



SMOKED MEATS SHARING BOARD

all meats smoked in-house

Wagyu Brisket | manuka

star anise, paprika + garlic dry rub

Baby Back Ribs | applewood

fennel, preserved lemon + cider wet rub

Duck Ham | applewood

cured with ginger, chilli + coriander

Boerewors | manuka

locally produced beef + pork sausage

Wakanui Sirloin | manuka

aged for 21 days, grass fed

Served with thick-cut chips, saffron-pickled veg,
raisin slaw, beetroot + horopito relish, mustard remoulade,
chilli sauce, flat bread + ciabatta

One metre board 149 | serves 4 – 8

Half metre board 79 | serves 2 - 4