



## BEERS

### DRAUGHT

PERONI	65
THATCHERS GOLD	55
STELLA ARTOIS	55
HEINEKEN	55
BREWDOG	65
GUINNESS	65
AMSTEL LIGHT	55

### BOTTLE

CORONA	49
HOEGAARDEN	49
HEINEKEN	49
BUDWEISER	44
PERONI	49
KOPPARBERG STRAWBERRY LIME	89
SAN MIG LIGHT	49

### BUCKETS

HEINEKEN	200
CORONA	210
PERONI	210

## COCKTAILS

### SIGNATURE COCKTAILS

<b>AMERICAN PIE</b> Caramelized Marshmallow Vanilla Vodka, Vanilla Syrup, Lemon Juice	69
<b>SOLITARY MAN</b> Scotch Whisky, Passion Fruit, Triple Sec, Cinnamon Sugar, Lemon	69
<b>BEAT IT</b> Gin, Cucumber & Basil Syrup, Lemon juice	69
<b>SMOKEHOUSE CLASSIC NEGRONI</b> Smoked Gin, Campari, Sweet Vermouth	69
<b>RUM FASHION</b> Spiced Rum, Salted Caramel, Grapefruit Bitter	69
<b>SMOKED IRISH</b> Smoked Jamson, Demerara Sugar, Bitters	79
<b>CHARRED WATERMELON SMASH</b> Vodka, Triple Sec, Lime Juice, Fresh Watermelon	69
<b>LIBERTY'S BRAMBLE</b> Bourbon, Blackberry, Lime Juice, Cream De Casis	69
<b>APPLEWOOD PIMS CUP</b> Spiced Rum, Pimms, Thyme, Raspberry Cordial, Lime Juice	69
<b>CAMPFIRE COLLINS</b> Rosemary Gin, Ginger, Lavender Cordial, Lemon Juice, Sparkling Water	69

### MARTINI

<b>ESPRESSO MARTINI</b> Vanilla Vodka, Kahlua, Espresso, Simple Syrup	64
<b>APPLETINI</b> Vodka, Apple Liqueur, Apple Juice, Lemon juice	64
<b>PONSTAR MARTINI</b> Vodka, Passion Liqueur, Passion Syrup, Sparkling Wine	64
<b>PINEAPPLE MARTINI</b> Dark Rum, Smoked Pineapple Puree, Lemon Juice	64
<b>SOURS</b>	
<b>WHISKY SOUR</b> Whisky, Lemon Juice, Passion Sugar, Bitters	74
<b>AMARETTO SOUR</b> Disaronno, Lemon juice, Orgeat, Bitters	69
<b>BASIL SOUR</b> Gin, Lemon Juice, Basil Syrup, Bitters	69
<b>LIMONCELLO SOUR</b> Limoncello, Sweet, Sour, Bitters	69
<b>NEW YORK SOUR</b> Bourbon, Lemon Juice, Cane Sugar, Bitters	69

### COCKTAIL PITCHERS

<b>BLOODY MARY</b> Vodka, Tomato Juice, Lemon Juice, Black Mix	210
<b>PIMMS</b> Pimms, Lemonade, Cucumber, Mint,	210
<b>OCEAN BREZZE</b> Rum, Blue Curacao, Lemonde, Mix Berries	210
<b>SPARKLING COCKTAILS</b>	
<b>FRENCH 75</b> Sparkling Wine, Gin, Lemon juice	74
<b>HUGO SPRITZ</b> Sparkling Wine, Elder Flower	69
<b>APEROL SPRITZ</b> Sparkling Wine, Aperol	69
<b>KIA ROYAL</b> Sparkling Wine, Creme De Cassis	69
<b>BUCK FIZZ</b> Sparkling Wine, Orange Bitters, Orange juice	69

