

Slow cooked BBQ from the Deep South

American BBQ joint Bubbacue offers long, slow smoked pork, ribs, brisket and sausage coupled with hearty American sides and desserts.

Authentic BBQ uses smoke to flavour and tenderize meat, cooking it at a low temperature over a long period of time. Bubbacue embraces the art of this relaxed American tradition, with chefs smoking brisket and pork for 12 hours to achieve mouth-wateringly tender results.



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