

SMALL PLATES

SOUTHERN FRIED CHICKEN \$20

Buttermilk fried chicken, black aioli, pickled red onions, pickles

BUFFALO WINGS* \$20 "Aint no thing like a chicken wing"

Crispy deep fried wings with buffalo sauce, celery sticks and ranch dressing

BRISKET BAO BUNS \$20

Pulled smoked brisket, lettuce, mayo, sesame seeds, bbq sauce

GARLIC BREAD \$12

served warmed with fresh garlic butter

PORK BELLY BITES* \$24

Pork belly bites, tossed with chilli maple glaze, smoked parsnip puree and an apple fennel slaw

BUTTERFLIED GARLIC PRAWNS* \$18.50

Served with mango salsa

BURGERS



GETTING PIGGY WITH IT* \$27.50

Pork belly, South Carolina BBQ sauce, apple fennel slaw, pork crackle crumb, apple and ginger compote, served with fries

THE BIG SIMON* \$28

2 x Smash pattie, American cheese, double bacon, pickles, South Carolina BBQ sauce, secret sauce, served with fries
Add a pattie \$5

THE BUFFALO CHICKEN BURGER \$28

Buttermilk fried chicken, double bacon, slaw, pickles, buffalo mayo, served with fries

CHICKEN WAFFLE \$31

Buttermilk fried chicken, Belgium waffle, bacon, maple syrup, ranch dressing, served with fries

LOW AND SLOW BBQ

Our meats are expertly cooked to perfection by our dedicated smoke team in our three custom-built, 1.5-ton wood-fired smokers. Our pitmasters begin early each morning, smoking throughout the day to bring you delicious, authentic, wood-fired American BBQ. We take pride in sourcing our meats locally, lovingly rubbing and marinating them to deliver the absolute best smokey, rich, bbq flavours.

Because we want you to have the freshest and most delicious BBQ, we offer platters which change regularly and can sellout. Please ask us for todays smoked meats.



SMOKE PLATTER * \$39

SERVED WITH TODAYS 3 SMOKED MEATS, FRIES, SLAW, PICKLES, TORTILLAS & SMOKE BBQ SAUCE.

ROADHOUSE TRAY* SMALL \$44 SERVES 1, LARGE \$82 SERVES 2
SMOKED BRISKET, SMOKED PORK, SMOKE BUTCHERY SAUSAGE, LAMB SHOULDER, BBQ WINGS, SLAW, PICKLES, FRIES, TORTILLAS & SMOKE BBQ SAUCE

PORK RIBS* HALF RACK \$37 FULL RACK \$70

A SMOKE SPECIALITY - PREMIUM 6 HOUR, WOOD SMOKED, PORK SPARE RIBS
SERVED WITH HOUSEMADE BBQ SAUCE, FRIES & SLAW

ADD SIDES

Southern Fried Chicken \$16

Crispy Onion Rings \$12

Texas Mac & Cheese \$12

Grilled Tortillas \$5

Fries \$10

Mash and Gravy \$12



MAINS

SMOKE BUTCHERY RIBEYE 300grm* \$48

Premium South Island grass fed ribeye, cooked to your liking, salad, fries and your choice of garlic butter, peppercorn or mushroom sauce.
ADD PRAWNS \$12, ADD ONION RINGS \$12



COLD SMOKED RIBEYE* \$52

As above but cold smoked for 4 hours and aged for 21 days.

KENTUCKY KISSED LAMB SHANKS* one \$34 two \$45

Kentucky bourbon braised lamb shanks, a stack of mash, seasonal greens, Jim Beam Bourbon gravy

PORK BELLY* \$35

Served with carrot puree, hassleback potatoes, seasonal greens, rich Jack Daniels Apple Pork Jus

BLACKENED, HONEY BOURBON SALMON* \$39

Akaroa Salmon, flame grilled, hassleback potatoes, seasonal greens, bearnaise sauce

AMERICAN ALE BATTERED FISH N CHIPS \$32

APA beer battered fresh fish, green salad, fries, tartare sauce

SMOKE HARVEST SALAD* \$25

Burnt broccolli, dried cranberries, toasted nuts and seeds, mesclun, pears, goats cheese, sherry maple vineagrette
ADD PRAWNS \$12 ADD FRIED CHICKEN \$12

* is or can be made GF - Contains Gluten ingredients
Please ask your wait staff on ordering. Please note we are not GF or nut free and there are traces of these in our kitchen.
Please inform us of any dietary requirements you have.

