

SMALL PLATES

TEX MEX NACHOS* \$19.5

Nachos queso with pico de gallo, guacamole, corn chips and sour cream. Add pulled pork \$6

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, Alabama BBQ sauce, pickles

PRETZEL \$16

Warmed and served with beer queso sauce

CRISPY PORK BELLY BITES \$19.5

Served with South Carolina mustard BBQ sauce, pineapple & jalapeno salsa

MAINS

HONEY BOURBON SALMON \$39

Grilled garlic and rosemary roast potatoes, creamy mustard sauce and seasonal greens.

ROASTED VEGETABLE SALAD

Seasonal roast veg, toasted nuts and seeds, baby spinach, honey mustard dressing, basil and mascarpone cream

* is or can be made GF - 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, 15 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 most delicious and freshest BBQ, we offer platters which change regularly and can sell out. Ask for today's specials.

SMOKE PLATTERS ARE SERVED WITH 3 MEATS, FRIES, SLAW, PICKLES & TORTILLAS
PLATTER FOR 1 * \$39
PLATTER FOR 2 * \$76

SIDES

Add another meat \$14

Add Fried Chicken \$16

Texas Mac and Cheese \$12

Tortillas \$5

Fries \$10

Green Salad \$10

STEAKS

All served with fries and salad

PRIME RIBEYE 300gm* \$48 Premium NZ grass fed ribeye cooked to your liking

STRIP SIRLOIN* 300gm \$46 350 grams of cold smoked sirloin cooked your way

Choices of Jim Beam Mushroom Sauce, Peppercorn Sauce, Garlic Butter



PORK RIBS* \$37 Full Rack \$70

A Smoke speciality - premium 6 hour, wood smoked, pork spare ribs served with housemade hot honey BBQ glaze, fries and slaw



BURGERS

all burgers include fries



GETTING PIGGY WITH IT* \$28.50

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

THE BIG SIMON* \$27.50

2 x smash patties, American cheese, double bacon, pickles, mustard, secret sauce Add a pattie \$5

NASHVILLE CHICKEN BURGER \$27.50

Buttermilk fried chicken, pickles, nashville sauce, streaky bacon, slaw, pickles, ranch dressing

CHICKEN WAFFLES \$31

Buttermilk fried chicken, belgium waffle, house cured bacon, maple syrup, ranch dressing

THE VEGAN SLOPPY JOE * \$27.50



Smoked lentil and sloppy joe mix, zesty slaw, sliced red onion

DESSERTS

DATE AND BANOFFEE PUDDING \$17

Butterscotch bourbon sauce, toffee bananas, ice cream, chantilly cream

CHEESECAKE \$18

Ask for today's special

MISSISSIPPI MUD CAKE \$16

Decadent warmed chocolate mud cake served with vanilla ice cream, whipped cream and raspberry compote

SHEEP DOG SUNDAE \$22 (18 years+)

Sheep dog peanut butter whiskey, chocolate brownie, Whittakers peanut chocolate, coconut mellow, peanut brittle, caramel sauce, vanilla bean ice cream,



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