

Kia ora!

Smoke 'n' Barrel believes 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.

IT'S HOW WE DO BBQ

Snacks

PEPPER POPPERS

\$13

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



CHEESE 'N' CORNMEAL HUSH PUPPIES

\$13

southern style golden fritters, harissa dipping sauce



LOADED POTATO SKINS

\$18

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



TWICE-COOKED 'TATERS

\$18

baked then fried, tossed in lemon parmesan garlic butter



ADD MEAT 'N' GRAVY

+\$12

100G PORK SHOULDER / BEEF CHEEK

MENU



Here to Share

LARGE PLATES

EPIC NACHOS

2 people \$35

140G PORK / CHEEK / TOFU



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

RIBS

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

400G

1 person \$36

800G

2 people \$70

BOARDS

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

300G BEEF CHEEK

\$58

300G BEEF BRISKET

\$62

300G LAMB SHOULDER

\$69

THE MEAT BOARD

3 people \$115

300G BRISKET + 300G BEEF CHEEK + 400G RIBS

cornbread, slaw, miso-tahini charred veg

WANT IT ALL? + 300G LAMB SHOULDER +\$35

THE VEGGIE BOARD

3 people \$70

smoked 'n' fried cauliflower, smoked tofu, smoked mushrooms, seedy slaw, russian aioli, harissa sauce, miso-tahini charred veg, jalapeño cheddar cornbread



SIDES

PORK GREEN CHILLI MAC 'N' CHEESE

3 people \$22

chef Cory's homage to two of his favourite foods

BUILT SALAD

ask your server for today's flavour

3 people \$18

SEEDY SLAW

white wine vinaigrette, grainy mustard, toasted seeds

2 people \$10

BURNT-END BAKED BEANS

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

2 people \$12

JALAPEÑO CHEDDAR CORNBREAD

4 people \$16

toasted with salted maple butter

Additions

ADD TO ANY MENU ITEM

100G PORK / CHEEK / TOFU

\$12

EXTRA SAUCE

\$2

EXTRA JUS PORK / BEEF

\$3

SAUCE FLIGHT (ALL 4 SAUCES)

\$6

texas bbq, harissa sauce, russian aioli, garlic aioli

Burgers

SERVED WITH TWICE-COOKED 'TATERS

BBQ PULLED PORK

\$26

seedy slaw, texas bbq sauce, dijonnaise

BEEF BRISKET REUBEN

\$28

sauerkraut, melty swiss cheese, russian aioli

SMOKED CAJUN CHICKEN

\$26

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

BEEF CHEEK

\$26

beef demi glacé, creamy slaw, dill pickle

SMOKED TOFU

\$22

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

Sweet Treats

AMERICAN PIE

\$14

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

CHOCOLATE POLENTA BROWNIE

\$14

fudgy in texture, served warm with vanilla ice cream

BREAD PUDDING DONUTS

\$14

fresh-fried and served with strawberry 'n' rosemary coulis or caramel apple dulce de leche

GLUTEN FREE OPTION VEGETARIAN OPTION VEGAN OPTION

SHARING GUIDE

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