

BAR MENU

TEX MEX NACHOS* \$19.5

Beer cheese sauce, guacamole, salsa, corn chips, sour cream

BUFFALO WINGS* \$20

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

PORK BELLY BITES* \$24

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

BRISKET DUMPLINGS \$18 5 pieces

Tossed with a homemade BBQ glaze, sesame seeds

MAC N CHEESE BITES \$18

Deep fried mac n cheese bites, marinara sauce, parmesan, crispy fried shallots

FRIED CALAMARI \$18

Maple & chilli syrup, pickled veg, wasabi mayo

THE BIG SIMON* \$27.50

2 x smash pattie, American cheese, double bacon, pickles, mustard, secret sauce, served with fries

Add a pattie \$5

COWBOY PLATTER \$80

A mix of wings, fried chicken, brisket dumplings, mac n cheese bites, tex mex nachos and chips

GAME DAY PLATTER \$75

4 smoked meat sliders, waffle fries, fried chicken, mac n cheese bites, pork ribs

BASKET OF FRIES \$12

WAFFLE FRIES \$15

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

GARLIC BREAD \$12

served warmed with fresh garlic butter

RATTLESNAKE BITES* \$24

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

BAO BUNS

Brisket Bao Buns, lettuce, mayo, sesame sauce, bbq sauce

BURGERS



SOUTH CAROLINA HOG BURGER*

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

THE BIG SIMON* \$27.50

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

THE NOTORIOUS BILLY BURGER \$27.50

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

THE 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 FOR ONE* \$39

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

PLATTER FOR TWO* \$80 (serves 2)

SERVED WITH TODAYS 3 SMOKED MEATS, FRIES, SLAW, PICKLES, TORTILLAS AND 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



MAINS

SMOKE BUTCHERY RIBEYE 300grm* \$48

Premium NZ grass fed ribeye cooked to your liking with salad, fries and your choice of garlic butter, peppercorn or mushroom sauce.
Add side prawns \$12, Add side onion rings \$12



COLD SMOKED RIBEYE* \$52

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

HONEY BOURBON SALMON* \$39

Akaroa Salmon, flame grilled with roast potatoes in garlic and rosemary butter, seasonal greens with bearnaise sauce

AMERICAN PALE ALE BATTERED FISH \$32

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

BURNT BROCCOLI SALAD*

Burnt broccoli, dried cranberries, toasted nuts and seeds, baby spinach, sherry maple vinaigrette
Add prawns \$12 Add Fried Chicken \$16

* 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.

DINNER MENU

SMALL PLATES

TEX MEX NACHOS* \$19.5

Beer cheese sauce, guacamole, salsa, corn chips and sour cream

BUFFALO WINGS* \$20

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

GARLIC 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 ^{5 pieces}

BRISKET DUMPLINGS \$18 5 pieces

Tossed with a homemade BBQ glaze, sesame seeds

MAC N CHEESE BITES \$18

Deep fried mac n cheese bites, marinara sauce, parmesan, crispy fried shallots

FRIED CALAMARI \$18

Maple & chilli syrup, pickled veg, wasabi mayo

* 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.

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.

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 FOR 1 \$39
SERVED WITH 3 SMOKED MEATS, FRIES,
SLAW, PICKLES & TORTILLAS

SMOKE PLATTER FOR 2 \$78
SERVED WITH 3 SMOKED MEATS, SLAW,
PICKLES & TORTILLAS

SIDES

Add Fried Chicken \$16

Add Onion Rings \$12

Texas Mac and Cheese \$12

Tortillas \$5

Fries \$10

PORK RIBS* \$37 Full Rack \$70

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



MAINS

HONEY BOURBON SALMON \$39

Akaroa Salmon, flame grilled with garlic and rosemary roast potatoes, seasonal greens, mustard sauce

FISH N CHIPS \$29

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

PRIME RIBEYE 300gms* \$48

Premium NZ grass fed ribeye cooked to your liking with salad, fries and your choice of garlic butter, peppercorn or mushroom sauce.

Add side prawns \$12, Add side onion rings \$12

BURGERS



GETTING PIGGY WITH IT* \$27

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

THE BIG SIMON* \$27.50

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

MAC DADDY \$31

Smoked brisket, mac n cheese, slaw, bbq sauce, cheese sauce

BUFFALO CHICKEN BURGER \$27.50

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

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

MINI PEPPERONI PIZZA AND FRIES \$16

MAC AND CHEESE \$12

A SMOKE SPECIALTY

MINI HOT DOGS \$12

BATTERED MINI HOT DOGS WITH FRIES

DESSERT

ICE CREAM SUNDAE*. \$6

Vanilla ice cream, whipped cream, sprinkles, wafers with your choice of caramel, berry or chocolate

CHOCOLATE BROWNIE* \$6

WARMED AND SERVED WITH CHOCOLATE SAUCE AND WHIPPED CREAM (contains nuts)



* CAN BE MADE GLUTEN FREE

