STARTERS and SNACKS

Garlic Bread with cheese 17

Kūmara Crisps with whipped feta dip 14

Fried Calamari with aioli and lemon 27

Beer Battered Onion Rings and aioli 12

Thick Cut Chips with tomato sauce and aioli 17

Beef and Ginger Wontons, sweet chilli sauce 19

Truffled Potato Croquettes with parmesan and brisket gravy 16

Loaded Hummus with tomatoes, cucumber and feta, grilled pita 19

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

Gluten free base +2 | 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

Kūmara and Chipotle Bites with red harissa and coconut yoghurt 19

Vegan Board vegan proteins, antipasto, olives, toasted ciabatta 49

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

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

Greek Salad with Falafels, Angel feta, wild rocket and toasted pita 27

Choc Berry Moussecake, coconut yoghurt, caramel corn, candied orange 22

SMOKED 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 249 **Half Metre Board** 139

Tasting Board | Brisket | Ribs | Sausage | Wings
thick-cut chips, house slaw, tomato relish, brisket gravy and flat breads 48

Ribs, barbecue glaze, hoisin mayo 28

Wings, sriracha honey glaze, Alabama white sauce 27

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 Pot Pie with parmesan puff pastry, green beans, baby potatoes and salsa verde 36

Smoked Venison Sausages creamy potato mash, crushed peas, onion jam and brisket gravy 28 / 34

Beef and Smoked Brisket Burger with cheese, pickles, horseradish and tomato relish, with chips 34

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

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SIDES and EXTRAS

Charred Broccolini 16 **House Slaw 14** **Baby potatoes with aioli 8** **Fried or Poached Egg 4.5**
Streaky Bacon 12 **Brisket Gravy 5** **Toasted Ciabatta 4** **Smoked Brisket 18** **Extra Sauce 3**

DESSERTS

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

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

Rose-scented Panna Cotta with meringues, new season strawberries and coconut rough 21

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