

SMALLER PLATES

Perfect to share for the table or keep to yourself as an entree...

FRESHLY OPENED OYSTERS (GF)

Natural or Tempura
Mkt/price

TUNA POKE (GF)

Avocado, onions, cucumber, wakame, sesame, radish and soy sauce 19/29

CULPEPER FRIED CHICKEN

Scotch bonnet mayonnaise 17

SMASHED CHARCOAL FIRED KUMARA (GF)

Sour cream, jalapeno, cilantro, Montevecchio cheese 17

FLASH FRIED SHRIMP TACO (GF)

Lettuce cup, peanuts, rice noodle, chili, lime (3) 17

LAMB MERGUEZ CORN DOGS

Hazelnut dukkah spice, date, whipped feta dressing (3) 16

PRAWN AND OKRA HUSH PUPPIES

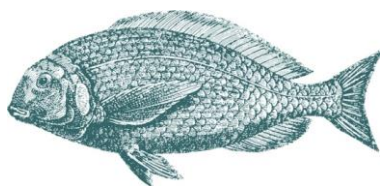
Served with coriander and a jalapeno, lime aioli (5) 15

SMOKED HAM HOCK & BRISKET BROTH

Barley, dumplings, winter greens 16

BBQ CHICKEN SALAD (GF)

Little gem, heirloom tomatoes, avocado mousse, chipotle aioli, radish and red onion
23



LARGER PLATES

Some with smoke, some from the rotisserie and some classics for your main course...

16HR SMOKED WAKANUI BRISKET (200g)

Hot mustard, pickle, purple slaw 26

BIG GLORY BAY SALMON

Smoked mussels, collard greens, chili 32

BOSTON BUTT PULLED PORK (200g)

House slaw, pickles 22

CULPEPER CHEESE BURGER

200g Grass fed wagyu beef, lettuce, tomato, jalapeno mustard, pickles, smoked cheddar - served with hand cut chips 24

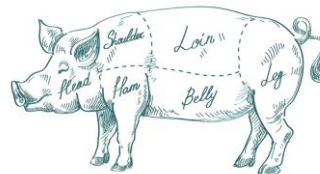
Add bacon 3 or egg 3

SMOKED BEEF CHEEK

Crushed celeriac, Italian cabbage, BBQ glaze 29

CRISPY PORK CHEEK SCRUMPET

'Burnt end' beans, smoked potato 'saffron rouille' 26.5



HOT OFF THE COALS

ROTISSERIE

FREE RANGE CHICKEN **

Cuban rice and beans, Culpeper tomato salsa

27 half 50 whole

**Available from 5pm

WHOLE YELLOW BELLY FLOUNDER 450g

Green grapes, almonds, brown butter, lemon 35

GRASS FED BEEF SCOTCH FILLET (GF)

Jalapeno chimichurri
32 200g 44 300g

STICKY ST. LOUIS PORK SPARE RIBS

Pickles, crispy shallot
25 500g 48 1kg

Can't decide? Try this...

SHARING BOARDS

THE CULPEPER BOARD

16hr smoked Brisket,
pork spare ribs, pulled pork &
sausage of the day
Accompanied by fries, purple slaw,
potato buns
39 pp (min. 2 pax)

3 COURSE FEASTING MENU

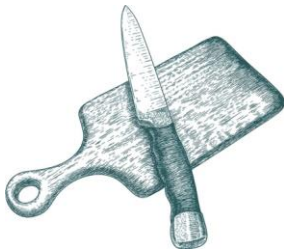
The Sharing Culpeper Board plus
Chef's selection of small plates,
with warm choc chip cookies & milk
mousse to finish
65 pp (min. 2 pax)

1 KG GREEN SHELL MUSSELS

Chorizo sausage, chili, white wine,
grilled sourdough
24

HAWKES BAY LAMB SHOULDER (2-3 pax)

Walnut 'tarator', tahini dressing,
dukkah spiced potato 70



A BIT EXTRA

MAC 'N' CHEESE, smoked ham hock 10
BEER BATTERED FRIES, chipotle aioli 8.5
ROAST CAULIFLOWER, romesco,
Montevecchio cheese 12
THE WEDGE, iceberg, green goddess,
manchego, almonds, chipotle 12
WARM POTATO BUN, butter 2
SEASONAL GREENS, ask you server POA
BURNT END BEANS, bacon, tomato, 11

CULPEPER SPECIALS

DAILY

Happy Hour 4-7pm

Enjoy \$5 wines, \$5 beers and \$10
cocktails*

Home of the \$2 oyster 4-7pm

Freshly shucked everyday

MONDAY 6pm till late

Hot wings
\$1 each

TUESDAY 6pm till late

All You Can Eat BBQ Pork Ribs**
\$25pp

WEDNESDAY 6pm till late

2 Burgers for \$20

Beef Burger: smoked cheddar, crispy
shallots, house pickles, BBQ sauce
and aioli

Chicken Burger: crispy corn chip thigh
pattie, salsa verde, jalapeno slaw and
BBQ sauce

Vegetarian option available

**Applies to selected products*

***While stocks last*

TO END IT ALL SWEETLY



Homemade pie & ice cream 12

Pies

Key lime
Salted caramel apple
Banoffee Pie

'Pie of the week' - see your server

Ice creams (GF)

Vanilla/Milk Chocolate/
Hazelnut Praline/Yoghurt

House made choc chip cookies (3) 12

Warmed with whipped milk mousse

Habby's 'injectable' brioche doughnut

(1) 8

Choose your syringe

Slightly salted chocolate custard/
Lemon curd/Peanut Butter Mousse