

STARTERS and SNACKS

Garlic Bread with cheese 17

Kumara Crisps, whipped feta dip 14

Beer Battered Onion Rings and aioli 12

Thick Cut Chips, tomato sauce and aioli 17

Beef and Ginger Wontons, sweet chilli sauce 22

Truffled Potato Croquettes with parmesan, and brisket gravy 16

Spicy Buffalo Popcorn Chicken with ranch dressing and pickles 27

Fried Salt and Pepper Calamari with roasted sesame dressing and lemon 27

Lager Battered Hoki and Chips with tartare, tomato sauce and house slaw 38

Smoked Brie Whip with dried cranberries, candied almonds and toasted ciabatta 24

Antipasto Board cured meats, smoked Brie, antipasto, olives, toasted ciabatta 49

PIZZAS

**36 each | 12” fermented sourdough base with Napoli sauce and mozzarella
sub gluten free base +2 | sub Angel cheese +2 | half and half +3**

CARNE Pepperoni, prosciutto, bacon, smoky barbecue sauce

PETTO Smoked brisket, mushrooms, red onions, wild rocket

POLLO Smoked chicken, bacon, peppers, spiced apricot sauce

ZUCCA Roasted pumpkin, baby spinach, feta, sage, pine nuts

PLANT BASED

Warmed Olives with orange zest and smoked rosemary 12

Kumara and Chipotle Bites with red harissa and coconut yoghurt 19

Vegan Board vegan meats and cheese, antipasto, olives, toasted ciabatta 49

Witty Tui Toastie vegan pastrami and Angel cheese with red kraut and aioli 23

Vegan Pizza roasted pumpkin, spinach, red peppers, Angel cheese and olives 36

Plan*t Chorizo Nasi Goreng with chilli, kecap manis, baby peas and spring onions 36

Chocolate and Berry Moussecake, coconut yoghurt, caramel corn and candied orange 22

SMOKED all meats and fish are smoked in-house

Pulled Brisket | Pork Ribs | Duck and Pork Ham | Venison Sausage | Chicken Wings
thick-cut chips, house slaw, tomato relish, pickled onions, brisket gravy, flat breads and ciabatta
One Metre Board 239 Half Metre Board 129

Tasting Board | Brisket | Ribs | Sausage | Wings
thick-cut chips, house slaw, tomato relish, brisket gravy and flat breads 45

Ribs, hoisin mayo 28

Wings, Alabama white sauce 26

Hoki and Sweetcorn Chowder, toasted ciabatta 23S | 33L

Venison Sausage in a Pretzel bun with mustard, cheese and red kraut 19

Pulled Brisket Toastie with cheese, red kraut and thousand island sauce 25

MAINS

Pork Belly Nasi Goreng with chilli, kecap manis, a fried egg, peas and spring onions 32

Chicken Parmigiana with prosciutto, tomato and mozzarella, house slaw and chips 36

Chargrilled Sirloin Steak, potato and herb rosti, charred broccolini and brisket gravy 48

Braised Lamb Shepherd’s pie, parmesan and rosemary crust, salsa verde, baby peas 36

Venison, Bacon and Lentil Bolognese, fresh pappardelle, wild rocket and parmesan 29

Cheeseburger with pulled brisket, pickles, horseradish, tomato relish, and chips 34

SIDES and EXTRAS

Charred Broccolini 16 House Slaw 14 Potato and Herb Rosti 8 Fried or Poached Egg 4.5

Brisket Gravy 5 Toasted Ciabatta 4 Streaky Bacon 12 Smoked Brisket 18 Extra Sauce 3

DESSERTS

Warm ginger pudding, toffee sauce, vanilla ice cream, walnuts and white chocolate 21

Pavlova and a brandy snap with mango sauce and passionfruit and pineapple ambrosia 20

Smoked chocolate mousse with chantilly mascarpone, caramel corn and candied orange 22

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