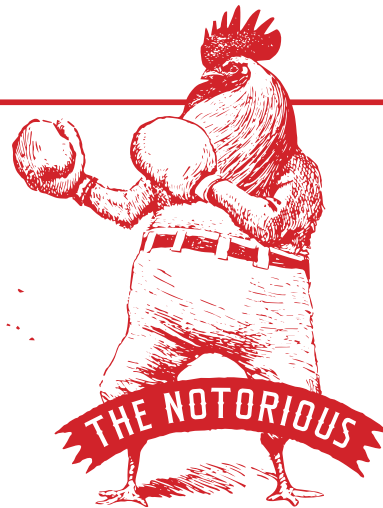


Morsels

- FRICKLES** DEEP FRIED PICKLES, RANCH DIP \$10
- SMOKED MOZZARELLA STICKS** GREEN TOMATO RELISH \$13
- SMOKED BACON POPS** SLAW, APPLE CIDER GLAZE ^{GF} \$13
- FRIED HALLOUMI STICKS** DRY RUB, BBQ SAUCE, CHIPOTLE AIOLI ^{GF}  \$14

LUNCH

- BOOTLEG SALAD** ^{GF}
SWEET POTATO, FREEKAH, BROAD BEANS, CHERRY TOMATOES, FETA, MINT, ROCKET \$17
ADD PULLED PORK, SMOKED CHICKEN OR SMOKED LAMB \$3
- HALLOUMI SALAD** ^{GF}
GRILLED VEGETABLES, ROCKET, TOASTED PECAN, PARSLEY \$17
ADD PULLED PORK, SMOKED CHICKEN OR SMOKED LAMB \$3
- CAESAR SALAD** ^{GF}
COS LETTUCE, HOUSE CURED BACON, CROUTONS, PARMESAN, EGG, ANCHOVIES \$17
ADD CHICKEN OR SMOKED SALMON \$3
- CREAMY CORN AND BACON CHOWDER**
BREAD ROLLS, SMOKED GARLIC BUTTER \$15
- RIBLETS**
3 HOUR SMOKED THEN DEEP FRIED, STICKY SAUCE, SLAW \$15
- BOOTLEGGER CHILLI** ^{GF} 
SMOKED BRISKET, SAUSAGE, BEANS, CORN CHIPS, LIME SOUR CREAM \$15
- VIRGIN CHILLI** ^{GF} 
THREE BEAN VEGETARIAN CHILLI, CORN CHIPS, LIME SOUR CREAM \$15
- THREE CHEESE MAC**
SMOKED BACON CRUMB OR GARLIC CRUMB \$15
- SMOKED JALAPENO SAUSAGE**
BREAD ROLLS, SMOKED GARLIC BUTTER, RANCH DIP \$17
- BUTTERMILK FRIED CHICKEN**
RAINBOW SLAW, CHIPOTLE AIOLI \$16
- LOADED CHILLI WAFFLE FRIES** 
THREE CHEESE, LIME SOUR CREAM | VEGO AVAILABLE \$16
- LOADED PORK WAFFLE FRIES**
THREE CHEESE, PULLED PORK, SPRING ONIONS, BBQ SAUCE, CHIPOTLE AIOLI \$16



Lunch menu

AVAILABLE 11AM - 4PM

BBQ EXPERIENCE



14 HOUR WAKANUI BEEF BRISKET ^{GF}
POTATO CRISPS, PICKLES, BBQ SAUCE \$20

TWO HOUR SMOKED
STICKY BBQ PORK SPARE RIBS ^{GF}
OR **DRY RUBBED PORK SPARE RIBS** ^{GF}
HALF \$22 / FULL \$40

BONEYARD PLATTER *FOR TWO* ^{GF}
HALF RACK RIBS, BBQ WINGS, RIBLETS, LAMB SHOULDER CHOPS \$65

BURGERS

BURGERS ALL SERVED IN A BRIOCHE BUN
ADD SWISS CHEESE \$2

- 14 HOUR SMOKED WAKANUI BRISKET**
ONION RINGS, CHEESE, SMOKED TOMATO RELISH, BBQ SAUCE \$16
- 14 HOUR SMOKED PULLED PORK**
APPLE CABBAGE SLAW, JALAPENOS, SMOKED GARLIC AIOLI \$16
- 14 HOUR SMOKED PULLED LAMB**
FENNEL, MINT, PICKLED RED ONION, CHIPOTLE GREEK YOGHURT \$16
- BUTTERMILK FRIED CHICKEN**
SMASHED AVOCADO, CORN SALSA, CHIPOTLE AIOLI \$16
- THREE CHEESE MAC**
MAC AND CHEESE "BUN", BEETROOT CHERRY JAM, ONION RINGS, GREEN TOMATO RELISH \$16
ADD PULLED PORK, SMOKED CHICKEN OR WAKANUI BRISKET \$3
- AL CAPONE**
WAKANUI BRISKET, PULLED PORK, BACON, SLAW, ONION RINGS, FRICKLES, MOZZARELLA, CHIPOTLE AIOLI \$25



NAKED ^{GF}
DRY RUBBED ^{GF}
BBQ ^{GF}
BUFFALO ^{GF} 
KAMIKAZE ^{GF}    

ALL SERVED WITH CELERY, CARROT, RANCH DIP
Add blue dipping sauce \$1

\$15 PER DOZEN

DO YOU WANT TO PLAY A GAME?



ROULETTE YOUR WINGS AT YOUR OWN RISK!



Sides

- SOFT BREAD ROLLS** SMOKED GARLIC BUTTER \$8
- TATOR TOTS** SMOKED GARLIC AIOLI ^{GF} \$10
- WAFFLE FRIES** SMOKED GARLIC AIOLI \$10
- POTATO SALAD** CELERY, RED PEPPERS, SPRING ONION, PICKLES, EGG, AIOLI ^{GF} \$12
- RAINBOW SLAW** CABBAGE, BEETROOT, CARROT, SPRING ONION, RADISH, SEEDS, HERBS, VINAIGRETTE ^{GF} \$12