

Kia ora!
Smoke 'n' Barrel believe in creating an elevated
'low 'n' slow' BBQ experience for everybody.
Excellent meat is just the beginning...

Menu

✂️ GLUTEN FREE
OPTION

✓ VEGETARIAN
OPTION

🌱 VEGAN
OPTION

BURGERS

slow-smoked meat in a pretzel bun

- ✂️ BEEF BRISKET REUBEN \$18.50
SAUERKRAUT, MELTY SWISS CHEESE,
RUSSIAN AIOLI
- ✂️ BBQ PORK SHOULDER \$16.50
SEEDY SLAW, TEXAS BBQ SAUCE,
DIJONNAISE
- ✂️ BEEF CHEEK \$17.50
BEEF DEMI GLACÉ, CREAMY SLAW,
DILL PICKLE
- 🌱 ✂️ TOFU \$14.00
SEEDY SLAW, CORIANDER, CRISPY
TOBACCO ONIONS, HARISSA SAUCE

PILE O' RIBS

six-hour smoked pork ribs

- ✂️ BIG 600GM \$26.00
- ✂️ BIGGER 1.2KG \$50.00

SIDES

hand-made with love & care

- ✓ ✂️ TWICE-COOKED 'TATERS \$9.00 REG
BAKED THEN FRIED, COATED IN
GARLIC PARMESAN BUTTER WITH A
HINT OF LEMON \$12.00 LGE
- ✓ ✂️ LOADED POTATO SKINS \$10.00
FRIED POTATO SKINS, MELTED
CHEESE, BACON, SPRING ONION,
CHILLI-LIME CREAM CHEESE
- ✓ ✂️ PEPPER POPPERS \$10.00
CRISPY COATED 'N' FRIED JALAPEÑOS,
STUFFED WITH TEQUILA & ACHIOTE
CHORIZO CREAM CHEESE
- 🌱 ✂️ BURNT-END BAKED BEANS \$10.00
SLOW BAKED BEANS, CHARRED CARROTS
& ONIONS, BEEF BRISKET BURNT ENDS
- PORK GREEN CHILLI \$12.00
MAC 'N' CHEESE
CHEF CORY'S HOMAGE TO TWO OF
HIS FAVOURITE FOODS
- 🌱 ✂️ SEEDY SLAW \$5.00
RED 'N' WHITE CABBAGE, CARROTS, RED
WINE VINAIGRETTE, TOASTED SEEDS

SWEET

the sweet after the meat

- ✓ DONUTS \$10.00
FRESH-FRIED BRIOCHE BREAD
PUDDING DONUTS SERVED WITH
STRAWBERRY COULIS
- ✓ HANDMADE SALTED \$10.00
CARAMEL POPCORN



SMOKENBARRELNZ