SMALL PLATES

Small plates, big flavour.

SMOKED SAUSAGE 8.50
Smoked Hot Links sausage, sauteed potatoes, lyonnaise onions, parsley, garlic, saffron mayonnaise.

TEXAS TWINKIES - GF 10.00
Padron pepper stuffed with smoked brisket, cream cheese & Smokey Joes Red Seasoning, wrapped in streaky bacon & finished with a smoked BBQ vinegar glaze. Served with chipotle mayonnaise & house pickles.

MUSHROOM ARANCINI - V 8.50
Golden smoked mixed mushroom arancini served with truffle mayonnaise & parmesan.

BEEF CHEEK TACOS - GFO 12.00
Twelve-hour smoked, eight-hour confit beef cheek served in two corn tortillas with pico de gallo, house pickles and burnt pineapple salsa.

SHOTGUN SHELLS 10.00
Pork and beef mince stuffed into pasta cannelloni, wrapped in streaky bacon and glazed with smoked BBQ vinegar. Served with garlic mayonnaise and house pickles.

KING PRAWNS - GFO 16.00
Pan-fried king prawns in cajun butter sauce, served with lemon, charred jalapeno and cheese cornbread.

PORK BELLY BITES - GF 12.50
Pork belly, peach & bergamot glaze, house pickles

BIG PLATES

Wood-fired & slow smoked.

CHICKEN BOWL - GF 19.50
Chargrilled chicken thighs, Smokey Joes dry rub, succotash, burnt pineapple salsa, house pickles, garlic mayonnaise and sriracha.

MAC & CHEESE - VO 17.50
Three cheese mac & cheese, BBQ beef brisket burnt ends, chimichurri, chipotle mayonnaise and crispy onions.

BEEF CHEEK - GFO 22.50
Twelve-hour smoked, eight-hour confit beef cheek, beef tallow potato fondant, slow-roasted asian glazed butternut squash, chargrilled broccolini with soy and sesame dressing, tapioca crunch.

SMOKED RIBS - GF 24.00
Whole rack of smoked baby back ribs served with sour cream, chive and bacon jam loaded baked potato, asian slaw, BBQ sauce.

SMOKEY JOES BBQ BURGER - GFO 17.50
Sliced smoked brisket, beef fat onions, brisket burnt ends, american cheese, asian slaw, spiced mayo, pickles & seasoned fries.

SMOKEY JOES BBQ PLATE - GFO 30.00
16 hour smoked beef brisket, smoked sausage of the week, shotgun shell, texas twinkie, peach & bergamot, asian slaw & house pickles.

SMOKEY JOES VEGI PLATE - VG 24.00
Smoked Jerusalem artichoke, salt baked celeriac, BBQ jackfruit, smoked portobello mushroom, smoked confit tomato, asian slaw and house pickles.

XL SHARING PLATTER OF THE WEEK
Perfect for 2-4 people
See specials menu

SIDES

The perfect pairing.

BAKED POTATO - GF, VO 6.50
With bacon jam, sour cream & chive.

CHARGRILLED BROCCOLINI - GFO, V 6.00
With soy sauce and sesame glaze.

PIT BEANS - GF 6.50
Cannellini & butter beans served in a tomato-based sauce with peppers, onions, garlic, smoked pork & beef "Grown Up Baked Beans".

SMOKED BRISKET MASH - GF 8.50
Creamed mashed potato topped with BBQ brisket burnt ends and crispy onions.

SLOW ROASTED BUTTERNUT SQUASH - GF, V 6.50
Served with cajun butter and pumpkin seeds.

ASIAN SLAW - V 4.50
Carrot, white cabbage, red cabbage, apple, onion, mayonnaise, sesame, soy dressing & sesame seeds.

MAC & CHEESE - V 6.50
Three cheese macaroni in a rich, creamy sauce.

FRIES - V 4.50
With sea salt.

CONDIMENTS

CHIPOTLE MAYO - GF, VG	1.50
GARLIC MAYO - GF, VG	1.50
BBQ SAUCE - GF, VG	1.50
CHIMICHURRI - GF, V	1.50
RANCH - GF, V	1.50
ALABAMA WHITE SAUCE	1.50

SWEET ENDINGS

Finish with something sweet.

NEW YORK CHEESECAKE 10.00
Served with spiced cherry compote.

BURNT BASQUE CHEESECAKE - GF 9.00
Served with mixed red berry compote.

PEACH COBBLER 9.00
Served with clotted cream ice cream and peach caramel.

BAKED CHOCOLATE COOKIE DOUGH 11.00
Served with clotted cream ice cream and salted caramel.

BANANA PUDDING 8.50
American style banana pudding.

AT SOCIAL STICKS WORCESTER

SUPPLIERS

We work with trusted local butchers and suppliers who share our standards.

Quality meat, fresh produce, sourced locally where possible.

OUR SMOKEHOUSE

Our dedicated smokehouse is less than 10 miles from here.

Every cut of meat is smoked close to home and delivered daily to your plate to enjoy.



V - VEGETARIAN VG - VEGAN VGO - VEGAN OPTION GF - GLUTEN FREE GFO- GLUTEN FREE OPTION

CHILDREN'S MENU AVAILABLE UPON REQUEST