



## BBQ SMOKEHOUSE

Trading: Thurs - Fri Lunch  
12:00pm-3:00pm

Thurs & Fri Dinner  
5:00pm- 8.30pm or sold out

**BYO WELCOME, DINE IN,  
TAKE AWAY & UBER EATS**

### TO BOOK A FUNCTION

Ph:0436 402 977

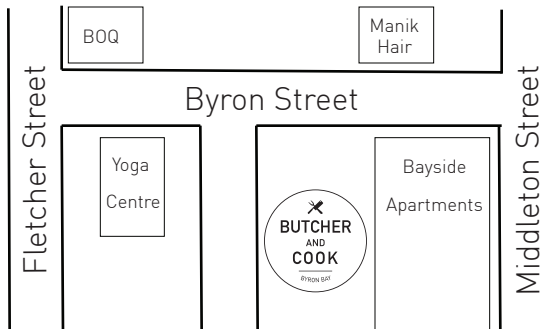
4/14 Middleton Street, Byron Bay  
hello@thebutcherandcook.com.au

📷 thebutcherandcook

Butcher and Cook is a unique collaboration between two friends and local businesses, Trevor Mead Quality Meats & Fig Tree Restaurant. An American-style BBQ.

The Best Meats sourced from free range producers and cooked for up to 15 hours.

We believe great BBQ is about bringing people together. Relaxing & sharing honest food. Welcome to Butcher and Cook. Bring a few brews and join us.



**LET US BRING THE FLAVOURS  
OF BUTCHER AND COOK TO  
YOUR NEXT DINNER PARTY, BBQ  
OR EVENT**

## EVENTS CATERING AND SPECIAL ORDERS

Order by 3pm the day before for next day pickup/delivery. Minimum order per item. 500gm for meats and sides.

### OPTION 1

Order from the menu

### OPTION 2

Order by weight

### FROM THE SMOKER

We recommend 200-300gm of meat pp

Smoked Brisket \$6/100gm

Pulled Pork \$6/100gm

Beef Short Ribs \$8/100gm

Buttermilk Chook \$24ea

Jalapeno Sausage \$5/100gm

### SIDES

\$15/500gm

### EXTRAS

Pickles \$5/100gm

Sauces \$5/100ml

Potato Buns \$10 for 6

Dessert Pies \$48ea

Eco-friendly plates, napkins, cutlery & cups  
- \$3pp

Orders over \$200 free delivery

We can cater for dietary needs

## PLATTERS

PITMASTER 29  
12 Hour smoked Brisket, 14 Hour  
Pulled Pork, Buttermilk Chook, your  
choice of one side & housemade  
pickles

MEAT MASTER (2 ppl) 49  
12 Hour smoked Brisket, 14 Hour  
Pulled Pork, Buttermilk Chook,  
Jalapeno Sausage, your choice of two  
sides & housemade pickles

RIBMASTER (3 or 4 ppl) 80  
Beef Short Ribs 12 Hour smoked  
Brisket, 14 Hour Pulled Pork,  
Buttermilk Chook, Jalapeno Sausage,  
your choice of three sides &  
housemade pickles

## SANDWICHES

With housemade slaw on a potato bun  
with housemade pickles

12 HOUR SMOKED BRISKET 14  
14 HOUR PULLED PORK 14  
BUTTERMILK CHICKEN 14

## DESSERT

PIE OF THE DAY 7

\*Menus are subject to change

## FROM THE SMOKER

12 HOUR SMOKED BRISKET 12  
B&C mustard, house seasoning

BEEF SHORT RIB 18

BUTTERMILK CHOOK  
Buttermilk brined and smoked  
¼ 10 ½ 18 Whole 28

14 HOUR PULLED PORK 11  
Oak smoked, Bangalow Sweet Pork

JALAPEÑO SAUSAGE 9  
Graz's pork, brisket, house smoked  
bacon and jalapeño

FRIED CHICKEN 10  
Buttermilk marinated fried chicken  
wings dusted with southern spices

## CHOOSE YOUR SIDES

MEDIUM 6 LARGE 10

PIT BEANS  
Brisket burnt ends, red beans cooked  
at the bottom of the smoker pit

DEEP SOUTH MAC & THREE  
CHEESE

B&C SLAW  
with buttermilk dressing

ICEBERG WEDGE  
with ranch dressing

POTATO SALAD

## EXTRA

HOUSE PICKLES 2

MEXI KIMCHI 2

POTATO BUNS 2

## SAUCES

Made in house & GF 2

CAROLINA VINEGAR  
better than a squeeze of lemon

OLD SMOKY BBQ  
Lo rd Byron molasses, tomato, thyme,  
chipotle and garlic

HOUSE RANCH  
Buttermilk, chives and smoked garlic

HOT SAUCE

## DRINKS

Made in house & change seasonally

LEMON MYRTLE SODA 4

ROSELLA SODA 4

OUR BUCH 6

STILL & SPARKLING 3