



SMOKED MEATS SHARING BOARD

all meats smoked in-house

Angus Brisket | manuka

star anise, paprika + garlic dry rub

Pork Ribs | applewood

fennel, preserved lemon + cider wet rub

Duck Ham | applewood

cured with ginger, chilli + coriander

Boerewors | manuka

locally produced beef + pork sausage

Angus Sirloin | manuka

aged for 21 days, grass fed

Served with Thick-cut Chips, Zesty Slaw,
Dijon Mustard, Beetroot + Horopito Relish, Pickled Red Onions,
Hot Sauce, Gravy, Flat Breads + Ciabatta

one metre board 159 | serves 4 – 8

half metre board 89 | serves 2 – 4