

OLD MATES SMOKEHOUSE

SMOKED MEATS

- Freedom Farmed Smoked Pork Belly Coated In Our Sweet & Spicy Glaze
- St Louis Pork Ribs Dusted With Our Favourite House Rub & Finished In Our Sticky Glaze
- Free Range Spicy Jerk Chicken Thighs (Boneless)
- Our House-Made Smoked Sausages
- 12Hr Smoked Beef Cheeks
- 10Hr Smoked & Pulled Lamb Dressed In Our Vinegar Sauce
- Hot Smoked King Salmon Glazed In Central Otago Wildflower Honey
- Slow Smoked BBQ Jackfruit Cooked In Our Special BBQ Sauce (The Vegan Pulled Meat)

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 Ribs, Chipotle-Lime Rub
- Warm Gourmet Potatoes, Fried Shallot, Spring Onion, Tarragon Butter
- Southern Style Beans

BUFFET STYLE

\$65 p/p

- 2 Meats
- 2 Sides

\$75 p/p

- 3 Meats
- 3 Sides

\$90 p/p

- 4 Meats
- 4 Sides

DESSERTS

\$15 P/P

- Dark Chocolate Fudge Brownie, Raspberry Crème, Hazelnut Praline
- Meyer Lemon Posset, Macerated Strawberries, Oat Crumble, Mint
- Tiramisu, Amaretto, Shaved Chocolate
- Coconut Lamington, Raspberry Curd, Chantilly Cream
- Lemon Meringue Pavlova, Fresh Fruits, Strawberry Dust
- Assorted Premium NZ Cheese Board

GRAZING PLATTERS

\$25 P/P

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

CANAPES

\$20 P/P

(CHOOSE 3)

- Fiordland Venison Tartare, Coal Oil, Potato Chip
- Hot Smoked Salmon Tartlet, Pickled Fennel, Chives
- Pork Belly Burnt Ends, Apple Puree, Pork Scratching
- Smoked Beef Short Rib Croquette, Truffle Aioli
- Fire Roasted Oyster & Shiitake Mushroom, Black Garlic, Feta, Crostini **(V)**
- Chickpea Pannise, Smoked Eggplant, Coriander **(V)**
- Charcoal Grilled Prawns, Smoked Tomato Salsa, Avocado, Chipotle, Tostada