

★ **BURGERS** ★

★ **FROM THE SMOKER** ★

★ **FRIES AND SIDES** ★

All burgers & dogs come alone, so dont forget to add your sides

CLASSIC
2x hand pressed beef patties, lettuce, beef tomato, red onion & mayonnaise in a seeded brioche bun

JACK MAC
2x hand pressed beef patties, topped with crispy onions, pickles, ketchup, mustard & melted Monterey Jack cheese in a seeded brioche bun

BACON DOUBLE CHEESE
2x hand pressed beef patties topped with smoked bacon, melted cheese, crispy onions & BBQ sauce in a seeded brioche bun

C.B.O. BURGER
Triple hand pressed beef patties, emmental cheese, crispy bacon, baconnaise & bacon butter onions in a seeded brioche bun

THE FILTHY PIG
2x hand pressed beef patties, topped with melted cheese & bacon, topped with slow smoked hickory pulled pork & BBQ sauce in a seeded brioche bun

THE BARE GRILL
2x hand pressed beef patties, sat atop lettuce, tomato & crispy onions, with melted cheese, smoked bacon and topped with brisket burnt ends & BBQ sauce in a seeded brioche bun

THE GOBSTOPPER
Triple hand pressed beef patties, smoked pulled pork, smoked bacon, brisket burnt ends, melted cheese and finished off with burger sauce in a seeded brioche bun

CHEESY CHICK
Char-grilled chicken breast, topped with melted cheese, lettuce, beef tomato & sweet chilli jam in a seeded brioche bun
Dont like cheese? Ask for it naked.

SUPER CHICK
Buttermilk dipped, fried chicken breast topped with melted Monterey Jack & smoked bacon with lettuce, beef tomato in a seeded brioche bun.
Your choice of either Ranch or Buffalo sauce

'AINT NO MEAT' BURGER
Vegan brioche toasted roll, with vegan mayo, vegan cheese, cos lettuce, red onion with a Moving Mountains 'beef' patty, in a vegan seeded brioche roll

HOT DOGS

MONSTER DOG
Smoked pork sausage, topped with house pickles, crispy onions, mustard & ketchup.

HOG DOG
Smoked pork sausage, topped with slow smoked hickory pulled pork, cheese & burger sauce

WANT MORE TOPPINGS?
why not add one of the following to any of the above burgers
CHEESE (AMERICAN OR MONTEREY)
JALAPENOS
SMOKED BACON
BEEF PATTY
GRILLED CHICKEN BREAST
BUTTERMILK CHICKEN BREAST

SWAP OUT YOUR BURGER BUN FOR A GLUTEN FREE OR LETTUCE

SMOKED PORK RIBS
HALF FULL
Seasoned in our house rub & slow smoked for 4 hours. Choose either half or full rack. Served with seasoned french fries & house pickles

SMOKED PULLED PORK
Hickory smoked pork shoulder, hand pulled & mixed with BBQ sauce. Served with seasoned french fries & house pickles

BARE GRILL COMBO
(SERVES ONE)
Half rack of pork ribs, smoked brisket burnt ends, pulled pork, smoked sausage, chicken wings & crispy jalapeños, served with seasoned french fries & a baked bread roll

BBQ TOWER
(SERVES TWO)
Mini Jack Mac & bacon cheese, full rack of pork ribs, pulled pork, smoked brisket burnt ends, chicken wings, corn, baked bread rolls, onion rings & a double portion of seasoned french fries

CHAR-GRILLED CHICKEN
Chargrilled chicken breast, finished with a BBQ glaze. Served with seasoned french fries & house pickles

MISSISSIPPI PRAWNS
Pan fried, shell on king prawns, cooked in white wine, garlic butter, chilli & lime, served with a dressed side salad & seasoned french fries

MAC & CHEESE
Mac & cheese served up alongside seasoned french fries & house pickles
(contains red onion)

STEAKS
Dry-aged and char-grilled to your liking
All steaks are served with pan fried mushrooms & onions, grilled tomato, seasoned french fries

12oz RUMP
12oz dry aged rump steak

10oz SIRLOIN
10oz dry aged sirloin

10oz RIBEYE
10oz dry aged rib eye

20oz T-BONE
20oz dry aged T-bone

Add Bare Grills Peppercorn Sauce
Add shell on tiger prawns

UPGRADE YOUR FRIES
Swap out your seasoned fries for one of these

NAKED DIRTY FRIES
DIRTY JALAPENO FRIES
BACON DIRTY FRIES
PASTRAMI DIRTY FRIES
PORK DIRTY FRIES

SEASONED FRENCH FRIES
CURLY FRIES
SIDE SALAD
CORN ON THE COB
HOUSE PICKLES
CRISPY ONION RINGS
PULLED PORK
BRISKET BURNT ENDS
CRISPY JALAPENOS

DIRTY FRIES
Dirty up your seasoned house french fries, topped with our cheese sauce & spring onions:

NAKED JALAPENOS CRISPY BACON+ PASTRAMI DIRTY FRIES++ PULLED PORK
+ WITH BACONANNIASE
++ WITH BLACK PEPPER MAYO

LITTLE BITES

HALLOUMI FRIES
Sticks of halloumi, topped with balsamic glaze & sweet chilli jam

J.D. CHICKEN STRIPS
Buttermilk dipped, panko breaded chicken strips tossed in Jack Daniels BBQ dipping sauce

