

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, wakame, sesame,
radish and soy sauce 19/29

KOREAN SPICED CRISPY CHICKEN WINGS

Sesame seeds (6) 15

SMASHED CHARCOAL FIRED KUMARA (GF)

Sour cream, jalapeno, cilantro,
Montevecchio cheese 17

GARLIC & LEMON BBQ SQUID TACO (GF)

Lettuce cup, asparagus, tomatoes,
siracha mayo and pork crackling
(3) 17

DUCK AND KALE CORN DOGS

Culpeper BBQ sauce, shallot & pork
crackling (3) 19

PRAWN AND OKRA HUSH PUPPIES

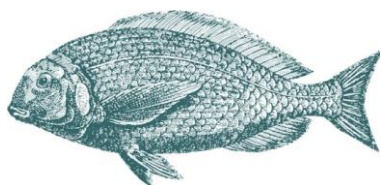
Served with coriander and a
jalapeno and lime aioli (5) 15

SMOKED BRISKET TACOS

Caramelized onions, black beans,
chipotle, jalapeno, sour cream,
avocado (2) 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

COLD SMOKED OVEN ROASTED

BIG GLORY BAY SALMON

Shaved cucumber, rocket, orange,
toasted almond and crème fraiche 24

BOSTON BUTT PULLED PORK (200g)

House slaw, pickles 22

CULPEPER CHEESE BURGER

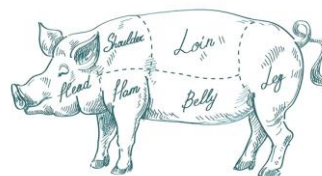
200g Grass fed wagyu beef, lettuce,
tomato, jalapeno mustard, pickles,
smoked cheddar - served with hand
cut chips 24
Add bacon 3 or egg 3

SAVANNAH SKIRT STEAK (GF)

Yoghurt, shallot, green chilli
salsa, fresh herbs 26

CRISPY SKIN PORK BELLY (200g) (GF)

served with jalapeno, corn and
tomato salsa and smoked sour cream
28.5



HOT OFF THE COALS

FREE RANGE ROTISSERIE

FLAMED BBQ CHICKEN**

Cuban beans and rice, Culpeper
tomato salsa
27 half 50 whole
**Available from 5pm

GRASS FED 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

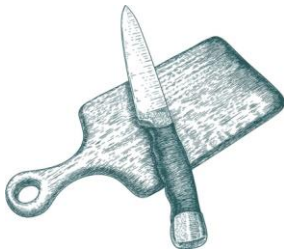
16hr smoked Brisket,
pork spare ribs, pulled pork &
sausage of the day
Accompanied by fries, purple slaw,
potato buns
39 pp (min. 2 pax)

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)

SHARING SHELLFISH BOWL

Clams, tuatua, mussels served in a
Kaitaia fire tomato broth with
chorizo sausage and a side of
potato buns
39



A BIT EXTRA

MAC 'N' CHEESE, smoked ham hock 10
BEER BATTERED FRIES, chipotle aioli 8.5
ROAST CAULIFLOWER, romesco,
Montevecchio cheese 12
PURPLE SLAW, lemon mayo 9
WARM POTATO BUN, butter 2
SEASONAL GREENS, ask you server POA
SKILLET BAKED JALAPENO CORN BREAD, burnt
butter 10

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