

SMOKE ASHBURTON FUNCTION PACK



- BUFFETS
- BBQ SHARING PLATTERS
- SET MENUS
- COCKTAIL FOOD MENUS
- OFF SITE CATERING
- LARGE SPACES, GREAT BAR, UNIQUE VENUE
- EXCELLENT SERVICE

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GROUP SHARING BBQ MENU

SINCE 2021

\$55 PER PERSON

STARTER PLATTERS

A Selection Of Our Most Popular Sharing Plates On Our Menu

Southern Fried Chicken, Garlic
Bread, Pork Belly Bites, Bbq Wings,
Tortilla Chips, Cuacamole, Salsa

SMOKE PLATTERS

Today's 3 Low and Slow Smoked Meats

Smoked low and slow and to perfection in our 1-5
tonne smokers by our excellent Pit Crew

Smoke Slaw, Fries and Tortillas, Bbq Sauce

DESSERT add \$10pp

Crumble Of The Day

served with vanilla ice cream

SMOKE
RESTAURANT

SMOKE BUFFET



LOW AND SLOW SMOKED MEATS

- 12 hour Smoked Brisket*
- 6 hour Smoked Chicken*
- 8 hour Smoked Lamb Shoulder*
- 8 hour Smoked Pork Belly*
- 6 hour Smoked Pork Ribs*
- Roast Pork* (not smoked)
- Honey Glazed Champagne Ham on the bone*
- Roast Sirloin* (not smoked)
- Akaroa Salmon* add \$10

SIDES

- 3 Cheese Mac N Cheese
- Green Beans with Maple & Garlic Butter*
- Roast Vegetables*
- Roast Garlic and Herb Potatoes*

SALADS

- Smoke Slaw*
- Harvest Salad* mixed greens, dried cranberries, burnt broccoli, goats cheese, candied walnuts, pear, sherry maple vinaigrette
- Pasta Salad pesto, charred capsicum, onions, sun dried tomatoes
- Caeser Salad* cos lettuce, bacon, croutons, parmesan, soft egg
- Garden Salad*

DESSERTS

- Cheesecake of the day
- Crumble of the day
- Raspberry and White Chocolate Waffle Pudding
- Pavlova*
- Ice Cream Sundae Bar*

ADD A SMOKE GRAZING PLATTER \$16pp

\$50 – choose 2 meats, 1 side, 2 salads, 1 dessert

\$65 – choose 3 meats, 2 side, 2 salads, 2 dessert

\$75 – choose 4 meats, 2 side, 2 salads, 3 dessert

* Is or can be made GF

SMOKE BANQUET SET MENU

Designed for sharing • Minimum 10 guests

Settle in and enjoy a generous Smoke-style feast, created for sharing and celebrating.
This banquet showcases our signature low-and-slow cooking alongside seasonal sides and bold flavours.

\$80 per person

TO START

Pork Belly Bites - chilli maple glaze, sesame seeds & smoky aioli.

Buttermilk Fried Chicken - jalapeño mayo & house pickles.

Garlic Bread fresh ciabatta with smoked garlic butter

FROM THE PIT & GRILL

Smoked Brisket Low & slow smoked with Smoke's signature seasoning.

Roasted Salmon Lemon butter sauce & crispy capers.

Low & Slow Smoked Lamb Shoulder Fresh mint chimichurri.

SIDES FOR THE TABLE

Truffle Fondant Potatoes Golden sliced potatoes finished with truffle oil.

Honey Butter Baby Carrots Roasted carrots glazed in warm honey butter.

Broccolini Olive oil, sea salt & cracked pepper.

Zesty garden salad with citrus, feta, nuts and seeds

TO FINISH

Berry & Apple Crumble Vanilla bean ice cream & dried raspberries.

SMOKE SIGNATURE FEAST \$95

Add: **Ribeye on the Bone** Chargrilled MR, cowboy butter & rosemary salt.

Slow Smoked Beef Short Rib – creamy garlic mash, brisket gravy.



DINNER SET MENUS 2 course \$60, 3 course \$70

ENTREE

GARLIC BREAD* served warmed with fresh garlic butter

PORK BELLY BITES* Tossed with chili maple glaze, smoked parsnip puree and an apple fennel slaw

HONEY FRIED CAULIFLOWER BITES fried florets, honey & chipotle dressing, chipotle mayo

MAIN

SMOKE PLATTER* 3 low and slow smoked meats, slaw, fries, tortillas, pickles, bbq sauce

SMOKED PORK RIBS* 6 hour, wood smoked pork ribs served with house made brown sugar bourbon bbq sauce

SIRLOIN STEAK* 250 gram, premium NZ grass fed 55 day aged , hand picked sirloin cooked to your liking with fries and salad and mushroom sauce

SALMON* salmon, flame grilled with hassle-back potatoes, seasonal greens and bearnaise sauce

PER PERI CHICKEN* peri peri sauce with rosemary rice

DESSERT

CHEESECAKE

CRUMBLE OF THE DAY

ICE CREAM SUNDAE* - vanilla ice cream, whipped cream, your choice of berry, chocolate or caramel sauce.

