



# SMOKED MEATS BOARD

all meats are smoked in-house

**Angus brisket** | hickory  
*star anise, paprika + garlic dry rub*

**Pork ribs** | applewood  
*fennel, preserved lemon + cider wet rub*

**Duck + pork ham** | applewood  
*cured with ginger, chilli + coriander*

**Beef sausage** | hickory  
*locally produced beef + garlic sausage*

**Chicken wings** | hickory  
*paprika, thyme + garlic dry rub*

served with thick-cut chips, house slaw, tomato relish, mustard,  
pickled red onions, brisket gravy, flat breads + ciabatta

**one metre board** 239 | serves 4 – 8

**half metre board** 129 | serves 2 – 4