

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

Chicken + 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 chips, saffron-pickled veg, raisin slaw, Dijon mustard,
beetroot + horopito relish, chilli sauce, flat breads + ciabatta

Extras

House-smoked Mushrooms | 12 Roasted Baby Carrots | 8

Citrus Almond Watercress Salad | 8 Kumara wedges, Garlic Butter | 12

One metre board 149 | serves 4 – 8

Half metre board 79 | serves 2 – 4