MAC N CHEESE (contains red onion)
A side portion of macaroni pasta, made with our Bare Grills cheese sauce, seasoning & red onion

HOUSE BBQ WINGS
Dry rubbed, smoked chicken wings, finished with Bare Grills BBQ sauce
4 wings 8 wings 12 wings

HOUSE BUFFALO WINGS
Dry rubbed, smoked chicken wings, finished with buffalo hot sauce
4 wings 8 wings 12 wings

KIDS
All of our kids meals are served with unseasoned french fries, and include an orange or blackcurrant fruitshoot

KIDS CLASSIC BURGER
Hand pressed beef patty, served in a toasted brioche roll with lettuce & beef tomato

KIDS LIL PIG
Slow smoked pulled pork served in a toasted brioche roll

MAC N CHEESE
Macaroni pasta and cheese sauce

KIDS NUGGETS
Crispy battered chicken pieces

HAVE AN ALLERGY?
PLEASE LET US KNOW BEFORE ORDERING

SOFT DRINKS

Coca Cola 330ml
Cherry Coke 330ml
Coke Zero 330ml
Dr. Pepper Zero 330ml
Rio Tropical Lite 330ml
Fanta Orange 330ml
Fanta Fruit Twist 330ml
Fanta Lemon 330ml
Sprite Zero 330ml

TURN IT INTO A PINT

BOTTLES

Coca Cola 330ml
Diet Coca Cola 330ml
Still Water 330ml
Sparkling Water 330ml
Appletiser 275ml
J2O Orange & Passionfruit 275ml

JUICES

Orange Juice	half	pint
Apple Juice	half	pint
Cranberry Juice	half	pint

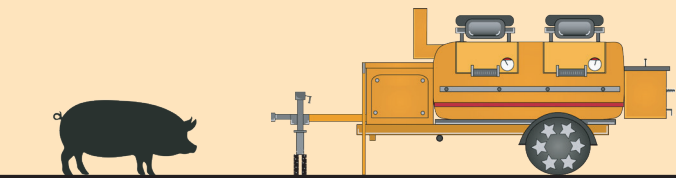
Orange Fruitshoot 200ml
Blackcurrant Fruitshoot 200ml

SHAKES

All shakes are made with ice cream and topped with cream, if you would prefer it without, just let us know

Vanilla
Chocolate
Strawberry
Oreo
Kinder Bueno
Mint Aero
Snickers

ONLY BBQ SHOULD BE MESSY
PLEASE DRINK RESPONSIBLY



Born out of an appreciation for damn fine burgers & quality smoked meats, Bare Grills opened its doors in November 2014, and we haven't looked back since. We have a dedicated & passionate team who take great pride in producing the awesome food that gets served up daily Everything we do is prepared fresh on site. Our burgers are hand pressed daily by us, all of our steaks are dry aged & locally sourced, we even make our own desserts! Our FEC smoker is in use daily to smoke our brisket, ribs & pork, and our ever changing specials menu is a testament to the passion & creativity of our kitchen team.

BEERS

Budweiser 4.3% 330ml
Corona 4.6% 330ml
Brooklyn Lager 5% 355ml
Doombar 4.3% 500ml
Corona Zero 0.0% 330ml

THATCHERS

Gold 4.8% 500ml
Haze 4% 500ml
Juicy Apple 4% 500ml
Apple & Blackcurrant 4% 500ml

WINES

Pinot Grigio	175ml*	Bottle
12.5%		
Sauvignon Blanc		
12%		
Merlot		
12.5%		
Shiraz		
14%		
Zinfandel Rose		
10%		

*125ml measures available on request

HARD SHAKES

Blended with ice-cream and milk with a shot of your choice and topped with cream (adults only here)

JACK DANIELS HONEY

JD Honey blended with vanilla ice cream, milk, finished with whipped cream and a drizzle of honey

MISSISSIPPI MUD

Southern Comfort blended with chocolate ice cream & oreo cookies, topped with whipped cream

SPIRITS

All spirits are served in 25ml measures

VODKA

Eristoff 37.5%
Absolute Vanilla 37.5%
Grey Goose 40%

LIQUER

Southern Comfort 35%
Disaronno Amaretto 28%
Archers 18%
Malibu 20%
Passoa 17%

GIN

Bombay Sapphire 40%
Bombay Bramble 37.5%

BRANDY

Courvoisier 37.5%

RUM

Bacardi 37.5%
Bacardi Spiced 35%

BOURBON

Jack Daniels Old No.7 40%
Jack Daniels Honey 35%
Gentleman Jack 40%
JD Single Barrel 45%
Woodford Reserve 43.2%

COCKTAILS

All cocktails contain at least 50ml of alcohol

PASSIONFRUIT MULE

Vodka & passionfruit liquor shaken over ice and topped with ginger beer

LITTLE MISS SUNSHINE

Eristoff Vodka, mango puree, orange Juice

SEX ON THE BEACH

Eristoff Vodka, Archers, orange & cranberry

ROUTE 66

Jack Daniels, Amaretto, lime & cola

PORNSTAR MARTINI

Vanilla vodka, Passoa & passionfruit

MOJITO*

Bacardi rum, mint, sugar, lime
* choose from mango or passionfruit flavour