

FROM THE SEA

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

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

140

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

SWEETS

BERRY & BANANA SUNDAE G, D

Sugar biscuit, wae 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
58

SMOKED BRISKET CROQUETTES G, D

Stued with caramelized onion and mozzarella, pimento jam, chives
55

"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
60

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
55

SALMON TACOS G, D, S

Grilled pineapple salsa, ancho Chile ,sour cream, roasted tomatillo
58

APPETIZERS

TRUFFLE MUSHROOM SOUP D, G

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

SMOKY BLACK ANGUS BEEF TARTARE D

BBQ, asparagus salad, quail egg, charcoal crackers
70

BLACKSMITH BEEF BRISKET NACHOS D, A

Monterey jack cheese, pulled beef brisket, caramelized onions, pickled jalapenos
65

FIRE 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 avors smoked to perfection.

14 HR HOUSE SMOKED USDA BEEF BRISKET A

Served with mash potato, onion rings and pickle carrot, BBQ sauce
155

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 RIBEYE STEAK 350GM D,A

Served with garlic mash potato, buttered root veg , mushroom sauce
185