

THE BLACKSMITH

BAR AND EATERY

TBS SNACKS

CHICKEN WINGS (G, D) Crispy fried & tossed through our signature Blacksmith sauce	58
SMOKED BRISKET CROQUETTES (G, D) Stuffed 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, truffle 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
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 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	140

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	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 RIB-EYE STEAK (350GM) (D,A) Served with garlic mash potato, buttered root veg , mushroom sauce	185

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
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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, 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