




SHARE PLATES





SMOKED PORK HOT DOG	each 10
Pico de gallo, honey mustard, haloumi	
BLOOD ORANGE AKAROA SALMON 	19
Smoked crème fraîche, radish, coriander	
SMOKED EGGPLANT HUMMUS 	14
With chermoula flat bread	
JALAPENO POPPERS	14
Buttermilk ranch	
MAC & CHEESE BALLS 	14
Smoked tomato ketchup	
BACON NUGGETS	14
House BBQ & chilli sauce	

SMOKED BONE MARROW	18
Bay leaf butter, basil, sourdough	



HABANERO WAKANUI TARTARE	19
With prawn crackers	
DENVER LEG VENISON 	21
Beetroot, walnuts, horseradish, balsamic	

MEDIUM SHARE PLATES

SPICED CAULIFLOWER  	18
Dates, green chilli, goats curd	
HEIRLOOM CARROT  	19
Hummus, verjuice dressing, almond	
CHICKEN BREAST & FETA SALAD 	21
Cos, prosciutto, avo mayo	
RICOTTA GNOCCHI 	27
Lemon, brown butter, pea, hazelnut	
PAN SEARED FISH OF THE DAY 	30
Soft herb salad, preserved lemon aioli	
ROSEMARY & LEMON LAMB SHOULDER	72
With sides (ideal for 2 or more)	

GRILL

300G PRIME STEER SIRLOIN	36
300G PRIME BEEF RUMP	32
300G PORK CUTLET	34

ALL SERVED WITH A CHOICE OF SMOKED GARLIC MASH OR FRIES & SLAW

CHOOSE A SAUCE :

RED WINE JUS / BAY LEAF BUTTER / CHIMICHURRI / SMOKED TOMATO KETCHUP

.. STRAIGHT FROM THE SMOKER ..



ALL MEATS SMOKED w/ APPLE WOOD

Our Southern Pride smoker lovingly named "Agnes" travelled over 8000 miles from Tennessee USA to slowly cook you the most mouthwatering meat for up to 14 hours round the clock. Agnes never sleeps. Even if we're not open she will be smokin..

ST LOUIS RIBS Smoked low & slow

½ RACK	24
DOUBLE UP	42



BBQ PULLED PORK	26
300g / 14 hour slow smoke	

NAVEL OCEAN BEEF BRISKET	30
300g / 12 hour smoke	

BEEF SHORT RIB	31
10 hour smoke	

ALL SERVED WITH HOUSE SLAW, PICKLES, CRISPS, CHIMICHURRI & CLEAVER BBQ SAUCE

PITMASTER PLATTER TO SHARE 75

½ rack St. Louis ribs, smoked brisket, southern fried wings, BBQ pulled pork, bacon nuggets, tots, milk buns, house pickles, slaw & sauces



PLEASE ADVISE YOUR WAITER OF ANY ALLERGIES. ALL DISHES MAY CONTAIN TRACES OF NUTS, GLUTEN & OTHER ALLERGENS - PLEASE CHECK WITH YOUR WAITER.



GLUTEN FREE



VEGETARIAN



CHILLI



SMOKE MASTERS CHOICE

WINGS

SERVED WITH CELERY STICKS & BUTTERMILK RANCH

CHOOSE A WING (12)

SOUTHERN FRIED CHICKEN 	15
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CFC CRISPY BONELESS CHICKEN	16
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CHOOSE A SAUCE :

SWEET CHILLI / CLEAVERS BBQ / BUFFALO / CUTTHROAT

BURGERS

ALL SERVED WITH SHOESTRING FRIES & AIOLI

HEAVER CLEAVER BURGER	23
180g Angus beef patty, cheese, pickles, smoked tomato sauce	



FRIED CHICKEN BURGER 	23
House kimchi, parmesan, mayo	

SMOKED BRISKET BURGER	24
Provolone, BBQ sauce, slaw	

PULLED PORK BURGER	25
Lettuce, pickled fennel, fried egg	

BURGER OF THE WEEK


EXTRA TOPPINGS

BACON 4 / CHEESE 2 / DOUBLE MEAT 8 / HASH NUGGETS 4 / LETTUCE BUN AVAILABLE

SIDES

MILK BUNS (2)	4
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HOUSE PICKLES  	5
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HOUSE SLAW  	6
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3 CHEESE MAC AND CHEESE 	15
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SMOKED GARLIC MASH & GRAVY	10
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LOADED WAFFLE FRIES, BURNT ENDS, CURD & GRAVY	12
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SHOESTRING FRIES & AIOLI 	7
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SEASONAL GREENS, WALNUTS, PEA SHOOTS  	15
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HOUSE SAUCES	2
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SWEET TREATS

SNICKERS SUNDAE	14
Peanut, oreo, chocolate	



POPCORN CARAMEL SUNDAE	14
Vanilla ice cream, honeycomb	

BANOFFEE	15
Banana, pretzel, cream	