### SHOOTERS

<b>JAGER BOMB</b>	49
<b>B52</b>	49
<b>TEST TUBES</b>	49
<b>BABY GUINNESS</b>	49

## SPIRITS

VODKA	S	COGNAC	S	WHISKEY & BOURBON	S	RUM	S
BELVEDERE	70	HENNESSY XO	180	CHIVAS 18 YO	110	RON ZACAPA 23 VO	85
CIROC	70	HENNESSY VSOP	75	JACK DANIEL'S SINGLE BARREL	65	CAPTAIN MORGAN SPICED	50
GREY GOOSE	70	HENNESSY VS	60	GENTLEMAN JACK	65	CAPTAIN MORGAN DARK	50
BELUGA	70			CHIVAS 12 YO	55	CACHACA 51	50
KETEL ONE	50			WOODFORD RESERVE	60	MALIBU	50
STOLICHNAYA	45			JOHNNIE WALKER BLACK	55	BACARDI	45
				JACK DANIELS	50		
				BULLEIT	50	<b>SINGLE MALTS</b>	
				JAMESON	50	GLENFIDDICH 18 YO	95
				CROWN ROYAL	45	THE MACALLAN	80
				WILD TURKEY 81	50	GLENMORANGIE	60
				BALLANTINES	45	GLENFIDDICH 12 YO	65
						BOWMORE	65
						SMOKEY MONKEY SHOULDER	60
						LAPHROAIG	55
						MONKEY SHOULDER	55

## MOCKTAILS

<b>RASPBERRY FLOWER</b> Raspberry, Thyme, Raspberry Cordial, Lime Juice, Ginger Ale	45	<b>LOVELY MOJITO</b> Orange Chunks, Raspberry, Mint, Raspberry Cordial, Lemonade	49	<b>AMERICAN DREAM FIZZ</b> Peach, Cinnamon Cordial, Orange, Lime Juice, Sparkling Water	45
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## COFFEE / TEA

<b>CAPPUCCINO</b>	28	<b>DOUBLE ESPRESSO</b>	24	<b>SELECTION OF TEAS</b>	28
<b>LATTE</b>	28	<b>AMERICANO</b>	24	<b>SELECTION OF HOMEMADE ICED TEAS</b>	34

## SOFT DRINKS

<b>PREMIUM TONIC WATER</b>	29	<b>SAN PELLEGRINO LARGE</b>	34	<b>ACQUA PANNA LARGE</b>	34
<b>RED BULL</b>	37	<b>SAN PELLEGRINO SMALL</b>	24	<b>ACQUA PANNA SMALL</b>	24
<b>SOFT DRINKS</b>	26				



## BITES & APPETIZERS

STEAMED EDAMAME (VG) Salty or Plain	48
Spicy Or Sesame And Sweet Chilli (Toasted)	58
PULLED BEEF CROQUETTES (D)	79
FRIED CALAMARI (D,S)	74
SMOKEY MUSSELS POT (D,S,A)	89
CRISPY OCTOPUS (S,D) Chipotle Mayo, Baby Potatoes With Balsamic Glaze	92
SMOKED BRISKET WAFFLE FRIES (D) Waffle Fries, Chopped Smoked Brisket, Cheddar Cheese Jalapenos, Pickled Red Onions, BBQ Sauce	74
BBQ PRAWNS WITH SMOKEY GARLIC AND TOMATO SIZZLING PLATTER (D,S)	92

EASY NACHOS (D) Cheese Sauce, Sour Cream, Jalapeno, Avocado, Coriander, Salsa + CHICKEN: 25   PULLED BEEF: 30   VEGETABLES: 18	39
SMOKEHOUSE FRIED WINGS YOUR WAY (D) Honey Mustard, BBQ, Sriracha, Texas Spicy, Frank's Original, Ranch or Sweet Chilli 6 PIECES: 72   12 PIECES: 112	

BBQ TACOS (D) Shredded Lettuce, Guacamole, Salsa, Cheese, Coriander, Onion, Sour Cream, Spicy Mayo SMOKED CHICKEN (D): 64   PULLED BEEF(D):72   VEGGIE (D):58   PRAWNS(D):72	
BONE MARROW(D) Bone Marrow, Pulled Beef Ribs, Smoked Chimichurri, Steamed Bao Bun	99

## FROM THE GARDEN

AVOCADO SALAD (D) Romaine Lettuce, Kale, Broccoli, Quail Egg, Avocado, Asparagus, Cheese Balls, Southern Dressing, Grilled Sourdough	72
HOUSE SALAD(D) Kale, Spring Mix, Romaine, Roasted Corn, Cucumber, Tomatoes, Onion, Smokey Blue Cheese + CHICKEN: 20   PRAWNS: 30   SALMON: 30   PULLED BEEF: 30	69
CAESARS SALAD (D,S) Baby Gem & Romaine Lettuce, Quail Egg, Parmesan Cheese, Crispy Veal Bacon, Grilled Sourdough + CHICKEN: 20   PRAWNS: 30   SALMON: 30   PULLED BEEF: 30	70

