



## BITES & APPETIZERS

STEAMED EDAMAME (VG) SPICY, SALTY, OR PLAIN	52
PULLED BEEF CROQUETTES (D)	74
EASY FRIED CALAMARI (D, S)	72
SMOKEY MUSSELS POT (D, S, A)	82
DYNAMITE SHRIMP (D, S)	84
BBQ PULLED BEEF FRIES (D)	84

## FROM THE GARDEN

AVOCADO SALAD (D) Romaine Lettuce, Kale, Broccolini, Quail Egg, Avocado, Asparagus, Cheese Balls, Southern Dressing, Grilled Sourdough	68
MY KETO SALAD (D, V) Feta, Tomatoes, Peppers, Cucumber, Onion, Avocado, Kalamata Olives, Broccolini, House Dressing	68

LOADED NACHOS - (D) Cheese Sauce, Sour Cream, Salsa, Jalapeno, Avocado, Coriander + CHICKEN: 25   PULLED BEEF: 30   VEGETABLES: 18	52
SMOKEHOUSE FRIED WINGS YOUR WAY (D) Honey Mustard, BBQ, Sriracha, Texas Spicy, Frank's Original, or Teriyaki 6 PIECES: 68   12 PIECES: 108	
BBQ TACOS (D) Shredded Lettuce, Guacamole, Salsa, Grated Cheese, Coriander, Onion, Sour Cream SMOKED CHICKEN (D): 60   PULLED BEEF (D): 68   VEGGIE (VG): 54   PRAWNS (S): 68	

CAESAR D, P, S, G. Baby Gem & Romaine Lettuce, Quail Egg, Parmesan Cheese, Crispy Veal Bacon, Grilled Sourdough + CHICKEN: 20   PRAWNS: 30   SALMON: 30   PULLED BEEF: 30	
SMOKED OCTOPUS SALAD (D) Octopus, Spicy Beef Salami, Crispy Potatoes, Roasted Peppers, Cherry Tomatoes, Broccolini, House Dressing, Basil oil	88
L&E BRISKET ENDS SALAD (D) 89 Smoked Brisket Ends, Mixed Leaves, Cherry Tomatoes, Crispy Baby Potatoes, Grilled Corn, Crispy Onion, House Dressing	89

## FROM THE PIT

SERVED WITH BREAD, CORN, PICKLES, ONE LOGS SIDE

LOW AND SLOW SMOKED MESQUITE BRISKET (D)	175	SAUSAGE TRIO: TEXAS BEEF, LAMB, AND CHICKEN (D)	152
SLOW SMOKED MESQUITE SHORT RIB (D)	198	PIT BBQ OCTOPUS TENTACLES (D)	172
SMOKED BEER CAN CHICKEN (D, A) HALF: 120	198	SMOKED LAMB SHOULDER (D)	145

## BETWEEN THE SLICES

ALL SERVED WITH STICKS AND SOUTHERN COLESLAW

SIGNATURE SANDO (D) L&E-Low And Slow Smoked Brisket, Homemade Breadcrumb Mix, Buttered Toast, L&E Special Sauce	120
EMBERS CLUB (D) Crispy Buttermilk Chicken Breast, Cheese, Turkey Bacon, Egg Mayo, Lettuce, Tomato, Onion	98

BURNT END SANDWICH (D) Smoked Brisket Burnt Ends, Pepper Jack Cheese, Pickle, Red onion	99
PASTRAMI ON RYE (D) Slow Smoked Beef Pastrami, Rye Bread, Whole Grain Mustard Mayo, Homemade Sauerkraut	99

## BETWEEN THE BUNS

OUR BURGERS ARE 100% BEEF AND COME IN OUR CUSTOM BAKED BUNS

ALL SERVED WITH STICKS AND SOUTHERN COLESLAW.

