



BITES & APPETIZERS

STEAMED EDAMAME (VG)	
SALTY OR PLAIN	54
TOASTED WITH BBQ SPICED, CAJUN SPICED OR SMOKED PAPRIKA (V)	64
PULLED BEEF CROQUETTES (D)	88
FRIED CALAMARI (D,S)	80
SMOKEY MUSSELS POT (D,S,A)	96
EASY NACHOS (D)	42
+ CHICKEN: 25 PULLED BEEF: 30 VEGETABLES: 18 BURNT END: 30	
SMOKEHOUSE FRIED WINGS YOUR WAY (D)	79/ 122
Honey Musterd, BBQ, Siracha, Texas Spicy, Frank's Original or Sweet Chill	
BBQ TACOS (D)	
SMOKED CHICKEN (D): 71 PULLED BEEF(D):79 VEGETABLES (D): 62 PRAWNS(D):79	
CRISPY FRIED SALMON TENDERS WITH CHIPOTLE RANCH (D,S)	91

BETWEEN THE SLICES

EMBERS CLUB (D)	122
Crispy Buttermilk Chicken Breast, Cheese, Turkey Bacon, Egg Mayo, Lettuce, Tomato, Onion	
OPEN FACE BURNT END MELT (D)	122
Smoked Brisket Burnt Ends, Blue Cheese, Cheddar Cheese Topped With Caramelized Onion On Sour Dough	
QUESADILLA (pulled smoked beef or chicken) (D)	122
Your Choice Of Meat, Corn Tortilla, Black Beans, Chopped Onions, Pepper, Tomatoes, Corn, Sour Cream, Cilantro And Pepper Jack Cheese	
ALL SERVED WITH STICKS AND SOUTHERN COLESLAW	

FROM THE PIT

LOW AND SLOW SMOKED MESQUITE BRISKET (D)	204
SLOW SMOKED MESQUITE SHORT RIB (D)	212
SMOKED BEER CAN CHICKEN (D,A)	HALF-132 FULL-212
SAUSAGETRIO: TEXAS BEEF, LAMB, AND CHICKEN (D)	165
SMOKED LAMB SHOULDER (D)	162
COWBOY CUT RIBS (D,A)	162
SERVED WITH BREAD, CORN, PICKLES, ONE LOGS' SIDE	

FROM THE GRILL

250-DAY GRAIN FED RIBEYE 300G (D)	232
250-DAY GRAIN FED MEDALLIONS 250G (D)	236
ALL SERVED WITH, CORN, SWEET STICKS OR FRIES, MIX SALAD, CHOICE OF SAUCE (Peppercorn, Mushroom, Chimichuri or Beef Jus)	
T-BONE STEAK 500G (D)	303
Classic Combination of Fillet and New York Strip Well Trimmed and Aged Bone in for flavour and Tenderness	

FROM THE DEEP

SEA BASS (D, S)	162
Pan Seared Sea Bass Fillet, Mussels, Asparagus, Tomato Salsa, Bread Beans, Beurre Blanc Sauce	
SALMON FILLET (D, S)	162
Pan Roasted Salmon, Baby Potato, Carrot, Broccolini, Grilled Corn, Nicoise Sauce	
FISH AND CHIPS (A, D, S)	139
Crispy Beer, Battered Cod fillet, Fat Chips, Mushy Peas, Tarator Sauce	
L&E SEAFOOD PLATTER (D, S, A)	479
PRAWNS, MUSSELS, FRIED CALAMARI, CHAR GRILLED SEA BASS, PANSEARED SALMON	
Served with Green Salad, Fries, Grilled Corn, Broccolini, Chilli, Garlic Butter Sauce	
SMOKEY CHILLI GARLIC PRAWNS (D,S)	186
Juicy Tiger Prawns, Garlic, Smokey Paprika, Chilli, Mix Baby Greens	

