

# 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. ADD brisket gravy \$3

## GARLIC BREAD \$14 or CHEESEY GARLIC BREAD \$18

served warmed with fresh garlic butter

## PORK BELLY BITES \$24

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

## NACHOS \$22

Nacho chips, beer cheese sauce, guacamole, sour cream, salsa, jalapenos. ADD pulled brisket \$8

## FLAT BREAD \$15

Garlic butter, truffle oil, parmesan, rocket, balsamic glaze

# 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 \$29

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

UPGRADE to waffle fries +\$3

ADD Brisket Gravy +\$3

CHANGE to a Gluten Free bun +\$3

# BRUNCH

## LOADED FRIES \$25

Fries, brisket gravy, mac n cheese, jalapenos

## ULTIMATE LOADED FRIES \$27

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

## BRISKET LOADED FRIES \$29

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

## BRISKET TOASTIE MELT \$16

Pulled brisket, caramelised onion, mozzarella, pickles, brisket gravy  
ADD fries \$4

## 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

## CHICKEN WAFFLES \$33

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

## PRIME RIBEYE 300gm\* \$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

# PIZZA

## PIG OUT PIZZA \$32

Pork belly, spinach, mozzarella, chilli bbq sauce, pork crackle crumb, apple compote

## SASSY SALMON \$34

Roasted garlic crme fraiche, spinach, cherry tomatoes, smoked salmon, capers, rocket

## SMOKING PITMASTER PIZZA \$32

Smoked brisket, sausage, roasted red pepper sauce, mozzarella, red onion, bbq sauce

## SMOKE FLOAT - VANILLA ICECREAM AND YOUR FAVOURITE FIZZ

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



# 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



\* 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.



# SMALL PLATES

## SOUTHERN FRIED CHICKEN \$20

Buttermilk fried chicken, black aioli, pickled red onions, jalapenos. ADD Brisket Gravy \$3

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

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

## NACHOS \$22

Nacho chips, beer cheese sauce, guacamole, sour cream, salsa, jalapenos ADD pulled brisket \$8

## GARLIC BREAD \$14 or CHEESEY GARLIC BREAD \$18

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

## FLAT BREAD \$15

Garlic butter, truffle oil, parmesan, balsamic glaze, rocket

# 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 \$29

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

## THE LOCAL \$32

Smoked brisket, smash patty, cheese, pickles, creamy slaw, bbq sauce, chimichurri

UPGRADE to waffle fries +\$3

ADD brisket gravy +\$3

CHANGE to a Gluten Free Bun +\$3

# 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 today's smoked meats.

## SMOKE PLATTER \* \$39

SERVED WITH TODAY'S 3 SMOKED MEATS, FRIES, SLAW, PICKLES, TORTILLAS & SMOKE BBQ SAUCE.

## ROADHOUSE TRAY\* SMALL \$44 SERVES 1, LARGE \$82 SERVES 2

SMOKED BRISKET, SMOKED PORK, PITMASTER 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 BROWN SUGAR BOURBON BBQ SAUCE, FRIES & SLAW

## ADD SIDES

Smoked meat \$14

Crispy Onion Rings \$12

Grilled Tortillas \$5

Brisket Gravy \$3

Southern Fried Chicken \$16

Texas Mac & Cheese \$12

Fries \$10

Waffle Fries \$13

\* 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.

# FROM THE GRILL

## CANTERBURY RIBEYE 300gm\* \$48

Premium South Island grass fed steaks, cooked to your liking, salad, cowboy butter, fries and your choice of garlic butter, peppercorn, mushroom sauce, chimichurri, brisket gravy.

ADD PRAWNS \$12, ADD ONION RINGS \$12

## GRILL COMBO \$80

300 gram ribeye, half rack ribs, fries, salad or slaw and choice of sauce

## CHICKEN WAFFLE \$33

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

## LAMB RUMP \$38

Grilled rump, charred broccoli, smoked parsnip puree, chimichurri, seasonal veg

## BLACKENED, HONEY BOURBON SALMON\* \$39

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

## SMOKE HARVEST SALAD\* \$25

Burnt broccoli, dried cranberries, toasted nuts & seeds, cherry tomatoes, mesclun, pears, goats cheese, sherry maple vinaigrette. ADD PRAWNS \$12 ADD FRIED CHICKEN \$12

# PIZZA

## PIG OUT PIZZA \$32

Pork belly, spinach, mozzarella, chilli bbq sauce, pork crackle crumb, apple compote

## SASSY SALMON \$34

Roasted garlic creme fraiche, spinach, cherry tomatoes, smoked salmon, capers and rocket

## SMOKIN PITMASTER PIZZA \$32

Smoked brisket, sausage, roasted red pepper sauce, mozzarella, red onion, bbq sauce