Add ON /Beef Patty 30/ Avocado 20/ Egg 12/ Veal bacon 20/ Cheese 15/ Mushroom 12

LOGS BURGER (D) 200g Char-Grilled Wagyu Beef Patty, BBQ Sauce, Veal Bacon, Cheese, Onions, Lettuce, Tomato, Pickles	112
BACKYARD BURGER (D) 12 Hour Smoked Beef Brisket, Crispy Veal Bacon, Coleslaw, Jalapeno, Texas Spicy Sauce, BBQ Sauce	102
SMOKED CHEESY BURGER (D) 200g Char-Grilled Wagyu Beef Patty, Portobello mushroom, Smoked Cheese, Caramelized Onions, House Smoked BBQ Sauce and Mayo	108

CRISPY CHICKEN BURGER (D) Buttermilk Chicken Breast, Spicy Mayo, Creamy/Corn Coleslaw, Lettuce, Tomato	98
ALL BEEF SMOKED HOTDOG (D) Brisket Burnt Ends, Beef Hotdog, Crispy Onion, Grated Cheddar, Pepper Jack Cheese, L&E BBQ Sauce	96
VEGGIE AND GRAIN BURGER (V) Roasted Mixed Veg, Puy Lentil, Red And White Quinoa Patty, Lettuce, Tomato, Avocado, Jalapeno Coleslaw, Dijon Aioli	78

## FROM THE GRILL

SERVED WITH, CORN, SWEET STICKS OR FRIES, MIX SALAD, CHOICE OF SAUCE (Peppercorn, Mushroom, Chimichurri or Beef Jus)

## SHARING PLATTERS TEXAS STYLE

TEXAS STYLE, CHOICE OF SMOKED BRISKET, SMOKED SHORT RIB, SMOKED LAMB SHOULDER, BEER CAN CHICKEN, SAUSAGE (BEEF, CHICKEN OR LAMB) SERVED WITH BREAD, PICKLES, ONIONS AND LOGS SIDES (A, D)

250-DAY GRAIN FED RIBEYE 300G (D)	192
250-DAY GRAIN FED MEDALLIONS 250G (D)	199
TOMAHAWK FOR TWO (1.3KG) Served With Grilled Corn, L&E Smoked Fries, Mix Salad, Choice Of Two Sauce's	625

2 MEATS AND 2 SIDES	299
3 MEATS AND 3 SIDES	399

## CLASSIC

SIZZLING BEEF (D) Served On Sizzling Platter with Corn Tortillas, Sour Cream	102
BACKYARD CHICKEN & MUSHROOMS PASTA (D) Smoked Chicken, White Sauce, Mushrooms, Parmesan	98
CRISPY CAJUN DRUMSTICKS (D) Buttermilk Bonein Chicken Drumsticks, Cajun, BBQ Sauce, Coleslaw, L&E Fries	98

SMOKEY ARABITTA (D, V) Smoked Chipotle Tomato Sauce, Penne Pasta, Cheese, Basil Oil + CHICKEN - 20   PRAWNS - 25   SMOKED PULLED BEEF: 20	72
---	----

## FROM THE DEEP

SEA BASS (D, S) Pan Seared Sea Bass Fillet, Mussels, Asparagus, Tomato Salsa, Broad Beans, Beurre Blanc Sauce	142
SALMON FILLET (D) 140 Pan Roasted Salmon, Baby Potato, Carrot, Broccolini, Grilled Corn, Nicoise Sauce	140
GRILLED BUTTERFLIED PRAWNS (S) 175 Butterflied Tiger Prawns, Garlic Chilli Butter, Mixed Salad, Cajun and BBQ Sauce	175

FISH AND CHIPS (A, D, S) Crispy Beer-Battered Cod Fillet, Fat Chips, Mushy Peas, Tartar Sauce	118
L&E SEAFOOD PLATTER PRAWNS, MUSSELS, FRIED CALAMARI, GRILLED FISH, OCTOPUS (D, S) Served with Green Salad, Fries, Grilled Corn, Broccolini, Chilli, Garlic Butter Sauce	398

