

BVT

Smoker

Function

All the Cuts

BEEF

BRISKET
RIB

LAMB

SHOULDER- BONE IN
LEG

CHICKEN

THIGH
DRUMSTICK
MARYLAND
WING
BREAST

PORK

RIB
BELLY
SHOULDER-
BONE OUT

Pulled

BEEF

BRISKET

LAMB

LEG

CHICKEN

THIGH
DRUMSTICK
MARYLAND
WING

PORK

BELLY
SHOULDER-
BONE OUT

On the Bone

BEEF

RIB

LAMB

SHOULDER- BONE IN

CHICKEN

THIGH
DRUMSTICK
MARYLAND
WING

PORK

RIB

Sliced

BEEF

BRISKET

LAMB

SHOULDER- BONE IN
LEG

CHICKEN

BREAST

PORK

RIB
BELLY
SHOULDER-BONE OUT

Sides/extras

Slaw / Corn / Wedges / Pickles / Garden
Salad / House Bread Rolls, 55gm or 120gm
and more.... please contact us for all
available options

FUELLED BY
FIRE FOR THE
FLAVOUR
YOU'LL LOVE

MAKE

IT

YOURS

Serving Styles

Al la carte Dining**

Buffet*

Finger food/nibbles*

Pricing

Al la carte \$30 per head for 1 course.

Dining: \$10 per head to add 1 course, either entree or dessert.

\$15 per head to add enter and dessert.

Entrees and desserts can be selected from our seasonal menu available at time of booking function or tailored for you upon your request.

Buffet: \$25 per head minimum for your choice of 2 smoked items from list A + 2 sides/extras + your choice of either 55gm or 120gm bread roll

Finger food: \$15 per head minimum for your choice of 3 smoked items from list A

List A

Beef brisket

Lamb leg

Chicken thigh

Chicken drumstick

Chicken wing

Chicken maryland

Pork shoulder

List B

Wagyu beef brisket

Beef Rib

Pork rib

Pork Belly

Lamb Shoulder

For Tailored boutique functions or to add any smoked item to a standard function please book an appointment to chat with our management team

**Maximum 30 guests unless reserving whole bistro. *No Max.