FROM THE OVEN- PIZZA

BACKYARD (D)	137
Pulled Beef, Pepperoni, Mozzarella, Tomato Sauce, Red Onion, Jalapeno, BBQ Sauce	
BURNT END (D)	137
Crispy Ends Of Smoked Brisket, Salami, Mozzarella, Onion, Pickle, BBQ Sauce	
PIT SMOKED CHICKEN (D)	137
Smoked Chicken, Tomato Sauce, Mozzarella, Onion Jalapeno, BBQ Sauce.	
DIAVOLA (D)	137
Spicy Beef Salami, Mozzarella, Tamato Sauce Red Onion, Tomato Sauce	
MARGHERITA (D,V)	99
Tomato Sauce, Mozzarella, Fresh Basil	
VEGGIE (D,V)	99
Mozzarella, Tomato Sauce, Mushroom, Mix Pepper, Onion, Rocket, Eggplant, Olives	

FROM THE GARDEN

CAESARS SALAD (D,S)	79
Romaine Lettuce, Kale, Free Range Eggs, Parmesan Cheese, Crispy Veal Bacon, Grilled Sourdough	
+CHICKEN:20/ PRAWNS:30 /SALMON:30 /PULLED BEEF : 30	
TEXAS STEAK SALAD (D)	99
Grilled Marinated Steak, Mixed Greens, Cherry Tomatoes, Avocado, Red Onion, Bell Peppers, Corn, Black Beans, Crumbled Blue Cheese, Grilled Sourdough with Cirtus Dressing	
SOUTHWEST HARVEST SALAD (D)	79
Romaine Lettuce, Kale, Cherry Tomatoes, Cucumber, Pickled Onion BellPeppers, Corn, Avocado, Jalapeno, Free Range Eggs, Fried Tortilla	
+CHICKEN:20/ PRAWNS:30 /SALMON:30 / PULLED BEEF:30	
AVOCADO AND BEANS SALAD (D)	79
Mixed Greens, Avocado, Kenyan Beans, Baby Potato, Grilled Peppers, Free Range Eggs, Grilled Sourdough, Southern Dressing	
+CHICKEN:20/ PRAWNS:30 /SALMON:30 / PULLED BEEF:30	

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)	132
200g Char-Grilled Wagyu Beef Patty, Veal Bacon, Cheese, Onions, Lettuce, Tomato, Pickles, BBQ Sauce	
BACKYARD BURGER (D)	122
12 Hour Smoked Beef Brisket, Crispy Veal Bacon, Coleslaw, Jalapeno, Texas Spicy Sauce, BBQ Sauce	
SMOKED CHEESY BURGER (D)	129
200g Char-Grilled Wagyu Beef Patty, Portobello mushroom, Smoked Cheese, Caramelized Onions, House Smoked BBQ Sauce and Mayo	
CRISPY CHICKEN BURGER (D)	112
Buttermilk Chicken Breast, Spicy Mayo, Creamy Corn Coleslaw, Lettuce, Tomato	
ALL BEEF SMOKED HOTDOG (D)	112
Brisket Burnt Ends, Beef Hotdog, Crispy Onion, Grated Cheddar, Pepper, Jack Cheese, L&E BBQ Sauce	
IMPOSSIBLE BURGER (VG)	99
Plant Meat, Caramelized Onion, Mushroom, Cheese, Mayo, Soft Bun	

SHARING PLATTERS TEXAS STYLE

Choice of smoked brisket, smoked short rib, smoked lamb shoulder, beer can chicken half, cow boy cut ribs, onions and logs sides (A, D)

2 MEATS AND 2 SIDES	358
3 MEATS AND 3 SIDES	468

TOMAHAWK FOR TWO 1.3KG (D)	749
Served With Grilled Corn, L&E Smoked Fries, Mix Salad, Choice Of Two Sauces	
TEXAS BBQ MEDLEY (D)	799
Celebrate the bold flavours of Texas with our BBQ Feast, Combining Rib Eye Steak, Char-Grilled Chicken Wings, Juicy Sausages & BBQ King Prawns served with Bread, Corn, Green Salad & L&E Smoked Fries	

