

# KOWBOY BAR AND GRILL

— BLACKTOWN —



80 Blacktown Road, Blacktown, Sydney

[www.kowboygrill.au](http://www.kowboygrill.au) | [blacktown@kowboygrill.au](mailto:blacktown@kowboygrill.au) | 0416 586 103



@kowboybargrillblacktown



@kowboybarandgrill



# KOWBOY GRILL

## Full Baby Back Ribs

grilled or roasted pork ribs seasoned with a flavourful blend of spices and served with a vibrant salsa ade from tomatoes onions, cilantro, lime juice, and peppers

**\$40**

## Pork BBQ

skewered and grilled pork pieces marinated in a flavourful mixture of spices, soy sauce, vinegar and other seasonings

**\$5**

## Pork Isaw

skewered and grilled pork intestines and marinated in a mixture of vinegar, soy sauce, garlic, and spices before being grilled over charcoal until crispy and slightly charred

**\$5**

## Tender Juicy Hotdog

skewered and grilled tender and juicy hotdog baste with special sauce

**\$5**

## Chicken Inasal Quarters

grilled chicken dish marinated in a tangy blend of vinegar, citrus and spices, together with its flavourful taste and vibrant color

**\$28**

## Inihaw na Bangus with stuffing

grilled milkfish with marinated mixture of vinegar, soy sauce, garlic and spices before grilling

**\$28**

## Inihaw na Tilapia with stuffing

grilled tilapia with marinated mixture of vinegar, soy sauce, garlic and spices before grilling

**\$28**

# KOWBOY SIZZLING

Serves 2 to 3 person

## Kowboy Sisig

combination of chopped pig's face, ears and liver, seasoned and served with egg in a sizzling plate

**\$31**

## Kowboy Tuna Sisig

kowboy's special sisig using tuna fish served with egg in a sizzling plate

**\$31**

## Kowboy Shrimp Gambas

shrimp cooked in a sizzling plate with garlic, chili peppers, with tomatoes seasoned with spices and served with a tangy sauce

**\$32**

## Sizzling Pork & Tofu

Tofu and pork boiled together served with a soy sauced based dressing

**\$28**

## Bangus ala Pobre

milkfish that's marinated, fried, and served with a garlicky soy sauce mixture

**\$28**





# FROM THE GARDEN

Serves 2 to 3 person

## **Chopsuey with Seafood** **\$31**

Stif-fried vegetable cooked with meat and prawn with quail egg

## **Pakbet with Crispy Pork Belly** **\$31**

Pork stew of squash, eggplant, okra, beans, and bitter melon sauteed in prawn paste

## **Ensaladang Talong** **\$18**

Grilled or roasted eggplants are mashed and mixed with tomatoes, onions and vinegar dressing

# NOODLES

Serves 2 to 3 person

## **Pancit Canton** **\$31**

Stir fried noodles dish made with thin egg noodles, mixed with veggies, meat, and seasoned with soy sauce and other flavourful ingredients

## **Pancit Bihon** **\$30**

Rice noodles stir-fried with veggies, meat and seasoned with soy sauce and other spices

## **Kowboy Lomi** **\$32**

Noodles soup made with thick egg noodles, prawn, lechon kawali and a savoury broth

## **Pancit Mix** **\$32**

Includes a variety of noodles such as rice or wheat noodles , along with the seasoning packets containing flavours like garlic, onino, soy sauce and other spices

## **Palabok** **\$32**

Noodles with special prawn sauce topped with lechon kawali and pork rind

# KIDS MEAL

## **Chicken Nuggets w/ Chips** **\$16**

## **Fish & Chips** **\$16**

## **Calamari & Chips** **\$16**





# MENU

## "KOWBOY SIGNATURE"

Serves 2 to 3 person



### Pork Dinakdakan

Grilled or boiled pork parts like face, ears, and tongue, chopped and mixed with onion, chili peppers, calamansi juice and pig brain

\$28



### Kare-kare Bagnet

Pork belly in thick savoury peanut stew with eggplant, string bean, bokchoy served with prawn paste on the side

\$34



### Oxtail Kare-kare

Tender ox tail in thick savoury peanut stew with eggplant, string bean, bokchoy served with prawn paste on the side

\$38



### Kowboy Dinuguan

Pork meat cooked in traditional pork blood with native spices finished with sugar cane

\$26



### Crispy Dinuguan

Lechon kawali topped with traditional pork blood with native spices finished with sugar cane

