

3 DOORS DOWN.

SHOESTRING RIBLET

3 DOORS DOWN DIP (V) (GF) \$18

A southern spiced sour cream based dip with beans & onions, layered with house guac, cheese & tomato served with our specialty chilli, chive & cheese or salted corn chips.

LOADED FRIES \$20

Your choice of filling on shoestring fries, topped with crispy bacon bits, shallots, sour cream & queso
*Select filling from below

BUFFALO WINGS (GF) (8) \$20

Chicken wings coated in a house made spicy sauce
Extra Wing +\$3

BUTTERMILK CHICKEN (GF) \$25

Buttermilk chicken bites served with coleslaw

PRAWN TOSTADA (4) \$19

Panko crumbed prawns with pico de gallo & house guac on a crispy corn tostada drizzled with house chimmi churri (Available as vegan with beans) \$14 (GF)
Extra Tostada +\$4

TENNESSE SMOKEHOUSE CORN RIBLETS (GF) (VEGAN) \$18

Served with zesty mayo

MUSHROOM ARANCINI (V) (5) \$21

Served with Aioli

FILLINGS

CHILLI LIME PULLED PORK | PULLED BEEF | GRILLED CHICKEN
TOFU BEAN(VEGAN) (V) | CAPSICUM LIME VEG (V) (VEGAN)

FRIES \$9

A bowl of shoestring fries served with your choice of Aioli, Chipotle Mayo, BBQ sauce or Tomato Sauce

CORN CHIPS BOWL \$10

Your choice of Chilli, chive & cheese or Salted Corn Chips served with your choice of Guac, Queso or Salsa

MEXICAN BEAN SALAD(VEGAN) (V) \$15

Black beans, corn, pico de galo, avocado, cabbage and lettuce

CAPRESE SALAD (V) \$18

Fresh Mozzarella, onion, tomatoes, basil and balsamic glaze

JALAPENOS \$3

HOUSE MADE CAROLINA
REAPER SAUCE \$3

AMERICAN CHEESE \$3

SOUR CREAM \$3

QUESO \$4

BACON \$4

GUACAMOLE \$4

EXTRA MEAT \$5

BEEF PATTY \$5

SHIDDIES & EXTURBAS

3 DOORS DOWN.

MAINS

BURRITOS

\$16

A flour tortilla around your choice of filling with rice, beans, cabbage/lettuce, cheese, tomato salsa, house guac & sour cream

*Select filling from below Available as a bowl +\$2 (GF) Available as californian (fries instead of rice) +\$1

CHEESE BURGER

\$18

Double beef patty, american cheese, pickles, onions, mustard, ketchup & mayo. Served with fries

SOUTHERN PORK RIBS (GF)

\$35

Full rack of southern style smokey BBQ pork ribs. Served with fries & coleslaw

SOUTHERN GRAIN MB4

SIRLOIN STEAK 300G

\$40

Served with Chimmichurri sauce, fries and salad

SOFT SHELL TACOS

\$7 FOR 1

\$19 FOR 3 (MIX N MATCH)

A soft warm flour tortilla with your choice of filling, served with cheese, sour cream, house guac, lettuce/cabbage & pico de gallo

*Select filling from below
Available as GF -\$1 per taco

NACHOS (GF)

\$21

Your choice of filling with beans, tomato salsa & cheese on chilli, chive & cheese corn chips OR salted corn chips, served with sour cream & house guac

*Select filling from below

CHIMMICHANGA

\$22

Pulled beef, rice, beans, cheese & added spices, wrapped in a flour tortilla & deep fried, served with house guac, sour cream, queso & house salsa *Modifications not available

QUESADILLA

\$18

Your choice of filling with cheese in between 2 tortilla wraps. Sour cream served on the side

*Select filling from below

**Beans optional

***No filling Quesadilla - \$12

FILLINGS

CHILLI LIME PULLED PORK | PULLED BEEF | GRILLED CHICKEN
TOFU BEAN(VEGAN) (V) | CAPSICUM LIME VEG (V) (VEGAN)

CHURROS

\$16

Crispy churros served with house made salted caramel sauce

CLASSIC CREME

BRULEE

\$14

CHOCOLATE BROWNIE

\$15

House made chocolate brownie served with vanilla ice cream.

DESSERTS