

VV - VEGAN
 * - ON REQUEST
 V - VEGETARIAN
 DF - DAIRY FREE
 GF - GLUTEN FREE

BONEFACE

OPENING HOURS
 WEDS-SUN 11am-Late
 KITCHEN CLOSSES 8PM

BURGERS

(Served w/ Fries & Tomato Relish)

CHEESEBURGER GF* // House-Smashed Patty, Lettuce, Double American Cheddar, Pickles, House Burger Sauce	\$27.00
BACON BURGER GF* // Smashed Beef Patty, Housed Smoked Bacon, IPA Aioli, Lettuce, Tomato, Pickled Red Onions, Swiss Cheese	\$27.00
BORN AGAIN BURGER VV,GF* // House made Meat-Free Patty, Butterhead Lettuce, Onion, Tomato, Mustard, Tomato Sauce and Vegan Cheese	\$27.00
SMOKED BRISKET CHEESESTEAK SUB // Sliced Smoked Brisket, Fried Onion, Peppers, Cheese Sauce, Jalapeños, New York Cut Pepper	\$27.00
PBLT GF* // Smoked Pork Belly, Lettuce, Tomato, IPA Aioli, Tomato Relish	\$27.00
FRIED CHICKEN BURGER // Crispy Fried Chicken, Roasted Capsicum Puree, Swiss Cheese, Ranch Slaw	\$27.00

LOW 'N' SLOW BBQ MEALS

MEAL FOR 1 // 12hr BBQ Brisket, Smoked Sausage, BBQ Pulled Pork, Boston Beans, Ranch Slaw, Brioche Bread, Pickles	\$38.00
MEAL FOR 2 // 12hr BBQ Brisket, Smoked Sausage, BBQ ST. Louis Pork Ribs, Hot Wings, Boston Beans, Ranch Slaw, Brioche Bread, Pickles	\$75.00
MEAL FOR 4 // 12hr BBQ Brisket, Smoked Sausage, BBQ Pulled Pork, BBQ ST. Louis Pork Ribs, Fried Chicken, Hot Wings, Boston Beans, Ranch Slaw, Mac n Cheese, Mash n Gravy, Brioche Bread, Pickles	\$140.00

FRIES

FRIES VV*,V,DF,GF // Served with House Tomato Relish	\$10.00
KATSU FRIES VV // with Japanese Curry Sauce, Crispy Shallots, Togarashi	\$14.00
BRISKET LOADED FRIES // with BBQ Brisket Chop, Cheese Sauce & House Gravy	\$19.00

DIETARY REQUIREMENTS:

If you have a specific allergy, please inform staff when ordering

MAINS

SMOKED BEEF CHEEK PAPPARDELLE // Red Wine and Tomato Braised Beef Cheek, Preserved Lemon Gremolata, Shaved Grana Padano	\$29.00
FRIED CHICKEN // Southern-Fried Chicken Pieces, Mash and Gravy, Slaw (Make it Nashville + \$1.00)	\$29.00
FISH 'N' CHIPS // Fresh Fish of the Day Battered and Fried with Slaw, Chips, Tartare Sauce	\$29.00
STEAK SANDWICH // 250g Beef Sirloin on Garlic Bread, with Chips, Chimichurri and Marinated Tomatoes	\$35.00
TOSTADAS GF,VV // Corn Tortillas, Capsicum, Black Bean, Tomato Salsa, Sweetcorn, Tomatillo Guacamole, Corriander, Lime	\$26.00

BITES

GRILLED BAGUETTE V // with Smoked Tomato Butter	\$9.00
WARM CORN CHIPS & SALSA V,VV*,GF // with Sour Cream (Add Tomatillo Guacamole \$4)	\$12.00
MARINATED FETA CHEESE V,GF // Tomato, Capsicum, Red Onion, Cucumber, Olive, Lemon	\$16.00
BACON MAC & CHEESE // Gratinéed Macaroni, Four Cheese Sauce with Grilled Bacon	\$14.00
SMOKED PORK BELLY BITES GF // Chile-Honey, Pickled Fennel and Rhubarb	\$17.00
6X PULLED PORK SLIDERS // BBQ Pulled Pork with Ranch Slaw Sliders	\$24.00
CRISPY LOADED LEMON POTATOES GF,V* // Lamb Shoulder, Labneh, Harissa, Pickled Onions, Cilantro	\$19.00
BATTERED SQUID // Tzatziki and Lemon	\$17.00
FRIED CHICKEN // Nashville, Buffalo or Southern	\$18.00
CHICKEN WINGS GF // BBQ, Red Hot, Korean, or Salt and Pepper	\$18.00

DESSERTS

LEMON POSSET V // with Shortbread Biscuit	\$14.00
STRAWBERRY SUNDAE V,GF* // Vanilla Ice Cream, Fresh Strawberries, Fairy Bread Meringue, Whipped Cream, Strawberry Sauce	\$14.00
ROOT BEER SPIDER V // A&W Root Beer, Vanilla Ice Cream with Deep Fried Oreos	\$14.00