



SMALL PLATES

SKILLET CORNBREAD

COOKED TO ORDER IN A CAST IRON SKILLET,
LEWIS ROAD WHIPPED CHIPOTLE BUTTER **E D G**

\$13.50

FIRED CALAMARI

CRISPY SWEET & SPICY CALAMARI, SERVED WITH CITRUS AIOLI **E D G**

\$18.50

MAC & CHEESE

THREE CHEESES, MANCHEGO PANKO CRUMB AND CRISPY BACON **E M G D**

\$14.00

GUACAMOLE(V)

CRUSHED AVO, TOMATO PICO DE GALLO, JALAPENO
SERVED WITH HOUSE MADE CORN CHIPS

\$15.50

BLACKENED PRAWNS

JUMBO PRAWNS, MANGO CHUTNEY, CHIPOTLE AIOLI **E M**

\$19.00

GREEN GODDESS SALAD

MESCLUN SALAD, SPINACH, PEA SHOOTS, CUCUMBER,
GREEN APPLE, PUMKIN SEEDS, GREEN GODDESS DRESSING **E D**

\$15.50

ADD GRILLED OR BLACKENED PRAWNS **\$10.00** CHICKEN **\$8.00**



SIGNATURE

MISS CLAWDY FAMOUS FRIED CHICKEN

BONELESS THIGH MARINATED IN BUTTERMILK & OUR SPECIAL
JERK SEASONING SERVED WITH CHIPOTLE AIOLI **E D G M**

5 PIECES \$23.00

MISS CLAWDY FINGER-LICKING BBQ PORK RIBS (FULL/HALF)

5 HOURS BRAISED SPARE RIBS GLAZED WITH SIGNATURE BBQ SAUCE,
SERVED WITH SLAW AND HAND-CUT CHIPS **E D M**

FULL \$47 HALF \$29



Tacos 2PCS

BBQ PULLED PORK

BRAISED PORK, MISS CLAWDY'S BBQ SAUCE,
PINEAPPLE SALSA, CORIANDER SLAW **E D G M**

\$16

GLUTEN FREE TACO AVAILABLE

BOURBON STREET MUSHROOM

MARINATED AND GRILLED PORTOBELLO MUSHROOMS,
PICKLED RED ONION, BLACK GARLIC AIOLI **E D G**

\$16

BAJA

CRAFT BEER BAT TERED MARKET FISH,
CORIANDER SLAW, CHIPOTLE AIOLI **E D G M**

MARKET PRICE

FRIED CHICKEN

JERK SEASONING FRIED CHICKEN, PINEAPPLE SALSA,
CORIANDER SLAW, CHIPOTLE AIOLI **E D G M**

\$16

LARGE PLATES

CLAWDY HOUSE SLOW-ROASTED PORK BELLY

CRISPY PORK BELLY WITH CARAMELISED RED CAPSICUMS &
ONIONS, CHIMICHURRI, MANGO PUREE **M G**

\$30.50

SOUTHERN POUTINE

HAND CUT CHIPS, BBQ PULLED PORK, RICH BOURBON GRAVY,
CHEESE SAUCE, PARMESAN, TOMATO **D M G**

\$26.50

JAMAICAN JERK CHICKEN

CHICKEN SUPREME MARINATED
IN A MIX OF 20 HERBS AND SPICES, MAQUE CHOUX **D M G**

\$28.50

JAMBALAYA

CAJUN CLASSIC CHICKEN, ANDOUILLE SAUSAGE,
PRAWNS, LONG GRAIN RICE, HOLY TRINITY,
SPICED TOMATO SAUCE **D M**

\$29.50

12-HOUR BOURBON BEEF RIBS

GRASS-FED BEEF BRAISED IN AMERICAN BOURBON,
COOKED TILL FALLING OFF THE BONE,
MISS CLAWDY'S SLAW & HOUSE PICKLES **E M D G**

\$39.00

CLAWDY'S TRUFFLE ARANCINI

CLASSIC TRUFFLE ARANCINI WITH AGRIA SHELL,
SERVED OVER A CREOLE TOMATO SAUCE,
TOPPED WITH PARMESAN CHEESE **E D G**

\$26.00

Sides

HAND CUT CHIPS & AIOLI **E**

\$9.50

MISS CLAWDY'S SLAW **E D**

\$8.50

MAQUE CHOUX

A NATIVE AMERICAN DISH
ADAPTED TO THE CAJUN
KITCHEN CORN,
COURGETTE, BACON, TOMATO

D M

\$13

ROASTED ORANGE KUMARA

BROWN BUTTER,
MAPLE CHILLI PUMPKIN
SEEDS

D

\$12

OUR MENU IS DESIGNED TO BE SHARED BY THE TABLE
PLEASE CHAT TO OUR STAFF ABOUT THE DISHES
THAT COMPLEMENT EACH OTHER BEST

OUR CHICKEN, BEEF AND PORK IS LOCAL AND FREE RANGE
FISH IS SUSTAINABLY CAUGHT.

CONTAINS: EGGS **E** DAIRY **D** GLUTEN **G** MEAT **M** PEANUTS **P**



Desserts

KEY LIME PIE

KEY LIME CUSTARD BAKED IN A GRAHAM CRACKER CRUST.
TOPPED WITH WHIPPED CREAM **E D G**

\$15.00

NEW YORK CHEESECAKE

BAKED CHEESECAKE SERVED WITH CRYSTAL SEASONAL FRUIT
AND FRUIT PUREE **E D G**

\$15.00

CHEF'S TREAT

PLEASE ASK OUR FRIENDLY TEAM FOR TODAY'S OPTION

\$15.00