AROUND THE WORLD

SIZZLING BEEF (D)	134
Served On Sizzling Platter with Corn Tortillas, Sour Cream	
CLASSIC BUTTER CHICKEN (D)	99
Tender Chicken Simmered in a Rich, Creamy Tomato Sauce with a Blend of Aromatic Spices served with Basmati Rice or Naan Bread	
CLASSIC SHEPHERD'S PIE (D)	132
A comforting dish featuring tender ground lamb cook in vegetables in a savory gravy, Topped with creamy mashed potatoes.	
SMOKEHOUSE VEGETABLE PLATTER(D,V)	99
Assortment of seasonal vegetables, Expertly grilled to perfection & infused with rich smokey flavour served with corn tortillas, Sour Cream	
SMOKEY ARRABBIATA (D,V)	89
Smoked Chipotle Tomato Sauce, Penne Pasta, Cheese, Basil Oil	
+CHICKEN - 20 PRAWNS -25 SMOKED PULLED BEEF : 20	

LOGS SIDES

SMOKEHOUSE CORN	32
L&E SMOKED FRIES	32
PARMESAN AND TRUFFLE FRIES	37
SWEET POTATO FRIES	37
PIT MASTERS BAKED BEANS	37
MASH POTATO	32
MAC & CHEESE	32
SOUTHERN COLESLAW	32
GREEN SALAD	27
CRISPY BABY POTATO	32
BATTERED ONION RINGS	37

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

Although all due care is taken, dishes could still contain ingredients that may cause an allergic rection.

Guests with allergies need to be aware of this risk and should ask member the team for information on the allergen content of our food.

ALL PRICES ARE INCLUSIVE OF 5% VAT AND 7% DM FEE



BEERS

DRAUGHT

PERONI	68
BREWDOG	68
GUINNESS	68
KIRIN	68
BIRRA MORETTI	68
THATCHERS GOLD	58
STELLA ARTOIS	58
HEINEKEN	58

BOTTLE

KOPPARBERG STRAWBERRY LIME	92
CORONA	50
HOEGAARDEN	50
HEINEKEN	50
PERONI	50
BUDWEISER	45

BUCKETS

HEINEKEN	200
CORONA	210
PERONI	210

COCKTAILS

SIGNATURE COCKTAILS

AMERICAN PIE	71
<small>Caramelized Marshmallow, Vanilla Vodka, Vanilla Syrup, Lemon Juice</small>	
SOLITARY MAN	71
<small>Scotch Whisky, Passion Fruit, Triple Sec, Cinnamon Sugar, Lemon</small>	
BEAT IT	71
<small>Gin, Cucumber & Basil Syrup, Lemon juice</small>	
SMOKEHOUSE CLASSIC NEGRONI	71
<small>Smoked Gin, Campari, Sweet Vermouth</small>	
MIAMI PALOMA	71
<small>Tequila, Malibu, Lemon Juice, Campari, Agave, Grapefruit Soda</small>	
ST BARTH DAIQURI	81
<small>White rum, Lemon Juice, Vanilla Syrup, Mango Juice, Mango Puree</small>	
GIN ROYAL PASSION	81
<small>Gin, Orgeat Syrup, Lemon Juice, Strawberry and Mint</small>	

MARTINI

ESPRESSO MARTINI	67
<small>Vanilla Vodka, Kahlua, Espresso</small>	
APPLETINI	67
<small>Vodka, Apple Liqueur, Apple Juice, Lemon Juice</small>	
PORN STAR MARTINI	67
<small>Vodka, Passion Liqueur, Passion Syrup, Vanilla Syrup, Sparkling Wine</small>	
PASSION FRUIT MARTINI	67
<small>Vodka, Passion Liqueur, Passion Syrup, Lime juice, Pineapple Juice</small>	