PIT SMOKED SALMON SALAD (D,S) Baby Gem, Spring Mix, Cherry Tomatoes, Avocado, Fennel, Olives, Baby Radish, Ranch Dressing	94
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L&E BRISKET ENDS SALAD (D) Smoked Brisket Ends, Mixed Leaves, Cherry Tomatoes, Roasted Baby Potatoes, Grilled Corn, Crispy Onion, House Dressing	93
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## FROM THE PIT

LOW AND SLOW SMOKED MESQUITE BRISKET (D)	184
SLOW SMOKED MESQUITE SHORT RIB (D)	199
SMOKED BEER CAN CHICKEN (D,A)      HALF: 124    FULL: 199	
SERVED WITH BREAD, CORN, PICKLES, ONE LOGS' SIDE	

HICKORY SMOKED BEEF CHEEK (D)	149
SAUSAGE TRIO: TEXAS BEEF, LAMB, AND CHICKEN (D)	154
PIT BBQ OCTOPUS TENTACLES (D)	179
SMOKED LAMB SHOULDER (D)	149

## BETWEEN THE SLICES

SMOKED BRISKET SANDO (D) L&E- Low and Slow Smoked Brisket, Spices Mix Panko, Buttered Toast, Wasabi Mayo and Chef Special Sauce	120
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EMBERS CLUB (D) Crispy Buttermilk Chicken Breast, Cheese, Turkey Bacon, Egg Mayo, Lettuce, Tomato, Onion	99
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ALL SERVED WITH STICKS AND SOUTHERN COLESLAW

## BETWEEN THE BUNS

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

+ Beef Patty 30 | Avocado 20 | Egg 12 | Veal bacon 20 | Cheese 15 | Mushroom 15

LOGS BURGER (D) 200g Char-Grilled Wagyu Beef Patty, Veal Bacon, Cheese, Onions, Lettuce, Tomato, Pickles, BBQ Sauce	119
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BACKYARD BURGER (D) 12 Hour Smoked Beef Brisket, Crispy Veal Bacon, Coleslaw, Jalapeno, Texas Spicy Sauce, BBQ Sauce	109
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SMOKED CHEESY BURGER (D) 200g Char-Grilled Wagyu Beef Patty, Portobello mushroom, Smoked Cheese, Caramelized Onions, House Smoked BBQ Sauce and Mayo	114
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ALL SERVED WITH STICKS AND SOUTHERN COLESLAW

## FROM THE GRILL

200-DAYS GRAIN FED NEW YORK STRIP STEAK 300G (D)	169
CAJUN SPICED LAMB CUTLETS WITH MINT YOGURT SAUCE(D)	199

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

## SHARING PLATTERS TEXAS STYLE

Choice Of SMOKED BRISKET, SMOKED SHORT RIB, SMOKED LAMB SHOULDER, HICKORY SMOKED BEEF CHEEK, Onions And Logs Sides (A, D)

## CLASSIC

SIZZLING BEEF (D) Served On Sizzling Platter with Corn Tortillas, Sour Cream	119
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CRISPY CAJUN DRUMSTICKS (D) Buttermilk Bone in Chicken Drumsticks, Cajun, BBQ Sauce, Coleslaw, L&E Fries	99
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## FROM THE DEEP

SEA BASS (D, S) Pan Seared Sea Bass Fillet, Mussels, Asparagus, Tomato Salsa, Broad Beans, Beurre Blanc Sauce	149
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SALMON FILLET (D,S) Pan Roasted Salmon, Baby Potato, Carrot, Broccoli, Grilled Corn, Nicoise Sauce	149
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LOBSTER (D,S,A) (Grilled or Thermidor) We Serve our Wild Canadian Lobster Grilled With a L&E Famous Lemon & Garlic Butter or Thermidor a Classic Dish Where the Lobster Shell is Stuffed With a Creamy Mixture of Meat, Egg yolks and Brandy.	419
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## FROM THE OVEN- PIZZA

