



## SMOKED MEATS SHARING BOARD

all meats smoked in-house

**Wagyu Brisket** | manuka

*star anise, paprika + garlic dry rub*

**Baby Back Pork 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** 159 | serves 4 – 8

**Half metre board** 89 | serves 2 – 4