

SMALL PLATES & RAW BAR

Small sharing plates for the table whilst pondering your mains...

FRESHLY OPENED OYSTERS

Mkt/price

TUNA POKE

Avocado, sesame, radish 19/29

CHIPOTLE FRIED CHICKEN

Kimchi aioli, lime 19

SHRIMP 'N' GRITZ

Coriander, chilli, lime 17

SMOKED BRISKET POUTINE

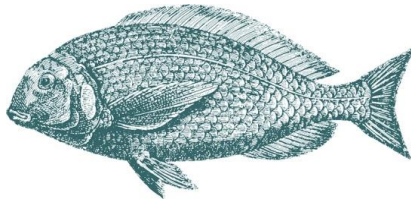
Fat chips, brisket gravy, melted curds 22

ASIAN PRAWN TACOS

Baby cos, rice noodles, toasted peanuts, lime and chilli (3) 17

PORK BELLY CORN DOGS

(3) 19



FRESH SALADS

These contain nothing but seasonal, fresh and locally-sourced produce with the help of our friends at Farm 84.

BARBEQUE PRAWN

Little gem, farm 84 tomatoes, 'Marie Rose', smoked bacon crumb 23

SMOKED BURRATA

Roasted baby carrots, puy lentils, buffalo yoghurt, dukkah 25

PERUVIAN CHICKEN

Baby cos, soft egg chipotle buttermilk, pancetta 21

CULPEPER FAVOURITES & LARGE PLATES

Our Southern Pride smoker from Tennessee helps us create fantastic BBQ. All smoked meats come w/ slaw 'n' pickles...

16HR SMOKED BEEF BRISKET 200g 28

BOSTON BUTT PULLED PORK 200g 22

SMOKED BABY BACK PORK RIBS

half 21 whole 38

SEARED MARKET CATCH

Green papaya slaw, nam jim dressing, toasted peanut 35

CHARRED SKIRT STEAK

Smoked egg yolk, salsa verde, duck fat fingerling kumara 29

SMOKED LAMB RIBS

Date puree, sheep's yoghurt, zucchini 26

AWESOME WAGYU KIWI BURGER

Grass fed wagyu beef pattie (200g), beetroot, fried egg, aioli 26



EXTRAS

MAC 'N' CHEESE, smoked bacon 9

CURLY FRIES, aioli 7.5

ROAST CAULIFLOWER, romesco, Monteverchio cheese 12

PURPLE SLAW, apple aioli 9

POTATO BUNS 1.5 ea

CHARRED BROCCOLINI, sesame, soy 10

COAL-FIRED ROTISSERIE

Accompanied by butter lettuce and grilled flat breads...limited availability from 5pm daily

PERUVIAN CHICKEN

half 26 whole 48

FREE RANGE PORK BELLY

Auntie's jerk spice 24

THE FEAST

Just too hard to pick? How about we choose for you

Chef's selection of small plates
Culpeper Board w/ trimmings
Chocolate chip cookies, milk mousse

65 pp (min. 2 pax)

THE CULPEPER BOARD

A selection of our best BBQ

BRISKET, BABY BACK RIBS, PULLED PORK & LAMB SAUSAGE TO SHARE

Accompanied by fries, purple slaw, potato buns

45 pp (min. 2 pax)

COCKTAILS

CULPEPER SMASH

Tanqueray, bitters, grapefruits sherbet, ruby red grapefruit 18

PIMMS CUP (serves 2)

Pimms, Stone Ginger Wine, fresh fruit, lemonade & ginger ale 25

COOLIO

Grey goose, elderflower and apple, lime, mint, topped with soda 18

MEXICAN JULEP

Jose 1800 Anejo tequila, Grand Marnier, agave syrup, mint, lime 18

CULPEPER WEEKLY SPECIALS

MONDAY

\$2 Oysters 3pm-6pm

TUESDAY

\$25 All you can eat pork ribs

6pm - 8pm

WEDNESDAY

\$25 Seafood & Slurp

Seafood board w/ glass of Sauvignon Blanc or lager from 5pm

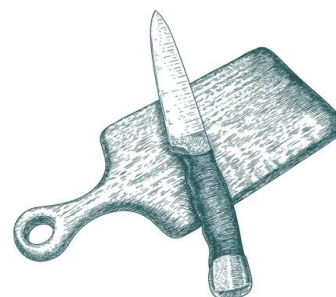
THURSDAY

\$25 Pig & Pinot

Nose to tail specials w/ glass of Pinot Noir from 5pm

FRIDAY

\$5 Pulled pork sliders 3pm-6pm



HOUSE MADE PIES AND ICE-CREAM 12

Salted caramel apple pie
Key lime pie
Chocolate pecan

Pie of the week
please ask your server

Ice-creams

Salted caramel
Blueberry
Roasted banana
Vanilla