



# MENU

## OFF SITE CATERING



### Texas Beef Brisket

Slow smoked for up to 12 hours with sea salt and black pepper

### Pulled Pork Shoulder

Slow smoked for 8 hours in our secret house rub with our own BBQ sauce

### Smoked Lamb Shoulder

Slow smoked in our secret rub with rosemary then pulled and covered in mint chimmichurri



### Selection of Fresh Bread and Rolls

### Memphis Style Potato Salad

Potato salad with bacon, mustard, celery, egg and mayo

### Hip Tang Coleslaw

Shredded cabbage, carrot, tangy dressing topped with housemade ranch

### Cowboy Caviar

Brown rice, black beans, charred corn, capsicum and red onion with a tangy lime and chipotle dressing



### Double Chocolate Fudge Brownie

served with berry compote and vanilla cream

\$50pp (2 Meats and 2 Salads)

\$60pp (3 Meats and 3 Salads)

Minimum numbers apply

03 260 0936 - ROLLESTON

03 261 6106 - ASHBURTON

INFO@SMOKEINC.NZ