

❖ —❖ TO START —❖

FRESH MARKET FISH SASHIMI \$13

Sliced Market Fish served on salted Ice with Soya Sauce, pickled Ginger, Wasabi and smoked Wakame (DF)

GRILLED GOOEY SMOKED PROVOLONE CHEESE \$14

on Ciabatta Toast with Heirloom Tomato and Basil Salsa (VE)

CRISP FRIED SQUID \$12

Served on shaved Pecorino Cheese, Baby Rocket and free range Egg Aioli

SLOW ROASTED DUCK ARANCINI \$12

with Wasabi infused Japanese Mayonnaise, Star anise and Red Cabbage pickled with Coconut Sugar & Rice Vinegar

GARLIC BRUSCHETTA \$12

Toasted and served with Lemon infused Crème Fraiche and air-dried Prosciutto

LAMB, CLOVER HONEY AND FIVE-SPICED SAUSAGES \$12

with Date Mascarpone and Crostini (GF) ON REQUEST

SOUP OF THE DAY \$12

with Crusty, toasted Ciabatta

PORK BELLY BURNT ENDS

Served with Peanut Brittle Coleslaw and lashings of Tamerilo BBQ Sauce (GF)

ENTRÉE
\$13

MAIN
\$28

plus choice
of side

PAROA BAY OYSTERS ON ICE \$15

four Oysters served on ice with Sherry Vinegar and Lemon (DF) (GF)

CAESAR SALAD \$14

Baby Cos Lettuce, Parmigiano Cheese, crispy Bacon, Croutons, Anchovy and free-range Egg (GF) ON REQUEST

KEY Dairy Free (DF) Gluten Free (GF) Vegetarian (VE)

If you have any food allergies or intolerances, please let your server know before ordering.

Whilst we make every effort to control our ingredients, our dishes are prepared in environments where allergens are present.

We cannot therefore guarantee that any item on our menu is allergen-free.

MAINS

HONEY FIVE SPICE CURED PORK BELLY \$29
served on a bed of crisp Apple and Kimchi Salad with a Sesame, Coriander and Duck tossed steamed Rice

SMOKED AND GRILLED HALOUMI \$28
with Vine ripened Tomato, Basil, sliced Cos Lettuce, marinated Eggplant, Red Onion, Malt Vinegar and Olive Oil dressing.
Seasoned with smoked Sea Salt (VE) (GF)

SMOKEPIT WAGYU BEAST \$30
Wholemeal Bap overloaded with 250g Wagyu Brisket, Aged Edam Cheese, Pickles and Tomato Ketchup. Served with Fries and Coleslaw

MAC AND CHEESE SKILLET \$28
Smokepit Ham, four-Cheese Sauce and Macaroni.
Topped with chopped Jalapeno and a Green Salad

LINE CAUGHT MARKET FISH \$32
served on crispy Polenta, Silver Beet tossed in Lemon and Olive Oil, with Hollandaise Sauce and Pomegranate (GF)

MUSSELS, TUA TUA, CLAMS AND PRAWNS \$32
Cooked with aromatically with White Wine, Garlic and fresh Herbs, served with side Salad and Bruschetta (GF) ON REQUEST (DF) ON REQUEST

SMOKEPIT SPECIALTIES

SERVED WITH PICKLES, COLESLAW AND YOUR CHOICE OF SIDE

SMOKEPIT PETITE HAM \$29
300g of Pork Loin cured and smoked, glazed and slow roasted (GF) (DF) ON REQUEST

SMOKEPIT CHICKEN BREAST \$29
vacuum infused with buttermilk, coated, fried Crispy

SMOKEPIT HOUSE SMOKED MT COOK SALMON \$32
cured, cold smoked and flash roasted (GF) (DF) ON REQUEST

WHOLE RACK OF MEATY PORK RIBS \$32
brined, rubbed, smoked, slow cooked for 8 hours (GF) (DF) ON REQUEST

WAGYU BEEF BRISKET \$29
250g of rubbed and smoked, then slow cooked for 48 hours (GF) (DF) ON REQUEST

½ DUCK \$32
rubbed, Slow Cooked, flash roasted and glazed (GF) (DF) ON REQUEST

FROM THE GRILL

SERVED WITH JUS, ONION RINGS AND YOUR CHOICE OF SIDE

250G WAGYU BEEF MBS 7-9 - RUMP CAP (PICANHA) \$32

Grilled, rested and sliced, then served "Picante Style" with Chimichurri

GF ON REQUEST DF ON REQUEST

200G WAGYU SCOTCH FILLET

aged minimum 60 days GF ON REQUEST DF ON REQUEST \$32

180G WAGYU EYE FILLET

aged minimum 60 days GF ON REQUEST DF ON REQUEST \$32

COMBO OF WAGYU RUMP 200G

and your choice of GF ON REQUEST DF ON REQUEST \$32

X3 wild caught Prawns or crispy Squid or
½ rack of Pork Ribs or steamed Mussels

FEAST FOR TWO

GRILL PLATTER \$70

A selection of grilled Meats:

our prized Wagyu Brisket, Aged Wagyu Rump cap,
SmokePit Pork Belly burnt Ends, SmokePit St Louis Pork Ribs
and crispy Buttermilk Chicken Breast GF ON REQUEST

WHY NOTS

FRIES WITH AIOLI DF GF VE \$6.5

GARDEN SALAD DF GF VE \$6.5

COLESLAW, AIOLI & PEANUT BRITTLE DF GF \$6.5

MAC N CHEESE \$6.5

ONION RINGS \$6.5

POTATO MASH INFUSED WITH SMOKED BONE MARROW \$6.5

JALAPENO POPPERS x5 \$6.5

SAUTÉED GREENS WITH OLIVE OIL AND SEA SALT \$6.5

—❧—DESSERTS—❧—

CHOCOLATE FONDANT \$12
Gooley, melting Chocolate, with Vanilla Ice Cream

VANILLA CRÈME BRÛLÉE \$12
with Summer Berries and Biscotti (GF) ON REQUEST

SPENCER ICE CREAM SUNDAE \$12
with all the trimmings (GF) ON REQUEST

CHERRY AND CHOCOLATE TART \$12
Macerated Cherry and Dark Chocolate Tart
with whipped Cream and Praline

SPENCER ETON MESS \$12
Meringue, Berry Compote and whipped Chantilly Cream (GF) ON REQUEST

TIRAMISU BRANDY SNAPS \$12
Coffee, Cream, Amaretto Cookies and Liqueur Mousse,
served in Brandy Snaps with Berry Compote

—❧—CHEESE—❧—

MAHOE VERY OLD EDAM
A multi-award winner, this Cheese is rated as one of the best, year
after year. Mild and fruity in flavour, smooth to cut (GF)

MAHOE BLUE
New Zealand's best unknown organic Farmhouse Blue, from the Far
North, balanced fruity acidity without the bite (GF) ON REQUEST

HANDCRAFTED PUHOI BRIE
Soft creamy texture and a deliciously subtle mushroom flavour (GF) ON REQUEST

SINGLE CHEESE PLATTER \$15.5

TWO CHEESE PLATTER \$27

All served with Wafer Crackers, Quince Paste, dried Fruits and Nuts

