



Our meat is locally sourced, rubbed, marinated and nurtured by our passionate Smoke team. Smoked low, slow and long in our custom built authentic American wood fired BBQ smoker. It's smoking' good food!

SMOKE PLATTER \$28

Choose 2 meats - Beef Brisket, Boston Butt (pork), house-made sausage or Texan jerk (spicy) chicken Add another meat \$8 per option (brisket \$10)

Served with fries, slaw, pickles, and our own BBQ sauce

ADD MORE SIDES

Maple Beans with apple wood smoked bacon \$6 Corn Salsa \$6

Waffle Fries \$8 or \$10 Smoke Slaw \$5 Black Bean Salad \$6

BEEF RIB – 400gm One 10 hour slow smoked huge Angus beef rib. Served with coleslaw and a cheddar herb polenta cube. \$36

ST LOUIS PORK RIBS A "Smoke" speciality - Premium quality 6 hour wood smoked St Louis style ribs. Dry rubbed or sticky. Served with a side of fries. \$29

BURGERS & SANDWICHES

AUSTIN MIDNIGHT \$25

Sour dough roll, chimichurri, honey orange oven roasted ham, smoked brisket, swiss cheese, mustard, garlic butter and a sandwich stacker served with fries

JIM BEAM BEEF BURGER \$25

200g beef patty, brioche bun, Monterey Jack smoked cheese, spicy dill pickle, Jim Beam Devils Cut Bourbon sauce, salad and fries

BRISKET BURGER \$25

12 hour smoked brisket, milk bun, southern fried onions, iceberg lettuce, rhubarb and citrus salsa, world famous Fire Bug Sauce and fries

CHICKEN WAFFLE OPEN SANDWICH \$24

Southern Fried Chicken, salad, sandwich stackers on a waffle with spicy ranch dressing and Canadian maple syrup

DIRTY WEDGES \$22

Smoked brisket, wedges, caramelised onion, beef jus, fire bug sauce topped with melted cheese served with sour cream and guacamole

CULLEYS HOT WING CHALLENGE \$25

Warning R18! Our 5 wings start at a tingling jalapeno and end in a Culleys 6 million Scoville Carolina Reaper if you dare, includes a "cooling ice cream sundae."