



## 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, mustard, beetroot + horopito relish, pickled red onions, hot sauce, gravy, flat breads + ciabatta

**one metre board** 189 | serves 4 – 8

**half metre board** 109 | serves 2 – 4