



Burgers

BEEF BRISKET REUBEN

SAUERKRAUT, MELTY SWISS CHEESE,
RUSSIAN MAYO

\$15



BBQ PULLED PORK

SEEDY SLAW, DIJONNAISE

\$15



SMOKED TOFU

SEEDY SLAW, CORIANDER,
VEGAN CHILLI LIME AIOLI

\$13



Sides

TWICE-COOKED TATERS

BAKED THEN FRIED, COATED IN GARLIC PARMESAN
BUTTER WITH A HINT OF LEMON

\$8 regular \$11 large



LOADED POTATO SKINS

FRIED POTATO SKINS, MELTED CHEESE, BACON,
SPRING ONION, CREAM CHEESE

\$8



BURNT END BAKED BEANS

SLOW BAKED BEANS, CHARRED CARROTS & ONIONS,
BEEF BRISKET ENDS

\$8



PEPPER POPPERS

CRISPY COATED 'N' FRIED JALAPEÑOS,
STUFFED WITH SMOKED CHORIZO CREAM CHEESE

\$8



SEEDY SLAW

RED 'N' WHITE CABBAGE, CARROTS, RED WINE
VINAIGRETTE, TOASTED SEEDS

\$4



Let's meat up



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gluten free option



vegetarian option



vegan option