LUNCH MENU

SMALL PLATES

BUFFALO WINGS* \$20

1/2 kilo crispy deep fried wings with Franks buffalo sauce, celery sticks and ranch dressing

SMOKE FRIED CHICKEN \$20

Buttermilk fried chicken, black aioli, pickled red onions, pickles

CARLIC BREAD \$12

served warmed with fresh garlic butter

PORK BELLY BITES \$24

Tossed with chilli maple glaze, smoked parsnip puree and an apple fennel slaw

BURGERS



GETTING PIGGY WITH IT* \$27.50

Pork belly, South Carolina BBQ sauce, slaw, pork crackle crumb, apple and ginger compote

THE BIG SIMON* \$28

Smash pattie, American cheese, double bacon, pickles, mustard, secret sauce, served with fries
Add a pattie \$5

BUFFALO CHICKEN BURGER \$28

Buttermilk fried chicken, double bacon, slaw, pickles, buffalo mayo, served with fries

CHICKEN WAFFLES \$31

Buttermilk fried chicken, belgium waffle, bacon, maple syrup, ranch dressing, served with fries

BRUNCH

ULTIMATE LOADED FRIES \$25

Fries, mac n cheese, BBQ sauce, salsa, Smoke fried chicken

BRISKET LOADED FRIES \$27

Fries, mac n cheese, BBQ sauce, salsa, smoked pulled brisket

BRISKET EGGS BENE \$27

Our delicious smoked brisket on top of buns, poached eggs, hollandaise

FISH N CHIPS \$32

Beer battered fish, green salad, fries, tartare sauce,

COWBOY BREAKFAST BURGER \$28

Smash patty, hash browns, fried egg, Smoke Butchery bacon, hollandaise, bbq sauce

SMOKE HARVEST SALAD \$25

Burnt broccolli, dried cranberries, toasted nuts and seeds, mesclun, pears, goats cheese, sherry maple vinaigrette.

ADD PRAWNS \$12, ADD FRIED CHICKEN \$12

FROM THE BUTCHERY

PRIME RIBEYE 300grm* \$48

Premium South Island NZ grass fed ribeye cooked to your liking with salad, fries and garlic butter
ADD ONION RINGS \$12 ADD PRAWNS \$12



LOW AND SLOW BBQ

OUR MEATS ARE COOKED TO PERFECTION BY OUR PASSIONATE SMOKE TEAM IN OUR THREE CUSTOM BUILT, 1.5 TONNE, WOOD FIRED SMOKERS.

OUR PITMASTERS START EARLY IN THE MORNING AND SMOKE ALL DAY

BRINGING YOU DELICIOUS AND AUTHENTIC WOOD FIRED, AMERICAN, LOW AND SLOW BBQ

SMOKE PLATTER \$39

SERVED WITH 3 SMOKED MEATS, FRIES, SLAW, PICKLES & TORTILLAS

ROADHOUSE TRAY SMALL \$44 SERVES 1, LARGE \$82 SERVES 2
SMOKED BRISKET, SMOKED PORK, SMOKE BUTCHERY SAUSAGE, LAMB SHOULDER, BBQ WINGS, SLAW, PICKLES, FRIES, TORTILLAS, SMOKE BBQ SAUCE

PORK RIBS* \$37 Full Rack \$70

A SMOKE SPECIALITY - PREMIUM 6 HOUR, WOOD SMOKED PORK SPARE RIBS SERVED WITH HOUSEMADE BBQ SAUCE, FRIES, SLAW

SIDES

Add Fried Chicken \$16

Add Onion Rings \$12

Texas Mac and Cheese \$12

Tortillas \$5

Fries \$10



SMOKE FLOAT - VANILLA ICECREAM AND YOUR FAVOURITE FIZZ

Lemonade \$8, Raspberry \$8, Coke \$8, Fanta \$8,
Root Beer \$10, Ginger Beer \$10



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Please ask your wait staff on ordering. Please note we are not GF or nut free and there are traces of these in our kitchen.

Please inform us of any dietary requirements you have.

SMOKE
SLOW SMOKED AMERICAN BBQ

Kids

menu

CHEESE BURGER & CHIPS*	\$14
SMOKE BEEF PATTIE AND CHEESE SERVED WITH A SIDE OF FRIES	
CHICKEN NUGGETS AND CHIPS	\$12
CHICKEN NUGGETS SERVED WITH A SIDE OF FRIES	
MAC AND CHEESE	\$12
A SMOKE SPECIALTY	
MINI HOT DOGS	\$12
Battered mini hot dogs with fries	
DESSERT	
ICE CREAM SUNDAE*	
VANILLA ICE CREAM, HUNDREDS AND THOUSANDS WITH THE CHOICE OF CHOCOLATE, CARAMEL OR BERRY SAUCE	
MINI DONUTS	\$5
WARMED CINNAMON SUGAR DONUTS WITH WHIPPED CREAM AND CHOCOLATE SAUCE	



* CAN BE MADE GLUTEN FREE