## FROM THE OVEN- PIZZA

BACKYARD (D) Pulled Beef, Pepperoni, Mozzarella, Tomato Sauce, Red Onion, Jalapeno, BBQ Sauce	120
BURNT END (D) Crispy Ends Of Smoked Brisket, Salami, Mozzarella, Onion, Pickle, Rocket, BBQ Sauce	120
HARISSA CHICKEN (D) Harissa Marinated Pulled Chicken. Tomato Sauce, Mozzarella, Tzatziki, Coriander, Jalapeno	112

DIAVOLA (D) Spicy Beef Salami, Mozzarella, Tomato Sauce	118
PEPPERONI Pepperoni, Mozzarella, Tomato Sauce	118
MARGHERITA (D, V) Tomato Sauce, Mozzarella, Fresh Basil	86
VEGGIE (D, G) Mozzarella, Tomato Sauce, Mushroom, Mix Pepper, Onion, Rocket, Eggplant, Olives	92

## LOGS SIDES

SMOKEHOUSE CORN	25	FRENCH FRIES	25
L&E SMOKED FRIES	25	PARMESAN AND TRUFFLE FRIES	30
SOUTHERN GREEN BEANS	25	SWEET POTATO FRIES	35

POTATO SALAD	25
MASH POTATO	24
MAC & CHEESE	30
SOUTHERN COLESLAW	25
GREEN SALAD	20
CRISPY BABY POTATO	25
BATTERED ONION RINGS	35

(GF)GLUTEN FREE | (N)NUTS | (S)SEAFOOD / SHELLFISH | (A)ALCOHOL | (D)DAIRY | (V)VEGETARIAN | (VG)VEGAN

Although all due care is taken, dishes may still contain ingredients which may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask member of the team for information on the allergen content of our food.



## BEERS

### DRAUGHT

PERONI	55
THATCHERS GOLD	50
STELLA ARTOIS	50
HEINEKEN	50
LONDON PRIDE	50
GUINNESS	55

### BOTTLE

CORONA	45
HOEGAARDEN	43
BIRRA MORETTI	43
HEINEKEN	43
BUDWEISER	40
PERONI	45
KOPPARBERG FLAVOURS	60
LOW CARB BEER	45
NON ALCOHOLIC BEER	40

### BUCKETS

HEINEKEN	190
CORONA	200
PERONI	200

## COCKTAILS

### SIGNATURE COCKTAILS

AMERICAN PIE Caramilised Marshmallow Vanilla Vodka, Vanilla Syrup, Lemon Juice	60
SOLITARY MAN Scotch Whisky, Passion Fruit, Triple Sec, Cinnamon Sugar, Lemon	60
BEAT IT Gin, Cucumber & Basil Syrup, Lemon juice	60

### SMOKEHOUSE CLASSIC

LOGS SIGNATURE Cognac, Cherry Liqueur, Ale	70
NEGRONI Smoked Gin, Campari, Sweet Vermouth	60
RUM FASHION Dark Spiced Rum, Salted Caramel, Grapefruit bitter	65
SMOKED IRISH Smoked Jamson, Demerara Sugar, Bitters	70
MANHATTAN Bourbon, Sweet Vermouth, Bitters, Oak Smoked	60

### MARTINI

LOGS MARTINI Gin, Smoked Whisky, Orange bitter	60
ESPRESSO MARTINI Vanilla Vodka, Kahlua, Espresso, Simple Syrup	60
APPLETINI Vodka, Apple Liqueur, Apple Juice, Lemon juice	60
PONSTAR MARTINI Vodka, Passion Liqueur, Passion Syrup, Sparkling Wine	60
PINEAPPLE MARTINI Dark Rum, Smoked Pineapple Puree, Lemon Juice	60

### SOURS

WHISKY SOUR Whisky, Lemon Juice, Passion Sugar, Bitters	65
AMARETTO SOUR Disaronno, Lemon juice, Orgeat, Bitters	63
BASIL SOUR Gin, Lemon Juice, Basil Syrup, Bitters	63
LIMONCELLO SOUR Limoncello, Sweet & Sour, Bitters	63
NEW YORK SOUR Bourbon, Lemon Juice, Cane Sugar, Bitters	63

