

Kia ora!

Smoke 'n' Barrel believe in creating an elevated low 'n' slow BBQ experience for everybody.

To us, BBQ is about real food, made slow, and best enjoyed with friends and whānau.

Excellent meat is just the beginning...

## Snacks

### PEPPER POPPERS

crispy coated 'n' fried jalapeños, stuffed with tequila & achiote chorizo cream cheese

\$13



### CHEESE 'N' CORNMEAL HUSH PUPPIES

southern style golden fritters, harissa dipping sauce

\$12



### LOADED POTATO SKINS

fried potato skins, melted cheese, bacon, spring onion, chilli-lime cream cheese

\$18



### TWICE-COOKED 'TATERS

baked then fried, tossed in lemon parmesan garlic butter

\$16



### ADD MEAT 'N' GRAVY

+\$10

100G PORK SHOULDER / BEEF CHEEK

GLUTEN FREE OPTION

VEGETARIAN OPTION

VEGAN OPTION

SHARING GUIDE

allergy notice: food prepared in a kitchen that contains nuts and flour

# MENU



## Here to Share

### MAINS

#### EPIC NACHOS

140G PORK / CHEEK / TOFU

1-2 people

\$35



fresh-fried corn chips, smoked green chilli cheese, black bean puree, avocado crema, pickled red onion, fresh coriander

#### BEEF CHEEK BOARD

300G

1-2 people

\$56



creamy parmesan polenta, red wine jus, miso-tahini charred veg

#### LAMB SHOULDER BOARD

300G

1-2 people

\$69



creamy parmesan polenta, red wine jus, miso-tahini charred veg

#### VEGGIE BOARD

1-2 people

\$52



smoked cauliflower & tofu, pickled beetroot hummus, creamy parmesan polenta, miso-tahini charred veg

### MEAT BOARD



2-4 people

300G BRISKET + 300G BEEF CHEEK + 400G RIBS  
cornbread, seedy slaw, miso-tahini charred veg

\$115

WANT IT ALL? + 300G LAMB SHOULDER

+\$35

### SIDES

#### PORK GREEN CHILLI MAC 'N' CHEESE

chef Cory's homage to two of his favourite foods

1-3 people

\$22

#### BUILT SALAD

ask your server for today's flavour

2-3 people

\$18



#### SEEDY SLAW

white wine vinaigrette, grainy mustard, toasted seeds

1-3 people

\$10



#### BURNT-END BAKED BEANS

spicy slow baked beans, charred carrots & onions, beef brisket burnt ends

1-2 people

\$12



#### JALAPEÑO CHEDDAR CORNBREAD

toasted with melty butter

2-4 people

\$16



#### 400G / 800G

bbq glazed baby back ribs, seedy slaw, twice-cooked 'taters

\$36 / \$70



## Burgers

SERVED WITH TWICE-COOKED 'TATERS

#### BBQ PULLED PORK

seedy slaw, texas bbq sauce, dijonnaise

\$24



#### BEEF BRISKET REUBEN

sauerkraut, melty swiss cheese, russian aioli

\$27



#### SMOKED CAJUN CHICKEN

cajun spice rub, seedy slaw, dill pickle, roasted garlic aioli

\$25



#### BEEF CHEEK

beef demi glacé, creamy slaw, dill pickle

\$25



#### SMOKED TOFU

seedy slaw, coriander, crispy tobacco onions, harissa sauce, vegan lemon aioli

\$18



## Sweet Treats

#### AMERICAN PIE

homemade with three generations of family recipes...ask your server for today's slice

\$12



#### CHOCOLATE POLENTA BROWNIE

fudgy in texture, served warm with vanilla ice cream

\$12



#### BREAD PUDDING DONUTS

fresh-fried and served with a strawberry 'n' rosemary coulis

\$12



## Ribs