SON OF A GUN 2019

GOOD VIBE DINER

· BEAUMONT STREET · HAMILTON ·

MENU AVAILABLE 4PM UNTIL MIDNIGHT 7 DAYS

SMALL PLATES

POUTINE
fries, cheese curds, brisket gravy GF **18**

CORNBREAD *with* jalapeno bacon and maple butter **16**

CHEESE & GARLIC SOURDOUGH
with shallots and paprika butter GF opt **14**

SOUP OF THE DAY *with*
toasted turkish bread GF opt **16**

BUFFALO CAULIFLOWER BITES
tossed in franks red hot sauce, VE, GF **15**

CHIPS *with* sons seasoning & aioli GF. . . **12**

ONION RINGS old fashioned, served *with* house BBQ sauce V. **14**

PORK BELLY BURNT ENDS slow smoked & glazed in cherry chipotle BBQ sauce GF DF **19**

GRILLED CHORIZO *with* chimichurri . . **17**

CORN RIBS *with* smoked paprika garlic butter and aioli GF. **16**

HALOUMI FRIES *with* pineapple bourbon BBQ dipping sauce **18**

CHICKEN WINGS

GF 1/2kg|**18** 1kg|**23**



CHOOSE FROM;

- frank's red hot sauce
- carolina reaper
- hot honey za'atar
- pineapple bourbon
- apple jalapeño
- cherry chipotle
- house bbq
- texas dry spice
- chilli bbq
- jalapeno chedder
- sons famous seasoning
- lemon pepper
- tomato chili jam
- carolina mustard bbq
- ultimate BBQ sauce
- smoked garlic sea salt

SALADS

NOURISH BOWL tahini and lemon roasted pumpkin, miso braised cabbage, black sesame avocado, beetroot hummus, sauteed spinach, pickled cauliflower, toasted pinenuts, chimichurri sauce . . . . . .VE GF **26**

CAESER BOWL bacon, poached egg, cos, croutons, parmesan, creamy caeser dressing . . **24**

TEX MEX BOWL roast corn ribs, smoked paprika garlic butter, black beans, black sesame avocado, pickled onion, roast red peppers, cos, charred lime, tomato chili jam, whipped feta, chili corriander dressing GF **26**

{ADD TO YOUR BOWL}

haloumi 6 • roast mushroom 5 • smoked salmon 8 • smoked brisket 9 • chicken breast 6.5 • braised lamb shoulder 7 • four prawns 7

FOR THE DOGS...



PUPPYCINO $2
KANGAROO CHEW $4
PEANUT BUTTER BANANA ICE LICK $7

TACOS {3}

mexican slaw, corn salsa, pico de galo, guacamole, whipped feta, coriander and charred lime

CHOOSE FROM;

charred prawns **29**
chicken breast **26**
haloumi **26**
lamb barbacoa **29**

BURGERS



CHEESEBURGER waygu smashed beef patty, fried onion, american cheese, pickles, ketchup, mustard GF opt, VE opt **19**
ADD bacon 5

SNITTY BURGER lemon parmesan crusted chicken breast, lettuce, tomato, sliced red onion, alabama white BBQ sauce VE opt **18**
ADD cheese 2

BLUE CHEESE BURGER wagu smash patty, fried onion, blue cheese aioli, lettuce, GF opt **19**

DIRTY SNITTY BURGER lemon parmesan crusted chicken breast, slaw, onion rings, apple jalapeno BBQ, aioli VG opt . . . **21**

{ADD TO YOUR BURGER}

chips 5 * poutine 8 * onion rings 6 * slaw 6

LARGE PLATES

CHICKEN PARMESAN lemon and parmesan panko crusted chicken breast, triple smoked bacon, provolone, mozzarella, spagetti in pomodoro sauce, chives **31**

STEAK QUESSEDILLA chipotle lime steak, roast red peppers, spanish onion, provolone served with chips & sour cream . . **30**

MISO GLAZED SALMON tahini and lemon roast pumpkin, ginger and carrot puree, roast corn, sesame greens **32**

STEAK SANDWICH 250g scotch fillet, melted provolone, chimichurri, caramelised onion, baby spinach, pickles, worcestershire served with chips **31**

SMOKEHOUSE PLATTER 18 hr smoked brisket, smoked chorizo, seared chicken, mojo pulled pork, cornbread, chips, apple jalapeno BBQ sauce, pickles, slaw and onion rings, GF

For one person: 40 **For four people: 140**

MON	TUE	WED	THUR
TRIVIA	$5 TACOS	$20 BURGER CHIPS AND BEER	$20 1KG WINGS
$15 SONS LAGER JUGS	$15 MARGS		

1.5% card processing fee applies. 15% public holiday surcharge applies. $3 GF surcharge applies. Not all ingredients listed, please advise of food allergies. V vegetarian | VE vegan | GF gluten free