

STARTERS and SNACKS

Garlic Bread with cheese 17

Kumara Crisps, whipped feta dip 14

Fried Calamari with aioli and lemon 27

Beer Battered Onion Rings and aioli 12

Thick Cut Chips, tomato sauce and aioli 17

Beef and Ginger Wontons, sweet chilli sauce 19

Truffled Potato Croquettes with parmesan, and brisket gravy 16

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

Popcorn Chicken, buffalo sauce, Alabama white sauce and pickles 27

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

Antipasto Board cured meats, provolone, antipasto, olives, toasted ciabatta 49

PIZZAS

36 each | 12” 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 MEATS all meats 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, barbecue glaze, hoisin mayo 28

Wings, sriracha honey glaze, Alabama white sauce 26

MAINS

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

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

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

Beer Battered Hoki and Chips served with tartare sauce, tomato sauce, lemon and house slaw 38

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

Roasted Vegetable Lasagne topped with venison and bacon bolognese, rocket and parmesan 31

Angus Burger with pulled brisket, cheese, pickles, horseradish cream, tomato relish, and chips 34

Burger of the Month please ask your server for this month’s burger and craft beer match

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, sticky toffee sauce, vanilla ice cream, walnuts and white chocolate 21

Rose-scented Panna Cotta with strawberries, meringues, raspberry sauce and coconut rough 21

Smoked Chocolate Mousse with chantilly mascarpone, caramel corn and candied orange 22

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