BACKYARD (D) Pulled Beef, Pepperoni, Mozzarella, Tomato Sauce, Red Onion, Jalapeno, BBQ Sauce	124
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BURNT END (D) Crispy Ends Of Smoked Brisket, Salami, Mozzarella, Onion, Pickle, Rocket, BBQ Sauce	124
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HARISSA CHICKEN (D) Harissa Marinated Pulled Chicken. Tomato Sauce, Mozzarella, Tzatziki, Coriander, Jalapeno	116
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## LOGS SIDES

SMOKEHOUSE CORN	30	POTATO FRIES	30
L&E SMOKED FRIES	30	PARMESAN AND TRUFFLE FRIES	35
BUTTER STEAMED BROCCOLI	30	SWEET POTATO FRIES	35

OPEN FACE BURNT END MELT(D) Smoked Brisket Burnt Ends, Blue Cheese, Cheddar Cheese Topped With Caramelized Onion On Sour Dough	99
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QUESADILLA (pulled smoked beef or chicken) (D) Your Choice Of Meat, Corn Tortilla, Black Beans, Chopped Onions, Pepper, Tomatoes, Corn, Sour Cream, Cilantro And Pepper Jack Cheese	99
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FISH BURGER (D, S, A) Crispy Beer Battered Fish, Chipotle Tartar Sauce. Jalapeno Slow.	99
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CRISPY CHICKEN BURGER (D) Buttermilk Chicken Breast, Spicy Mayo, Creamy Corn Coleslaw, Lettuce, Tomato	99
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ALL BEEF SMOKED HOTDOG (D) Brisket Burnt Ends, Beef Hotdog, Crispy Onion, Grated Cheddar, Pepper, Jack Cheese, L&E BBQ Sauce	99
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VEGGIE AND GRAIN BURGER (V,D) Roasted Mixed Veg, Puy Lentil, Red And White Quinoa Patty, Lettuce, Tomato, Avocado, Jalapeno Coleslaw, Dijon Aioli	82
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L&E 3 SLIDERS (D, A) Backyard, Crispy Chicken, Fish Or Smoked Cheesy.	102
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250-DAY GRAIN FED RIBEYE 300G (D)	209
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250-DAY GRAIN FED MEDALLIONS 250G (D)	214
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TOMAHAWK FOR TWO (1.3KG) (D) Served With Grilled Corn, L&E Smoked Fries, Mix Salad, Choice Of Two Sauces	699
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2 MEATS AND 2 SIDES	319
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3 MEATS AND 3 SIDES	419
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SMOKED HARISSA & PRAWN LINGUINE (D,S) Prawns, Smoked Chili Harissa, Lemon Juice, Spinach, Olive Oil	119
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SMOKEY ARRABBIATA (D,V) Smoked Chipotle Tomato Sauce, Penne Pasta, Cheese, Basil Oil + CHICKEN - 20   PRAWNS - 25   SMOKED PULLED BEEF: 20	79
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FISH AND CHIPS (A, D, S) Crispy Beer-Battered Cod Fillet, Fat Chips, Mushy Peas, Tartar Sauce	124
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L&E SEAFOOD PLATTER PRAWNS, MUSSELS, FRIED CALAMARI, GRILLED FISH, OCTOPUS (D,S,A) Served with Green Salad, Fries, Grilled Corn, Broccoli, Chilli, Garlic Butter Sauce Add Half lobster (D,S) 99	429
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DIAVOLA (D) Spicy Beef Salami, Mozzarella, Tomato Sauce	122
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AMERICANO (D) Pepperoni, Green Pepper, Mozzarella, Red Onion, Tomato Sauce	122
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MARGHERITA (D, V) Tomato Sauce, Mozzarella, Fresh Basil	89
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VEGGIE (D, G) Mozzarella, Tomato Sauce, Mushroom, Mix Pepper, Onion, Rocket, Eggplant, Olives	94
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MASH POTATO	30	POTATO SALAD	30
MAC & CHEESE	30	GREEN SALAD	25
SOUTHERN COLESLAW	30	CRISPY BABY POTATO	30
		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 could still contain ingredients that 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.