



FOOD

## WELCOME TO SOUNDS ON WEST

Sounds is the offshoot of Six String Brewing Co, so not only are we local, but we take great pride in supporting Australian artisan producers, suppliers and ingredients (including herbs grown right in our backyard). Live music exclusively supports the Coast's local talent and our wines and brews are sourced purely from Australian wineries and distilleries.

### SLOW & LOW SMOKIN' BBQ ALL DAY LONG.

Our menu is simple and always evolving. Stop by for a dose of our Sounds Secret Recipe BBQ sauce or to see what the chef has jammed in the 10-hour smoker.

Inside, Sounds pays homage to the building's industrial past, with a garage-meets-butchery feel. (Perfect for kicking back with mates.) Outside, there's always a weekend vibe in the garden. (Plenty of space for kids to be kids.)

SOUNDS ON WEST. SMOKIN' MEATS AND LOCAL BEATS SINCE 2015.

## SNACKS

- Jalapeno Cornbread (V)** \$9  
A southern staple with a bit of a kick!
- Frickles (V)** \$8  
Pickles & Jalapenos dropped in panko crumbs & French fried, served with a blue cheese ranch
- Bocconcini Balls (V)** \$12  
Crumbed mozzarella cheese is French fried & tossed in the famous 'Franks' hot sauce
- Southern Fried Chicken Wings** 3/\$9 6/\$15  
Chicken wings tossed in 'Franks' hot sauce, served with celery, carrot & a blue cheese ranch

## LIGHT MEALS

- Brisket Ruben Sandwich** \$16  
Slow & low smoked brisket with American Cheese, Sauerkraut & Sounds Secret BBQ Sauce
- Wagyu grass Fed Beef & Cheese Burger** \$18  
180g beef patty, char-grilled medium with American cheese, special sauce, served on a milk bun & a side of shoe-string fries  
*Double the patty & cheese* \$23
- Korean Fried Chicken** \$16  
Chicken 'Ribs' fried with a sticky, spicy Korean sauce, crushed peanuts & a fermented cabbage slaw
- BBQ Brisket Fries (DF)** \$13  
A meaty gravy, made in house from our smoker & hand cut chips
- Wood Smoked Mushrooms & Potato Gnocchi (V)** \$18  
Seasonal mushrooms kissed by the smoker, handmade potato dumplings panfried with a truffled butter
- Bangers & Mash** \$18  
Lightly smoked local Sausages (Edwards Butchery, Woy Woy) with mash potato, burnt end gravy & a sweet, housemade onion jam

## SIDES

<b>Parmesan Truffle Fries (V,GF)</b>	<b>\$12</b>
Cheesy umami flavoured home cut fries	
<b>Charred Greens (V,GF)</b>	<b>\$12</b>
Selection of market greens, hot wok fried, with a butter made from the SOW garden herbs	
<b>Burnt Ends Beans (GF,DF)</b>	<b>\$12</b>
The bits on the end of the brisket are prized for their flavor, we save them & make our 4 bean chilli	
<b>Shaved Fennel Slaw (V,GF,DF)</b>	<b>\$9</b>
Seasonal raw vegetables, lemon & Canadian maple dressing	
<b>Mexican Roasted Corn (V,GF)</b>	<b>\$9</b>
Mexicans call this Elotes. Chargrilled fresh corn, crema, chilli & coriander	
<b>Mac &amp; Cheese (V)</b>	<b>\$13</b>
Gruyere, parmesan & cheddar with truffle cheese crumbs	
<b>Salad Greens (V, GF, DF)</b>	<b>\$9</b>
Fresh seasonal greens straight from the market & lightly dressed	
<b>Buttermilk Mash &amp; Brisket Gravy (GF)</b>	<b>\$12</b>
Potato & Gravy the way KFC wishes they could do it	

## FROM THE SMOKER

Slow smoked daily in house with SOW spice rub

Served with coleslaw, fresh pickles and sauce

<b>Brisket (GF,DF)</b>	<b>\$23</b>
Black Angus beef, 100% grass fed & free range	
<b>Beef Short Rib (GF,DF)</b>	<b>\$28</b>
Black Angus beef, 100% grass fed & free range	
<b>Pork Baby Back Ribs (GF,DF)</b>	<b>\$27/40</b>
Grilled in one of our rotating sauces, served half or whole	
<b>Chilli-Coconut Chicken (GF,DF)</b>	<b>\$22</b>
Chicken marinated in coconut milk, herbs & spices	
<b>Pulled Pork (DF)</b>	<b>\$22</b>
Slow cooked in Six String beer & cider	
<b>Platter For 2</b>	<b>\$70</b>
(Or one hungry person!)	
Choice of any two smoked meats & two side	
Served with jalapeno Cornbread, coleslaw, fresh pickles	
<b>Smokehouse Group Platter (Serves 4)</b>	<b>\$125</b>
Brisket, chilli-coconut chicken, local sausage, beef short-rib & pulled pork served with Jalapeno Cornbread, coleslaw, fresh pickles & your choice of two sides	

## Tomahawk Steak

This Beast of a steak is smoked, low & slow, rested then finished on our flaming grill

1 kg \$90

1.7 kg \$140

Pre order 24hrs in advance

Served with your choice of fries or mash & Slaw

## SWEET FINISH

<b>Beeramisu 2.0</b>	<b>\$12</b>
Six String stout chocolate mousse, chocolate ganache, chocolate soil & sponge made to order with ice cream	
<b>Starward Crème Brulee</b>	<b>\$12</b>
Vanilla and Whiskey infused French style custard with bruleéd sugar on top. With biscotti on the side to finish	
<b>Sticky Date Pudding</b>	<b>\$12</b>
Made in house with caramel sauce, walnut praline & topped with ice cream	
<b>House Doughnuts</b>	<b>\$12</b>
Cinnamon sugared, dulce de leche, & ice cream	
<b>Gelato Medley</b>	<b>\$12</b>
A Mixture of our rotating Gelato Flavours	

## DESSERT COCKTAILS

For when you've over indulged and need to drink your dessert

<b>Irish Martinee</b>	<b>\$14</b>
House Made Baileys and Starward Whiskey (VIC)	
<b>Affogato</b>	<b>\$14</b>
Mr Black (NSW)	

## COFFEE & TEA AVAILABLE

LooLoo Espresso	<b>\$3</b>
American Style Bottomless Drip Coffee	<b>\$5</b>
A Selection of Tea	<b>\$3.5</b>