

MENU

STARTERS

Fried Pickles (4) - ranch	\$13
Cheese Burger Spring Rolls (4) - ranch	\$20 *
Fried Chicken - chipotle mayo	\$21
Smoked Chicken Wings - ranch ½ Kilo	\$21
1 Kilo	\$28
Street Corn - whole corn cob with smoked cheese, parsley, lime & paprika salt	\$18

LOADED FRIES

add \$5 for loaded Kumera

Loaded Pulled Pork fries - smoked cheese, shallots, pulled pork	\$25
Loaded Brisket fries - smoked cheese, shallots, shredded brisket.....	\$26

LOW & SLOW UNTIL SOLD OUT!!!

USA Full Rack Pork Ribs (approx 1.1K to 1.4K), slaw, pickles, corn & fries.....	\$85
USA Half Rack Pork Ribs, slaw, pickles, corn, fries.....	\$60
Meat Share Plate for 1 includes 200g Brisket, 200g pulled pork, Wings, Slaw, Corn, Pickle & fries	\$46
Meat Share Plate for 2 includes 200g Brisket, 200g Pulled Pork, Wings, Fried Chicken, Links, Slaw, Corn, Pickle & fries	\$86
Add Full Rack Pork Ribs to low & slow	\$75

GRILL (BLACK ANGUS CATTLE)

brisket gravy \$3

New Yorker (Also known as the Sirloin, Porterhouse or NYcut, well known for the marbling, juiciness and flavour)	
300g, slaw, fries	\$49
Scotch Fillet (Also known as Cube roll or Ribeye is one of the most widely recognised cuts for its tenderness & rich flavour)	
350g, slaw, fries	\$59
Op Rib Eye (Highly marbled making it a juicy steak with lots of flavour, higher fat content means more flavour) 450g, Slaw, fries	\$75
Tomahawk Steak (48-hour pre order required)	
slaw, fries	market price

VEGAN

add Cheese \$4 add Sour Cream \$2 add Kumera \$5 add Avo \$3

Texas Bean Nachos, fresh Salsa	\$24
Loaded Kumera Texas Beans, fresh Salsa	\$25

ADD ONS

Add more Brisket	100g	\$13
Add more Pulled Pork.....	100g.....	\$13

BURGERS WITH FRIES

add bacon \$4, doritos \$2 or cheese \$4

Pulled Pork Burger, slaw, pickles, bbq sauce, crispy onion	\$26 *
BBQ Haloumi Burger, grilled haloumi and field mushrooms, cheese, rocket, smoky tomato relish	\$24 *
Smokehouse Brisket Burger, ironbark smoked brisket, pickles, rocket, bbq sauce & mustard	\$26 *
Fried Chicken Burger, slaw, pickled sweet jalapeños, chipotle mayo	\$26*
Bootlegger Bacon Cheese Burger (80/20 brisket) 230g, pickle, cheese, bbq sauce	\$28*
Add a Pattie to make a double	\$11
Add Peanut Butter	\$3

SIDES

add Bacon \$4 add Avo \$3

Beetroot, pumpkin, roasted chick peas and rocket Salad.....	22
Smoked Mac & Cheese	\$16 *
Corn Riblets (4), feta	\$15
Shoe String Fries, paprika salt, aioli	\$14
Corn Bread (4).....	\$11

KIDLETS

14 years and under

Kids Cheese Burger, fries, Beef Pattie, Cheese, tom sauce	\$18 *
Fried Chicken Bites, fries	\$15
Kids Ice Cream (2 Scoops).....	\$6
Kids Soft Drink or juice	\$4
Spiders	\$9

DESSERTS

Double Choc Chip Cookie Icecream Sandwich.....	\$16
Salted Banoffee Cream Pie w/ Caramel & banana	\$16 *
Key Lime Pie w/ cream.....	\$16 *
Chocolate Brownie w/ ice cream	\$16
Affogato, ice cream, coffee & liquor.....	\$19



COCKTAIL MENU

Liquid Smoke 25

A smoky, maple-kissed classic with Laphroaig whisky, Canadian maple syrup, and aromatic bitters

Beez Kneez 23

Citrus and honey mingle with Scottish liqueur and gin for a refreshing, golden delight

East 8 Hold up 24

Tropical vodka, Aperol, passionfruit, pineapple, and lime—vibrant and tangy

Blood Orange Negroni 23

A zesty twist on the Italian classic, blending blood orange gin, Campari, and sweet vermouth

Penicillin 22

A modern whisky favourite with ginger, honey, and lemon—smooth with a spicy zing

Zombie 24

A tiki-inspired mix of dark rums, sloe gin, cinnamon, grapefruit, and lime—fruity and bold

Peppers Margarita 23

Chilli-infused tequila, blood orange gin, watermelon, and lime for a spicy, citrusy kick

Impeachment (with bubble garnish) 22

A peachy, minty refreshment with gin, schnapps, citrus, and a hint of orange bitters

The Bootlegger 23

Rich Scotch, Vanilla, Cointreau, white chocolate, and chocolate bitters

Midas Touch 23

Butter vodka, limoncello, passionfruit, and mixed citrus juices in a golden, fruity blend

Smoke & Mirrors 25

Apple brandy, maple syrup, and chocolate bitters — smooth and mysterious

MOCKTAILS (Alcohol-Free)

Hot Spiced Apple 16

Warm apple cider, cinnamon, cloves, ginger, and a touch of honey or maple

Pear & Ginger Mule 16

Pear juice and ginger beer, finished with lime and a sprig of mint

Slice in Wonderland 16

Cloudy apple and lychee juices, lemonade, lemon, and a fresh mint garnish

Watermelon Lemonade Sparkle 16

Fresh watermelon juice, sparkling water, and a squeeze of lemon — light and juicy

ASK YOUR BARTENDER FOR TODAY'S
FEATURED CREATIONS!



