



## **Big D's BBQ Menu Options**

These are examples of the food options available but we are always looking to cook new \BBQ meals.

<b>Food</b>	<b>Description</b>	<b>Tick</b>
<i>Low &amp; Slow BBQ options</i>		
Beef Brisket	Whole briskets of the bone cooked and smoked Hickory and Oak wood for 20 hours, Traditional Texas BBQ meat	
Pulled Pork	Shoulders of Pork cooked 16 to 20 hours after applying rub. Served throughout Southern America.	
Spare Ribs	Ribs Cooked for 7 hours and smoked in cherry wood, finished of in a sticky homemade BBQ source.	
Turkey Crown	Turkey stuffed with lemon and herb stuffing rapped in bacon and smoked in Apple and Hickory wood.	
Venison Leg	Venison Leg joint smoked in cherry wood stuffed with bacon.	
Beef Topside	Beef Topside smoked in Oak wood finished in a Mustard based BBQ Sauce.	
Meat Loaf	Smoked Meat Loaf cooked in a Mustard base BBQ sauce.	
Rib Roast	4 Rib Roast smoked in Oak & Hickory with Big D's BBQ steak rub applied.	
Country Style Pork Ribs	Looks a little like a pork chop but is cooked low and slow in a sweet tangy BBQ sauce and is on the bone.	
Bacon Explosion	Rolled Pork sausage style ground pork, stuffed with vegs and cheese rapped in weaved bacon and smothered in BBQ sauce.	
Beef Chuck Roast	Cooked low and slow then pulled and shredded, smoked in Pecan wood.	
Smoked Beer can Chicken	Whole chickens smoked in hickory sat on cans of beer	

<b>BBQ Grilling Menu</b>		
Smoked Sausages	Various flavours including, Farmhouse, Chilli, Plain, rare breed etc.	
Big D's BBQ burger	Seasoned with Big D's BBQ Burger steak seasoning makes this an awesome burger. Best served with smoked bacon and cheese.	
Venison Kebabs	Smothered in a yogurt marinade	
Beef Kebabs	Smothered in a yogurt marinade but with a slight kick of heat.	
Chicken Kebabs	Sweet and tangy chicken marinade	
Gilled Lamb Rump	Grilled Lamb rumps in a French garden marinade	
Smoked Bacon	Slow cooked smoked bacon in Apple wood.	
Beef Steaks	Rump, sirloin, rib eye cooked and smoked in Big D's BBQ steak rub.	
Pork Tenderloin	Rapped in bacon smoked in apple wood and smothered in Big D's BBQ sauce	
Pit Roast Chicken	Butterfly Chicken cooked in Garlic & Lemon	
3 layered Chicken	Chicken pieces with dry rub, smoke and a sweet sticky sauce.	
<b>Side Dishes</b>		
BBQ Beans	Our own special Bean recipe Adult, Kids actually everyone loves them. Slow cooked on the BBQ	
Red Neck Beans	Beans, Bacon, Beef, all slow cooked in a BBQ sauce to provide a smokey side dish.	
Coleslaw Sothern Style	Cream Coleslaw \with a slight kick	
Coleslaw Carolina Style	Vinegar based Coleslaw – classic slaw!	
Salad Bar	Various salad items such as, onions, lettuce, tomato's, peppers fruit!	
Authentic American Potato salad	Smoked bacon gives this a authentic taste.	
Rice & Veg	Cold Rice with peas, peppers, onions running throughout	
Tuna Pasta Salad	Cold Tuna pasta Salad	
Pasta salad	Various pasta salads available with different veg	
Bread Buns	Freshly baked buns from our local bakery	
Baked potatos	Baked potatos cooked on our pits	
Black bean salad	Cold bean salad side	
Mac & Cheese	Traditional bbq side, with our without ham.	
New potatos	In butter and mint simple but great tasting.	
<b>Desserts</b>		
Key Lime Pie	Classic American Dessert	
Key Lime Cheese Cake	A twist on a classic Dessert	
Mississippi Mud Pie	A great chocolate dish	
Apple Pie	Just delicious	
Chocolate Brownies	Just a world of delicious chocolate.	