

SMOKED MEATS SHARING BOARD

all meats smoked in-house

Angus Brisket | hickory

star anise, paprika + garlic dry rub

Pork Ribs | applewood

fennel, preserved lemon + cider wet rub

Duck Ham | applewood

cured with ginger, chilli + coriander

Boerewors | hickory

locally produced beef + pork sausage

Angus Sirloin | hickory

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 bread + ciabatta

one metre board 189 | serves 4 – 8

half metre board 109 | serves 2 – 4