



SMOKED MEATS SHARING BOARD

all meats are smoked in-house

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

Sausage | hickory

locally produced beef + garlic sausage

Sirloin | hickory

aged for 21 days, grass fed

served with thick-cut chips, house slaw, beetroot + horopito relish, mustard, pickled red onions, hot sauce, gravy, flat breads + ciabatta

one metre board 199 | serves 4 – 8

half metre board 109 | serves 2 – 4