



## Wings

### **Korean BBQ Sauce**

Deep Asian BBQ flavour with sesame seeds

### **Smoked Maple Mop**

Sweet, smokey and spicy

### **Buffalo Sauce**

No explanation needed

### **Dry Barcadia Rub**

The Colonel doesn't give away his secrets... These are good

### **Dry Habanero Rub**

Like the Barcadia Rub, but for those who like it hot

**Half a Dozen**      **\$9**

**Dirty Dozen**      **\$15**



# Tortillas

Make your own tortillas from our range below, made to share...or not.

### **12hr Slow Cooked Brisket**

Sweet and Spicy Pickles  
Slaw  
Adobo BBQ Sauce  
**\$23**

### **Cajun Grilled Chicken**

Salsa Fresca  
Fresh Lettuce  
Mojo Verde  
**\$18**

### **Grilled Fish**

White Cabbage  
Corn Relish  
Baja Sauce  
**\$20**

### **Yucatan Pulled Pork**

Cracked Wheat  
Puerco Pibil Jus  
Black Beans  
**\$19**

### **THE BIG OXFORD CHEESEBURGER**

Grilled angus meat pattie,  
melted american cheddar,  
pickles all between a  
gloriously soft bun.  
Served with a side of chips  
**\$15**

## Chef's Specialities

### **Pan Fried Gnocchi**

Freshly made gnocchi, lemon sage and truffle pecorino. Choose from bacon or mushroom  
**\$24**

### **House Smoked Salmon**

Salmon fillet, smoked in house, with celeriac remoulade and crispy skin  
**\$28**

### **Skirt Steak**

Prime skirt steak, cooked to your liking, served with jalapeno slaw, pickles and adobo BBQ sauce  
**\$29**

### **12 hr Slow Cooked Lamb**

Slow cooked for 12 hours, the lamb neck comes with a grilled zucchini salad and parsnip puree  
**\$35**

### **Roasted Barley Bowl**

A selection of seasonal vegetables roasted with barley and drizzled with baja sauce  
**\$17**  
w/grilled fish **\$22**  
w/ grilled chicken **\$20**

## Snacks and Sides

### **Pork Crackling**      **\$6**

Bowl of crispy pork crackling

### **Homemade Ciabatta**      **\$8**

Served warm with herb butter, olive oil and balsamic vinegar

### **Pancetta Croquettes**      **\$12**

Pancetta, parmesan and spiced cabbage croquettes

### **Wagyu Spring Rolls**      **\$21**

Crunchy wagyu beef spring rolls with white pepper caramel

### **BBQ Pork Ribs**      **\$20**

Bowl of saucy and tender pork ribs

### **Sweet Potato Chips**      **\$13**

Big bowl of crunchy, spiced sweet potato chips

### **Baby Squid**      **\$14**

Lightly dusted, flash fried bowl of baby squid with salsa verde

### **Beer Battered Fries**      **\$11**

Big bowl of house beer batter, cooked to perfection and served with tomato relish

### **Cured Meat Platter**      **\$18**

An assortment of cured meats, house pickles and bread

15% surcharge applies to all items on public holidays. We're happy to cater to or recommend dishes for all dietary needs,