### SPARKLING COCKTAILS

FRENCH 75 Sparkling Wine, Gin, Lemon juice	65
HUGO SPRITZ Sparkling Wine, Elder Flower, Soda Water	60
APEROL SPRITZ Sparkling Wine, Aperol, Soda Water	60
KIA ROYAL Sparkling Wine, Creme De Cassis	60
BUCK FIZZ Sparkling Wine, Orange Bitters, Orange juice	60

### COCKTAIL PITCHER'S

BLOODY MARY Vodka, Tomato Juice, Lemon Juice, Black Mix	199
PIMMS Pimms, Lemonade, Cucumber, Mint,	199
OCEAN BREZZE Rum, Blue Curacao, Lemonde, Mix Berries	199

## SPIRITS

VODKA	S	L	BOTTLE
BELVEDERE	70	130	1700
CIROC	70	130	1700
GREY GOOSE	70	130	1700
BELUGA	70	130	1700
KETEL ONE	50	90	990
STOLICHNAYA	45	80	790

### TEQUILA

PATRON ANEJO	75	140
PATRON REPOSADO	70	130
PATRON SILVER	55	100
PATRON XO	55	100
JOSE CUERVO SILVER	45	80
JOSE CUERVO GOLD	45	80

### COGNAC

HENNESSY XO	180	340
HENNESSY VS	60	110
HENNESSY VSOP	75	140

## MOCKTAILS

TEXAS Mango, Guava, Mint	35
-----------------------------	----

## COFFEE / TEA

CAPPUCCINO	25
LATTE	25

## SOFT DRINKS

RED BULL	37
COKE, FANTA, LIGHT COKE, 7UP	23

## SHOTS

JAGER BOMB	45
B52	45

GIN	S	L	BOTTLE
GIN MARE	75	140	1399
MONKEY 47	75	140	1399
HENDRICK'S	60	110	1199
TANQUERAY	50	90	999
BOMBAY SAPPHIRE	45	80	899
NON ALCOHOLIC GIN	42		

### WHISKEY & BOURBON

CHIVAS 18 YO	110	200	2999
JACK DANIEL'S SINGLE BARREL	75	140	1799
GENTLEMAN JACK	65	120	1399
CHIVAS 12 YO	55	100	1399
WOODFORD RESERVE	60	110	1199
JOHNNIE WALKER BLACK	55	100	1199
JACK DANIELS	50	90	1199
BULLEIT	50	90	1199
JAMESON	50	90	999
CROWN ROYAL	45	80	999
WILD TURKEY 81	50	90	899
BALLANTINES	45	80	899

NEW YORK Coconut, Thyme	35
----------------------------	----

DOUBLE ESPRESSO	20
AMERICANO	22

TONIC, SODA, GINGER ALE	23
PREMIUM TONIC WATER	25
SAN PELLEGRINO	28

TEST TUBES	45
BABY GUINNESS	45

RUM	S	L	BOTTLE
RON ZACAPA 23 VO	85	160	
CAPTAIN MORGAN SPICED	50	90	999
CAPTAIN MORGAN DARK	50	90	899
CACHACA 51	50	90	899
MALIBU	50	90	
BACARDI	45	80	899

### SINGLE MALTS

GLENFIDDICH 18 YO	95	180	2599
THE MACALLAN	80	150	1999
GLENMORANGIE	60	110	1999
GLENFIDDICH 12 YO	65	120	1499
BOWMORE	65	120	1399
SMOKEY MONKEY SHOULDER	60	110	1199
LAPHROAIG	55	100	1199
MONKEY SHOULDER	55	100	999

CALIFORNIA Berries, Ginger Ale	35
-----------------------------------	----

FLORIDA Pineapple, Passion Fruit, Soda Water	35
---	----

SELECTION OF TEAS	23
SELECTION OF HOMEMADE ICED TEAS	30

LOCAL WATER LARGE	22
LOCAL WATER SMALL	14
FRESH COCONUT WATER	32

BARTENDER SPECIAL	45
-------------------	----