

SNACKS + SHARING

House-smoked olives 12

Garlic bread with cheese 17

Kumara crisps with whipped feta dip 14

Thick-cut chips with tomato sauce + aioli 17

Potato + mozzarella croquettes with brisket gravy 16

Spicy buffalo popcorn chicken with ranch dressing + pickles 27

Pumpkin + tomato soup with sour cream + toasted ciabatta 16 / 26

Fried calamari with chilli, makrut lime + coconut salt, lemon + aioli 27

Smoked brisket + cheese toastie with kimchi + thousand island sauce 25

Sweet potato + smoked chipotle bites with rose harissa + coconut yoghurt 19

Antipasto board: cured meats, provolone dulce, artichokes,
red peppers + smoked olives, onion jam, relishes + toasted ciabatta 48

PIZZAS 36 each | 12" base with Napoli sauce + mozzarella | +2 gluten free base | +2 sub Angel cheese | +3 half n' half

Carne – Streaky bacon, pepperoni, salami, kransky, smoky barbecue sauce

Pollo – Chicken, streaky bacon, roasted red peppers, spiced apricot sauce

Zucca – Roasted pumpkin, spinach, preserved lemon, feta, sage, pine nuts

Petto – Smoked Angus brisket, roasted mushrooms, red onions, wild rocket

BURGER OF THE MONTH – Love me Tandoor

Tandoori-spiced chicken with kasundi relish, cucumber, onion rings, pickled red cabbage + herb yoghurt,
on a turmeric + sesame bun, with thick-cut chips 33 Beer match Te Aro Razzle Dazzle Pilsner 5.1% abv 425mL 13

HOUSE SMOKED MEATS BOARD

Angus Brisket | Pork Ribs | Duck + Pork Ham | Beef + Garlic Sausage | Angus Sirloin

Please ask our wait staff for the full smoked meats menu

MAINS

250g Angus sirloin steak with potato + mozzarella croquettes, onion jam + brisket gravy 48

Lager beer-battered fish + thick-cut chips with tartare sauce, tomato sauce + lemon 38

Char siu pork belly nasi goreng with chilli, kecap manis, a fried egg, baby peas + spring onions 36

Smoked brisket + mushroom pie served with potato mash, charred broccolini + brisket gravy 32

Chicken parmigiana with tomato + mozzarella, served with house slaw + thick-cut chips 36

Angus beef + smoked brisket cheeseburger with pickles, horseradish + tomato relish, with chips 34

Warm winter salad of roasted root veggies + chickpeas with beetroot + horopito relish + coconut yoghurt
with halloumi 36 | with falafels 32 | with smoked brisket 32

SIDES / EXTRAS

Charred broccolini 16

House slaw 14

Fried or poached egg 4.5

Onion rings with aioli 8

Fried halloumi 16

Smoked Angus brisket 12

DESSERTS

Chocolate + berry moussecake with coconut yoghurt, caramel corn + candied orange 22

Cinnamon-spiced apple pie with vanilla ice cream, custard, walnuts + white chocolate 21

Warm coconut rice pudding with mango sauce, preserved peach + dried raspberries 20

Lemon sponge roulade, mango sauce, vanilla yoghurt + passionfruit + ginger sorbet 22

Our wait staff can help with any dietary needs you may have. However we cannot guarantee our dishes are allergen free.