



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 Thick-cut Chips, Super Slaw with Peanuts,
Dijon mustard, Beetroot + Horopito Relish, McClure's Pickles,
Chilli Sauce, Gravy, Flat Breads + Ciabatta

Extras

Grilled Asparagus 12 Add Hollandaise 3 Super Slaw with Peanuts 10

Baby Potatoes, Salsa Verde 12 Baby Gem Lettuce, Bacon, Buttermilk Ranch 11

one metre board 159 | serves 4 – 8

half metre board 89 | serves 2 – 4