

# OLD MATES SMOKEHOUSE

## SMOKED MEATS

- Freedom Farmed Smoked Pork Belly Coated In Our Sweet & Spicy Glaze
- Slow Smoked & Pulled Pork Shoulder Dressed In Our Carolina Gold BBQ Sauce
- St Louis Cut Pork Ribs Dusted With Our Favourite House Rub & Finished In Our Sticky Glaze
- Free Range Chimichurri Chicken Thighs (Boneless)
- Our Homemade Smoked Sausages (Bratwurst or Brisket & Jalapeño)
- 12Hr Smoked Wagyu Beef Brisket
- 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 On The Cob, Parmesan, Lime, Chipotle
- Warm Gourmet Potatoes, Fried Shallots, Spring Onion, Tarragon Butter
- Southern Style Beans
- Macaroni & Cheese

## BUFFET STYLE

**\$55 p/p**

- 2 Meats
- 2 Sides

**\$70 p/p**

- 3 Meats
- 3 Sides

**\$85 p/p**

- 4 Meats
- 4 Sides

## DESSERTS

\$10 P/P

- Raspberry & Dark Chocolate Brownie, Hazelnut Crème, Praline
- Cultured Buttermilk & Seasonal Otago Fruit Panna Cotta
- Meyer Lemon Posset, Macerated Strawberries, Oat Crumble, Mint
- Tiramisu, Shaved Chocolate
- Coconut Lamington, Raspberry Curd, Chantilly Cream
- Lemon Meringue Pavlova, Fresh Fruits, Strawberry Dust
- Assorted Premium NZ Cheese Board (Addition \$5 P/P)

## GRAZING PLATTERS

\$25 P/P

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

## CANAPES

\$5 EACH

- Fiordland Venison Tartare, Pickled Shiitake, Coal Oil, Potato Chip
- Hot Smoked Salmon Rillettes, 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 (V)
- Mini Yorkshire Pudding, Smoked Brisket, Parsnip Cream, Bone Jus
- Chickpea Pannise, Smoked Eggplant, Black Garlic, Lemon Herb Labneh (V)
- Charcoal Grilled Prawns, Smoked Tomato & Avocado Salsa, Tostada, Coriander
- Whitebait Fritter, Lemon Aioli, Rye Crumb, Sorrel