

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

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

\$14



CHEESE 'N' CORNMEAL HUSH PUPPIES

southern style golden fritters, harissa dipping sauce

\$14



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

\$18



ADD MEAT 'N' GRAVY

100G PORK SHOULDER / BEEF CHEEK

+\$12

GLUTEN FREE OPTION

VEGETARIAN OPTION

VEGAN OPTION

SHARING GUIDE

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

MENU



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LARGE PLATES

EPIC NACHOS

140G PORK / CHEEK / TOFU



\$36



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



\$37

800G



\$72

BOARDS

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



300G BEEF CHEEK

\$60

300G BEEF BRISKET

\$65

300G LAMB SHOULDER

\$70

THE MEAT BOARD

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



\$115

WANT IT ALL? + 300G LAMB SHOULDER

+\$35

THE VEGGIE BOARD

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



\$70



SIDES

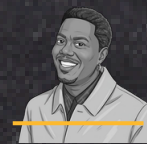
PORK GREEN CHILLI MAC 'N' CHEESE

chef Cory's homage to two of his favourite foods

make it a Beanie Mac +\$5



\$23



BUILT SALAD

ask your server for today's flavour



\$18



SEEDY SLAW

white wine vinaigrette, grainy mustard, toasted seeds



\$10



BURNT-END BAKED BEANS

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



\$14

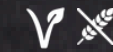


JALAPEÑO CHEDDAR CORNBREAD

toasted with salted maple butter



\$16



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

seedy slaw, texas bbq sauce, dijonnaise

\$27



BEEF BRISKET REUBEN

sauerkraut, melty swiss cheese, russian aioli

\$30



SMOKED CAJUN CHICKEN

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

\$27



BEEF CHEEK

beef demi glacé, creamy slaw, dill pickle

\$27



SMOKED TOFU

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

\$23



Sweet Treats

AMERICAN PIE

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

\$15



CHOCOLATE POLENTA BROWNIE

fudgy in texture, served warm with vanilla ice cream

\$15



BREAD PUDDING DONUTS

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

\$15