* Is or can be made GF



CHRISTMAS BUFFET

\$75

CARVERY

Smoke Specialty* – Wakanui Beef Brisket served with Wholegrain Mustard and Brisket Gravy *

Honey Glazed Champagne Ham served with traditional Cranberry Sauce *

Low and slow smoked, Herb Rubbed Lamb Shoulder with Harissa and Chimichurri *

HOT SELECTION

Wood Roasted Whole Root Vegetables *

Garlic and Herb Duck Fat Roast Potatoes *

Maple Glazed Carrots with Burnt Butter Sauce *

SALADS

Mixed Green Salad *

Burnt Broccoli Salad with Mixed Greens, Cranberries, Almonds, Goats Cheese, Candied Walnuts, Pear, Sherry and Maple Vinaigrette *

Pasta Salad with Grilled Sundried Tomatoes, Char Grilled Capsicums and Pesto

DESSERTS

Mini Pavlovas with Whipped Cream, Berry Compote, Fresh Fruit*

Traditional Christmas Pudding with Flambe Brandy Custard

Apple and Berry Crumble served with Butterscotch Sauce

Additions

Add Salmon* \$10

* Is or can be made GF



COCKTAIL MENU

Costs are per person per item
Min for each item – 12

SAVOURY

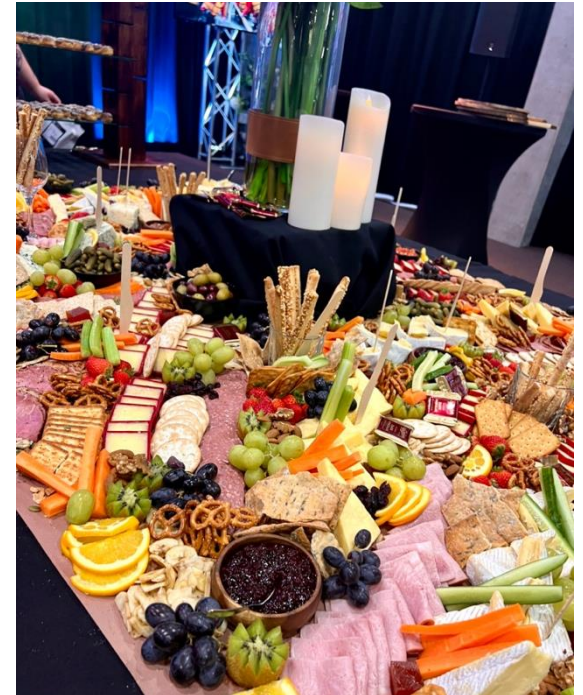
- Smoke Fried Chicken Waffle Bites, maple syrup, pickles \$5
- Smoked Pork Belly Sliders, slaw, rib candy sauce \$5
- Smoked Brisket sliders, slaw, bbq sauce \$5
- Tomato, Basil Pesto Bruschetta, mozzarella, balsamic \$4
- Pig Shots, kransky bites, bacon, cream cheese, pickle, maple glaze \$4.5 gf
- Smoked Salmon Blinis, cream cheese, capers, chives \$4.5
- Pork Belly Skewers, maple chilli glaze, sesame seeds \$5 gf
- Mac n Cheese Balls \$4.5
- Pork Meatballs, rib candy dipping sauce \$4.5 gf

Grazing Platter, cured meats, cheese, fruit, breads, crackers, dips \$20pp (must be a minimum of 20 people)

SWEET

- Cheesecake \$4.5
- Profiteroles \$4
- Lemon Curd Tarts \$4.5
- Macaroons \$5 gf
- Chocolate Mousse \$4.5 gf
- Mini Banoffee Tart \$4.5

NB: all menus are subject to change at any time.
We will do our best to inform of changes or replacement products



OFF SITE CATERING

GET OUR GREAT SMOKE TEAM
AND OUR MOBILE SMOKER TO
YOUR PLACE

- *Great bbq menu options.
- *We smoke at your place
- *Not only looks great for your event but tastes amazing!
- * Our incredibly talented and friendly team smoking up a storm right in-front of you.
- *Great for weddings, corporate events, conferences, family events and celebrations.
- * Check out our offsite catering menu

