIDES

DOUBLE WHIPPED POTATO MASH WITH SMOKED BUTTER (D)

30

BUTTERED GREENS, SHALLOTS, ROASTED HAZELNUTS (N, D)

30

ONION RINGS, CHIPOTLE MAYONNAISE (D)

30

MAC N 4 CHEESE (G, D)

30

FRENCH FRIES

30

MIXED GREEN SALAD

Cherry tomatoes, pomegranate, cucumber, lemon dressing

30

DESSERTS

BERRY & BANANA SUNDAE (G, D)

Sugar biscuit, waffle cone

35

BLACKSMITH ALASKA (G, D)

Raspberry and vanilla ice cream, sponge, mixed berries

35

CARAMEL CHEESECAKE (G, D)

Dulce de leche, lotus biscuits

35

SCOOP OF ICE CREAM (D)

Vanilla/Chocolate/Strawberry

12

THE BLACKSMITH BAR & EATERY

TBS SNACKS

CHICKEN WINGS (G, D)

Crispy fried & tossed through our signature Blacksmith sauce
50

SMOKED BRISKET CROQUETTES (G, D)

Stuffed with caramelized onion and mozzarella, pimento jam, chives
50

"TBS MINI HOT DOGS" (2 PIECES) (D)

Chicken franks, lettuce, fried onion, cheddar, mustard, spiced ketchup
40

"TBS SLIDERS" (3 PIECES) (D, A)

Wagyu beef cheeseburgers, jack Daniels BBQ sauce, onion jam, onion rings
55

TBS TACOS

SOUTHERN STYLE SHRIMP (S, D, G)

Pickled veg, chipotle sauce, sour cream
45

BURNT AVOCADO (D, V)

Pickled veg, jalapeno, tomato and onion salsa, sour cream
40

PULLED BEEF BRISKET (G, D, A)

Pickled veg, iceberg lettuce, Jack Daniels BBQ sauce
45

SALMON TACOS (G, D, S)

Grilled pineapple salsa, ancho Chile ,sour cream, roasted tomatillo
50

APPETIZERS

TRUFFLE MUSHROOM SOUP (D, G)

Porcini, button and portobello mushrooms, truffle dressing,
parmesan and sourdough croutons
55

SMOKY BLACK ANGUS BEEF TARTARE (D)

BBQ, asparagus salad, quail egg, charcoal crackers
65

BLACKSMITH BEEF BRISKET NACHOS (D, A)

Monterey jack cheese, pulled beef brisket,
caramelized onions, pickled jalapenos
50

FIRED PRAWN SALAD (S)

Baby gems, pomegranate, cherry tomatoes,
pickled red radish, mango and lime dressing
60

FROM THE GARDEN

Seasonal produce with a signature Blacksmith twist.

BLACKSMITH SALAD (D, N, V)

Avocado, candied almonds, corn, tortilla croutons,
iceberg, roasted garlic dressing
50

ROASTED CAULIFLOWER (N, VG, V)

Brussel sprouts, spiced almonds, lemon, tomato chutney
65

MUSHROOM FETTUCCINI (N, VG, V)

Sauteed wild mushrooms, hazelnut gremolata, dried porcini mushroom
75

FROM THE TBS SMOKER

Bold, distinctive flavors smoked to perfection.

14 HR HOUSE SMOKED USDA BEEF BRISKET (A)

Served with mash potato, onion rings and pickle carrot, BBQ sauce
145

12 HR HOUSE SMOKED USDA SHORT RIB (A)

Served with house chips and slaw and BBQ sauce
240

6 HR HOUSE SMOKED AUSTRALIAN LAMB RIBS (A)

Served with house chips and slaw and BBQ sauce
180

4 HR HOUSE SMOKED HALF CHICKEN (A)

Served with house chips and slaw and BBQ sauce
70

FROM THE LAND

*For the meat lovers, our selection of USDA Choice meats
served with sides & sauce.*

BLACKSMITH BURGER (D, G, A)

Wagyu beef burger, pulled beef brisket,
smoked chipotle mayonnaise, slaw, onion rings
85

BLACK ANGUS TENDERLOIN (D)

Roasted butternut squash, caramelized onion, sauce Diane
170

36 HR BRAISED SHORT RIB (A, G)

Slow cook short rib, red wine glaze, butter mash,
glazed baby carrots and beans
240

GRILLED ANGUS NEW YORK STRIP LOIN 300GMS (D)

Port wine jus, brussel sprouts, parmesan cheese, molasses
160

GRILLED USDA RIB-EYE STEAK (350GM) (D,A)

Served with garlic mash potato, buttered root veg , mushroom sauce
180