

SNACKS + SHARING

Smoked olives 12

Garlic bread with cheese 17

Kumara crisps with whipped feta dip 14

Thick-cut chips with tomato sauce + aioli 17

Smoked brisket + potato croquettes with brisket gravy 16

Spicy buffalo popcorn chicken, buttermilk ranch + pickles 27

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

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

Smoked brisket, red kraut + cheese toastie with thousand island sauce 25

Kumara + smoked chipotle bites with rose harissa + coconut yoghurt 19

Antipasto board: cured meats, provolone dolce, antipasto veggies, olives + 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 – Pepperoni, prosciutto, bacon, smoky barbecue sauce

Pollo – Smoked chicken, bacon, peppers, spiced apricot sauce

Zucca – Roasted pumpkin, baby spinach, feta, sage, pine nuts

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

BURGER OF THE MONTH – Black + Bleu

Beef + black pudding burger with whipped bleu cheese, beetroot + horopito relish, wild rocket + onion jam, in a charcoal bun, served with chips 29 **Beer match** Bayland's Roger! Roger! Hazy Pale Ale 5.5% abv 425mL 13.5

HOUSE SMOKED MEATS BOARD

Angus Brisket | Pork Ribs | Pork + Duck Ham | Beef + Garlic Sausage | Chicken Wings

Please ask our wait staff for the full smoked meats menu

MAINS

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

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

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

Angus sirloin steak served with potato + herb rosti, charred broccolini + brisket gravy 48

Venison, bacon + lentil bolognese with fresh pappardelle, wild rocket + parmesan 29

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

Beef + smoked brisket burger with cheese, pickles, horseradish + tomato relish, with chips 34

Roasted root veggies + wild rocket salad with beetroot + horopito relish + coconut yoghurt
with halloumi 36 | with falafels 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 18

DESSERTS

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

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

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

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

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