EST. 2017

THE BOOTLEGGER

BAR KATOOMBA



WHITE WINE



Moscato Vita Piena n/v, Mildura Vic	12	50
Hints of sweet ripe fruit from start to finish		
Sauvignon Blanc, Nelson NZ '22	13	56
Mid palate is refreshing melon and ripe fruit with a zesty finish		
Faber Verdelho 2021 Swan Valley WA	14	54
Floral notes of citrus and spice followed by lasting flavours of fresh peach and pineapple		
Pinot Grigio 2023, Calappiano Italy	15	63
A tight dry style with subtle fresh pear flavour		
Rose Marreon e Artz, France '23	16	67
Typical dry French style with a hint of lemon flavours		
Chardonnay Margaret River Dreaming WA '23	16	78
Citrus and ripe stone fruit aromas backed by complex barrel ferment characters with a subtle oak palate		
Pinot Gris Drumsara 2018, Central Otago NZ	-	75
Luscious dry nectarine and mango flavour		

RED WINE



Malbec, Trapiche, Argentina '20	14	58
Rustic Oak, tobacco and dried fruit compliments all meat dishes		
Cabernet Merlot, Two Rivers 2012, Hunter	15	67
Dark ruby aromas lead to ripe fruit flavours with subtle oak nuances and fine tannins		
Shiraz, Faber Swan Valley WA '20	16	69
Opulent and mouth filling richness of tannin and woody spice		
Tempranillo/Sangiovese/Shiraz, Pindarie Barossa SA '23	17	75
Medium bodied with zesty cherry and tannin flavours		
Borgo French Oak, 2023 Montepulciano Italy	-	75
Ripe fruit flavours of cherries, cranberry and plum enhances the subtle aromas		
Cabernet Sauvignon, Warner Glen 2019 Marg River WA	-	75
Dark fruit flavours of blackcurrant and blackberry are enhanced by pepper, spice and vanillin oak fermentation		
Pinot Noir, Drumsara, Central Otago NZ '23	-	95
Rich plum and American oak flavours marry with red meat		

SPARKLING WINE



Calappiano Prosecco 2023 Italy	16	74
Vibrance and effervescence gives flavours of dry greenapple with floral notes and refreshing acidity		
Petersons Sparkling Cuvee, Hunter Valley	22	90
Methode champenoise chardonnay imparts toasted yeast characters with fine beads and a lovely dry finish		

BEER AND CIDER

Two Bays (pale ale) 4.5% (GF)	14	Heaps Normal (Quiet XPA) non alcoholic	9 *
Our Pale Ale is an easy-drinking American hopped beer with subtle, but beautiful citrus aromas. It's also endorsed by Coeliac Australia!			
Two Bays (IPA) 6.0% (GF)	16	Budweiser - Lager (lager) 5%	14 *
Our IPA is bursting with flavour and bite, giving off pine and fruity aromatics. It's also endorsed by Coeliac Australia!			
Badlands Darkness (London porter) 4.8%	12*	Pabst (lager) 4.8%	15 *
London porter brewed with six malts. The spectrum of unusual roasted malts give a deep, rich and complex character with rum, chocolate, tobacco and raisin flavours			
Badlands XPA 4.6%	12 *	Philter - Red (session ale) 4.8%	10 *
Soft, sessionable and uber refreshing beer of awesomeness			
Hope Estate Passionfruit (sour) 5.0%	13*	Young Henry's Cloudy Cider 4.6% (GF)	12
This super refreshing sour was first brewed in celebration for the GABS Festival Summer Pack 2022. Packed full of passionfruit aromas and flavours, it is soured during the brewing process to create a lovely and vibrant sour treat			
Hope Estate Blueberry Tart (sour) 7.0%	14*	Our Cloudy Cider is a natural farmhouse style cider made with locally grown Royal Gala and Pink Lady apples. The result is a natural fruit sweetness with a tart apple finish	
Send your tastebuds wild with this new world sour beer. A delightful combination of sour beer and blueberries that is a super refreshing, imperial, next level sour			
Young Henrys - Ginger Beer 4% (GF)		Young Henrys - Ginger Beer 4% (GF)	12
The perfect balance of cool refreshment and ginger spice. Hints of citrus and lime iced pole on the nose leads into a luscious mouthfeel and spicy, dry finish			
Tap Beer - Brew Mountains*		Tap Beer - Brew Mountains*	
Craft Brewery located in the Blue Mountains west of Sydney brewmountains.com.au			

SURCHARGES MAY APPLY: Eftpos 2% / Amex 2.5% / Sat & Sun Surcharge 10% / Public Holiday Surcharge 20%

Thank you for dining with us at Bootlegger Bar