

THE PURPLE BEAR

BBQ WEEK. 27TH MAY TIL 2ND JUNE 2019

SMOKED PURPLE BURGER

OUR CLASSIC TWIN PATTY BEEF BURGERS – SMOKED IN OUR HOUSE SMOKER.
WITH SIGNATURE BBQ SAUCE, LETTUCE AND SWISS CHEESE SERVED IN A BRIOCHE BUN.

RIB TIPS AND HOT LINK SAUSAGE

OUR ENTRY INTO THIS YEARS 'GRILL-A-WARFARE'. CHICAGO STYLE RIB TIPS SMOKED UNTIL TENDER WITH
APPLE SMOKED HOT LINK SAUSAGES. SERVED WITH COLESLAW AND PICKLE.

AUSSIE BRISKET

SPECIALLY IMPORTED AUSTRALIAN BEEF BRISKET SMOKED OVER HICKORY WOOD FOR 12 HOURS.
SERVED WITH FRIES, PIT BEANS AND MAC N CHEESE.

TOMAHAWK STEAK

PRE-ORDER ONLY 0191 261 18 95 TO RESERVE YOURS)

1KG BONE IN RIB EYE STEAK, 28 DAY AGED STEAK

SERVED WITH MASH, PEPPERCORN SAUCE, TOMATO, MUSHROOMS AND ONION RINGS

SERVED PINK ONLY

PORK LOIN STEAK SALAD

GRILLED PORK WITH SLICED TOMATOES AND SMOKED MOZZARELLA CHEESE WITH A BALSAMIC GLAZE.

DESSERTS

SMOKED GRANNY SMITH

SOFT APPLE WITH NUTS AND RAISINS. WITH SALTED CARAMEL SAUCE AND CREAM.

CHERRY PIE

WARMED SHORTCRUST PIE WITH CREAM