The Smokehouse will deliver a delicious menu filled with smoked meats dubbed ‘Aus-Tex’ style, with dishes for the whole family to enjoy, located at the Zarraffa’s multi-million-dollar HQ, and home to what will be Australia’s next great food destination – Distillery Road Market (DRM).

Unique to the Logan area, Sugar Creek Smokehouse will serve up a sensory dining experience; smoking locally sourced meats fresh on-site out of two re-purposed shipping containers that will eventually be rehoused within the DRM precinct.

It was the result of the COVID-19 lockdowns that created the necessary conditions to start creating his dream, an authentic food experience within reach of the Gold Coast, Brisbane and surrounds.

“They say necessity is the mother of invention and sadly, like many people, COVID-19 put a halt to my plans and stalled the progression of the larger Distillery Road Market project. There was a silver lining, however, with the downtime allowing me the necessary space to develop the Smokehouse concept.”

“I’ve always had a genuine passion for cooking. I love barbequing, the enjoyment that food provides, and being able to bring good company together to share a meal in the outdoors,” Kenton said.

“Over the last couple of years, I started smoking meats purely as a hobby, then purchased a small smoker and decided to take a trip over to Texas to experience the home of smoked meats – it was then that the idea was born.”

When asked what distinguishes the Sugar Creek offering from other smokehouse fare, Kenton believes he has drawn the best of what people love about smokehouses, infusing it with a local personality all of its own.

“We’ve drawn inspiration from what they do best in Texas and adapted it to the Australian palate with our own signature marinades, sauces and rubs that have been perfected to enhance the smoked flavours and provide a truly authentic barbeque experience.”

Locals can expect a variety of wood-smoked meats, cooked fresh daily for hours over a blend of Australian hickory and iron bark wood, the latter sourced directly from Kenton’s home backyard located just 15 kms from the site.

The container fit-out features a rotisserie-style offset smoker, enabling the smoking process and flavours to be controlled while providing an authentic flavour profile, and has the capability to smoke hundreds of kilograms of meat per day.

The venue will also be fully licensed with drinks, including tinnies of local craft beers and spirits, available to complement the meaty menu.

The menu includes smoked daily specialities such as Pulled Pork tossed in a sweet BBQ sauce; juicy beef Brisket; sticky BBQ Baby Back Ribs available in a half or full rack.

A Mega Meat Plate made for sharing with Pulled Pork, Brisket and a ½ rack of ribs is sure to win over groups and families, along with four signature burgers.

A delightful range of offsets include Smoked Mac and Cheese, Chilli Brisket, skin-on Fries and Spicy Slaw, while the Smokehouse’s signature Filthy Fries are layered with smoked meat trimmings, gravy and liquid cheddar.

The venue will also be fully licensed with drinks, including tinnies of local craft beers and spirits, available to complement the meaty menu.

“It was my vision to create signature flavours; an authentic ‘Aus-Tex’ venue, using the highest quality meats sourced locally that are smoked fresh daily and to perfection for everyone’s enjoyment,” Kenton said.

“Flavour is everything at Sugar Creek Smokehouse. The entire menu has been crafted to harvest a deeper sense of enjoyment and a tastebud hit from every bite, turning a casual lunch or dinner for the whole family into something to savour and really enjoy.”

Open Thursday to Sunday from 11am to 7pm with seating for up to 65 diners, Sugar Creek Smokehouse offers a shaded outdoor area located near the smoker for the ultimate sensory experience.

Sugar Creek Smokehouse, Zarraffa’s Coffee’s national headquarters and its bespoke café experience – Kiwanda Café, are the anchor tenants of the cultural dining mecca that will be DRM, set to offer a world class destination for food experiences and entertainment.

Located midway between Brisbane and the Gold Coast, the one-of-a-kind DRM venue will provide a compelling destination designed to celebrate Australia’s love of fresh produce, dining and entertainment with a mix of retail letting options.

Rising from the ashes of a reclaimed commercial warehouse, the 18,000+ sqm site is being reimagined as a space for families, a source of regional growth and a magnet for tourists and the global food generation.

DRM is expected to open late end 2021 and the Sugar Creek Smokehouse is proof-positive of what is to come.

“I’ve personally invested my heart and energy into a long-held dream to create food and beverage experiences that make people happy. It started with Zarraffa’s over 20 years ago; the simple joy in making something that brings a smile to people’s faces. With Distillery Road Market, it will be about creating a home for these types of experiences.”

“Sugar Creek Smokehouse is named for its historical significance to cane growing in the Eagleby area and the generations who grew the sugar cane.
Today, my hope is that it signifies life’s little pleasures – to enjoy and share in great food experiences in your own backyard.”

Sugar Creek Smokehouse is located at 124 Distillery Road, Eagleby QLD 4207
Opening hours: 11am to 7pm, Thursdays through to Sundays

- ENDS –

For more information about Sugar Creek Smokehouse go to www.scsmokehouse.com.au

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