



Smoked Beef Short Rib Nacos

The Beef Short Rib is one of our Prime cuts and is usually only on as a special at the restaurant, so it's a real treat. You may leave the meats / sides / sauces in the fridge for up-to 4 days or prepare immediately, your choice. Please enquire for any additional allergen information.

Re-heating Instructions: Whole Smoked Beef Rib

- Place packaged meats - in their bags in a pot of hot water
- Let it simmer for 25 mins
- Once time is up and item is reheated
- Safely remove from water and let excess water drain
- Open package up with a sharp knife / scissors
- Ensure meat is piping hot
- Serve immediately
- Serve w/ pickled chillies, BBQ sauce, jalapeno jam

Smoked Beef Rib Naco Build Instructions:

- Re-heat Meat
- Toast Naco - preferred method of equipment is toaster
- Add tsp of Jal jam - Place beef rib chunks on top
- Pour BBQ sauce on top
- Add pickled chillies to garnish



Oak Smoked Lamb Ribs

Re-heating Instructions | Lamb Ribs 2 Portions

The Lamb Ribs are a new featured product, a favourite of the chef, they're packed w/ unique flavour and make a great addition to any BBQ feast. You may leave the meats / sides / sauces in the fridge for up-to 4 days or prepare immediately, your choice. Please enquire for any additional allergen information.

- Place packaged meats - in their bags in a pot of hot water
- Let it simmer for 20 mins
- Once time is up and item is reheated
- Safely remove from water and let excess water drain
- Open package up with a sharp knife / scissors
- Ensure meat is piping hot
- Serve immediately