

Old Mates Smokehouse

SMOKED MEATS

- Freedom Farmed Smoked Pork Belly Coated In Our Sweet & Spicy Glaze
- Free Range Spicy Jerk Chicken Thighs (Boneless)
- Our Homemade Smoked Sausages (Different Flavours/Meats Available)
- Slow Smoked BBQ Jackfruit Cooked In Our Special BBQ Sauce (The Vegan Pulled Meat)
- 12Hr Smoked Wagyu Brisket
- St Louis Cut Pork Ribs Dusted With Our Favourite House Rub & Lavished In Our Sticky Glaze
- 10Hr Smoked & Pulled Lamb Dressed In Our Vinegar Sauce
- Hot Smoked King Salmon Glazed In Central Otago Wildflower Honey

SIDES

- Freshly Baked Artisan Bread Rolls
- Cheese & Jalapeño Cornbread
- Ranch Style Slaw
- Baby Cos Wedges, Shallot, Parmesan, Creamy Dressing
- Green Leaf Salad, White Balsamic Dressing
- Burnt Corn On The Cob, Parmesan, Lime (Seasonal)
- Warm Gourmet Potatoes, Fried Shallots, Spring Onion, Tarragon Butter
- Southern Style Beans
- Mac & Cheese

DESSERTS

- Raspberry & Chocolate Brownie, Hazelnut Crème, Praline
- Cultured Buttermilk & Seasonal Otago Fruit Panna Cotta
- Meyer Lemon Posset, Macerated Strawberries, Oat Crumble, Mint

We at Old Mates Smokehouse want to make your event special and will endeavour to make this happen. The options we have presented are just a guide and we can work with you to create your vision and tailor a menu to your exact specifications and budget. Please do not hesitate to get in touch with any questions you may have and to start planning on how we can make your next event awesome and one to remember!

BUFFET STYLE

\$55 p/p

- 2 Meats
- 2 Sides

\$70 p/p

- 3 Meats
- 3 Sides

\$85 p/p

- 4 Meats
- 4 Sides

*** Add A Dessert Or Premium NZ Cheese
Board For \$10 p/p**

GRAZING PLATTERS

\$20 p/p

- Assorted Artisan Bread/Crackers
- NZ Cheeses
- Cured Meats
- Hot Smoked King Salmon
- Cheese Goujeres
- House Pickles
- Citrus & Herb Marinated Olives
- Crudites
- Assorted Seasonal Dips/Chutneys

CANAPES

\$5 Each

- Fiordland Venison Tartare, Pickled Shiitake, Coal Oil, Potato Chip
- Hot Smoked Salmon Rilette, Wakame Tartlet, Salmon Roe, Chives
- Pork Belly Burnt Ends, Apple Puree
- Smoked Beef Short Rib Croquette, Truffle Aioli
- Fire Roasted Oyster Mushroom, Porcini Cream, Feta, Truffle, Crostini
- Mini Yorkshire Pudding, Smoked Brisket, Parsnip Cream, Bone Jus
- Chickpea Pannise, Smoked Eggplant, Black Garlic, Lemon Herb Labneh
- Charcoal Grilled Prawn, Smoked Tomato & Avocado Salsa, Tostada, Coriander
- Whitebait Fritter, Lemon Aioli, Rye Crumb