

Everything Tastes Better Smoked...



ABOUT

Barkley's barbecue is a nod to an old pal of ours who grew up in Missouri, USA. His signature rubs and recipes were passed onto us, and now we're sharing our love of smoked American barbecue to Narellan.

The process starts in our commercial firebox smoker flown in from America.

Our hero ingredients are dry-rubbed or marinated, and then cooked "low n' slow" for up to 18 hours over a blend of wood chips to maximise flavour and emphasise depth.









SET MENUS

Serves minimum 6 people. 2 days notice required.



TO START

Grilled Corn Prawn Slider

MAIN COURSE

Sliced Brisket
Pulled Pork
Chicken Thigh

SIDES

Slaw Bowl of Fries Potato Salad

DESSERT

Pecan Pie



TO START

Tacos: Chicken, Brisket
or Pulled Pork
Mac n'Cheese
Wedge Salad

MAIN COURSE

Sliced Brisket
Pulled Pork
Chicken Thigh
Cheese Kransky

SIDES

Slaw

Bowl of Fries
Wild rice & cauliflower salad

Dessert

Pecan Pie or Chocolate Sundae



SHARE BOARDS

Each board is designed to serve 10 people. Minimum 2 boards required.

TACO BOARD \$60/\$70/\$75

Chicken, Pulled Pork or Brisket (10 pieces)

SLIDER BOARD \$80

Buffalo Bill, The Rusty or St.Louis (10 pieces)

SKEWER BOARD \$75

Smoked chicken with flat bread and pickles

(10 pieces, vegetarian option
available)

WING TRAY \$60

Buffalo, Louisiana or Dry Rub (40 pieces)

DRINK OPTIONS

Take your event to the next level with an allinclusive drinks package for the duration of you event! Please note all packages conclude 30 minutes before your event ends.

Get in touch with our team if you would like to extend your drink package.

2H BEVERAGE PACKAGE

Q \$45PP

Selected tap beer and cider
Selected red
Selected white
Selected rosé
Selected sparkling

2H NON-ALC BEVERAGE PACKAGE

@ \$20PP

All soft drinks
All juices

BAR TAB

Put down a bar tab for your event and leave the rest to us.







ENQUIRE NOW

A: Shop T307/326 Camden Valley Way, Narellan NSW 2567

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E: info@barkleysbarbecue.com.au