SPARKLING COCKTAILS

FRENCH 75	77
<small>Sparkling Wine, Gin, Lemon juice, Simple Syrup</small>	
HUGO SPRITZ	71
<small>Sparkling Wine, Elder Flower</small>	
APEROL SPRITZ	71
<small>Sparkling Wine, Aperol</small>	
KIA ROYAL	71
<small>Sparkling Wine, Creme De Cassis</small>	
BUCK FIZZ	71
<small>Sparkling Wine, Orange Bitters, Orange juice</small>	

LOGS ULTIMATE PREMIUM

THE LOGS BOTANIST	76
<small>Gin, Cucumber Tonic, Rosemary, Grapefruits</small>	
THE LOGS ROKU GIN	76
<small>Gin, Cucumber Tonic, Ginger, Black Pepper, Lime</small>	
THE LOGS 47	76
<small>Gin, Cucumber Tonic, Cinnamon Stick, Grapefruits</small>	

SHOOTERS

JAGER BOMB	62
B52	53
TEST TUBES	53
BABY GUINNESS	53

COCKTAIL PITCHER'S

BLOODY MARY	220
<small>Vodka, Tomato Juice, Lemon Juice, Black Mix</small>	
PIMMS	220
<small>Pimms, Lemonade, Cucumber, Mint</small>	
OCEAN BREZZE	220
<small>Rum, Blue Curacao, Lemonade, Mix Berries, Simple Syrup</small>	

SPIRITS

VODKA	S
BELVEDERE	72
CIROC	72
GREY GOOSE	72
BELUGA	72
KETEL ONE	52
STOLICHNAYA	48

COGNAC	S
HENNESSY XO	190
HENNESSY VS	62
HENNESSY VSOP	77

WHISKEY & BOURBON	S
CHIVAS 18	120
JACK DANIEL'S	52
SINGLE BARREL	
GENTLEMAN JACK	67
CHIVAS 12	58
WOODFORD RESERVE	62
JOHNNIE WALKER BLACK	57
JACK DANIELS	53
BULLEIT	52
JAMESON	52
CROWN ROYAL	47
WILD TURKEY	52
BALLANTINES	48

RUM	S
RON ZACAPA 23	95
CAPTAIN MORGAN SPICED	52
CAPTAIN MORGAN DARK	52
CACHACA 51	52
MALIBU	52
BACARDI	48

TEQUILA	S
PATRON ANEJO	77
PATRON REPOSADO	72
PATRON SILVER	57
JOSE CUERVO SILVER	47
JOSE CUERVO GOLD	47

GIN	S
GIN MARE	77
MONKEY 47	77
HENDRICK'S	62
TANQUERAY	52
BOMBAY SAPPHIRE	48
NON ALCOHOLIC GIN	44

SINGLE MALTS	S
GLENFIDDICH 18	97
THE MACALLAN	82
GLENMORANGIE	62
GLENFIDDICH 12	67
BOWMORE	67
SMOKEY MONKEY SHOULDER	62
LAPHROAIG	57
MONKEY SHOULDER	57

MOCKTAILS

RASPBERRY FLOWER	52
<small>Raspberry, Thyme, Raspberry Cordial, Lime Juice, Ginger Ale</small>	
LOVELY MOJITO	52
<small>Orange Churks, Raspberry, Mint, Raspberry Cordial, Lemonade</small>	
AMERICAN DREAM FIZZ	52
<small>Peach, Cinnamon Cordial, Orange, Lime Juice, Speaking Water</small>	

COFFEE / TEA

CAPPUCCINO	34
LATTE	34
DOUBLE ESPRESSO	29
AMERICANO	29
SELECTION OF TEA	34
SELECTION OF HOMEMADE ICED TEAS	39

SOFT DRINKS

PREMIUM TONIC WATER	34
RED BULL	44
SOFT DRINKS	31

WATER

SAN PELLEGRINO LARGE	39
SAN PELLEGRINO SMALL	29
ACQUA PANNA LARGE	39
ACQUA PANNA SMALL	29