\$32



### Lechon Kawali

Deep fried pork belly with liver sauce and cucumber salsa on the side

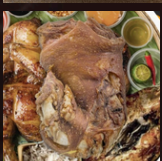
\$31



### Bistek Tagalog

Thinly sliced beef cooked in a tangy and savory marinade of soy sauce, calamansi or lemon juice and onion

\$31



### Crispy Pata

Deep fried pork leg served with our signature vinegar sauce

\$34



### Boneless Bangus

Crispy golden fried boneless bangus (milkfish) served with special vinegar sauce

\$28



### Pork Belly Adobo

Pork belly in soy sauce, vinegar, garlic and other spices

\$28



### Chicken Adobo

Chicken braised in soy sauce, vinegar, garlic and other spices

\$28





# STARTER

Serves 2 to 3 person

## Chicharon Bulaklak

Deep fried pork mesentery or omentum, resulting in a crispy and crunch texture

**\$26**

## Lumpiang Shanghai

Filipino spring rolls with ground pork and vegetables served with sweet chilli sauce

**\$16**

## Chicken Wings

Deep fried chicken wings

**\$18**

## Spicy Chicken Wings

Deep fried chicken wings served with sweet chilli sauce

**\$20**

## Crumbed Calamari Ring

Crispy deep fried squid rings in tempura batter serve with aioli sauce

**\$22**

## Kropek

Crispy deep fried prawn crackling

**\$15**

# SOUPS

Serves 2 to 3 person

## Pork Sinigang

Tamarind based soup with pork soft bone, okra, eggplant, snake beans, radish, long chili and bokchoy

**\$32**

## Bangus Belly Sinigang

Tamarind based soup with milkfish belly, okra, kangkong, eggplant, snake beans and long chili

**\$32**

## Kowboy Bulalo

Soup dish made with beef shanks and bone marrow, it includes cabbage, corn on the cob, string beans and potatoes

**\$38**

## Kowboy Pares

Cubed beef briskets cooked with spices and tenderized to perfection

**\$24**

## Kowboy Pares Overload

Kowboy Pares with lechon kawali, pork crackling tripe and chicharon bulaklak

**\$32**

# RICE

## Sisig Fried Rice

Fried rice with Signature Kowboy Sisig

**\$31**

## Binagoongan Fried Rice

Special fried rice with shrimp pasted topped with fried eggplant and crispy Kowboy Bagnet

**\$36**

## Garlic Rice

Regular

**\$5**

Jumbo

**\$13**

## Plain Rice

**\$5**

**\$15**

## Java Rice

**\$6**

**\$15**





# RICE MEALS

ONLY AVAILABLE FOR BREAKFAST AND LUNCH

## Tapsilog

Combined the savoury flavours of marinated beef, garlic fried rice and egg

**\$22**

## Longsilog

combines the savoury flavours of filipino sausage (longganisa), garlic fried rice and egg

**\$22**

## Tosilog

combines the savoury flavour of sweet cured pork, garlic fried rice and egg

**\$22**

## Chicksilog

combines the savoury flavours fried chicken, garlic fried rice and egg

**\$22**

## Bangsilog

combines the savoury flavours of marinated milkfish, garlic fried rice and egg

**\$22**

## Lechon Kawali w/ Java Rice

deep fried pork belly resulting in crispy skin and succulent meat and java rice

**\$22**

## Hotsilog

combines the savoury flavours tender juicy hotdog, garlic fried rice and egg

**\$20**

## Pork BBQ w/ Java Rice

marinated skewered pork pieces with a flavourful mixture of spices, soy and java rice

**\$20**

## Chicken Inasal w/ Java Rice

grilled marinated tangy blend of calamansi juice, vinegar, garlic and spices chicken served with java rice

**\$22**

# KOWBOY'S DESSERTS

## Saba con Yelo

a classic filipino dessert combining sweet banana slices with shaved ice, drizzled with creamy evaporated milk, topped with a sprinkle of sugar, creating a deliciously simple yet satisfying treat

**\$10**

## Mais con Yelo

a refreshing filipino treat made with layers of sweet corn kernels, shaved ice, and creamy evaporated milk, topped with a sprinkle of sugar for a perfect balance of flavour and texture

**\$10**

## Halo Halo (good for 3 \$24)

a delightful filipino dessert featuring a medley of sweet ingredients such as shaved ice, sweetened beans, jellies, fruits and leche flan all topped with creamy evaporated milk and scoop of ube ice cream

**\$12**

