

Eat Better Meat. Drink Better Liquor.

From the Smoker

14hr Smoked Brisket 200g **DF** 22
habanero mustard, frickles

8hr Smoked Pork Rib 28/38
slaw and fries, full or half rack

Pork Slider (2) 17
pulled pork, gem lettuce,
apple mustard mayo

Taco Board 26
Beef short rib, pickles, house salsa,
coleslaw, warm tortilla

From the Grill

NZ Angus Steak **GF** 35
250g scotch or 300g sirloin
truffle and parmesan fries, garden salad, red wine
jus, confit garlic and anchovy butter
add fried eggs for \$6

Beef Burger 24
180g angus beef patty, lettuce,
tomato, onion rings, smoked cheese,
bbq burger sauce, served with fries

Chicken Burger 24
marinated chicken breast, lettuce,
tomato, pickled cucumber,
beetroot mustard, served with fries

From the Larder

Caesar Salad 19.5
cos lettuce, egg, bacon,
anchovy, parmesan, caesar dressing
add grilled chicken \$6

Jalapeno Corn Bread with Smoked Butter **V** 12

Mac 'n' Cheese 12
classic mac 'n' cheese, crispy bacon

Collard Greens **V DF** 10

Fries and Truffle Aioli **V GF** 10

Loaded Fries 16
burnt ends and cheese sauce

Frickles with Garlic Aioli **V** 7

House Slaw **V GF** 7

From the Fryer

Buffalo Wings 18
hot sauce, ranch

Pulled Beef and Jalapeno Croquettes 16
chipotle aioli

Beer Battered Fish 'n' Chips 23
homemade tartare, slaw

Sweets

Lemon Cheesecake 12
lemon curd and vanilla crumb

Chocolate Tart 12
salted caramel, passionfruit curd

Bread and Butter Pudding 12
banana caramel ice cream