

SMALL PLATES

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

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

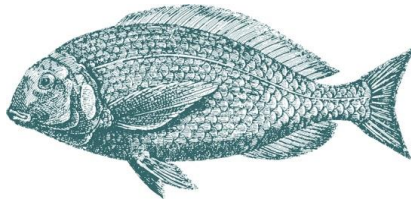
Fat chips, brisket gravy, melted curds 22

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

LARGE PLATES

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

16HR SMOKED BEEF BRISKET* 200g 28

BOSTON BUTT PULLED PORK* 200g 22

SMOKED BABY BACK PORK RIBS*

half 21 whole 38

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

SEARED MARKET CATCH

Green papaya slaw, nam jim dressing, chilli, 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, provolone cheese, fried egg, jalapeno mustard, aioli 26

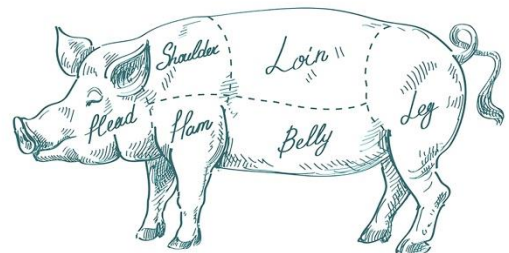
COAL-FIRED ROTISSERIE PERUVIAN CHICKEN*

half 26 whole 48

COAL-FIRED ROTISSERIE FREE RANGE PORK BELLY*

Auntie's jerk spice 24

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



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)

Upgrade to "THE FEAST"

Chef's selection of small plates,
and house made choc chip cookies &
milk mousse 65 pp (min.2 pax)

EXTRAS

MAC 'N' CHEESE, smoked bacon 10

CURLY FRIES, aioli 8.5

ROAST CAULIFLOWER, romesco,

Montevecchio cheese 12

PURPLE SLAW, apple aioli 9

POTATO BUNS 1.5 ea

CHARRED BROCCOLINI, sesame, soy 10

LUNCHTIME SANDWICHES AND TACOS

*All served with house pickles and curly fries
from 11am to 3pm daily*

THE CUBANO

Pulled Pork, chipotle slaw,
crackling 22

THE PASTRAMI STACK

House made pastrami (200gm),
Italian cheese, hot mustard,
sauerkraut 29

SMOKED BRISKET MONTREAL

16 hour smoked brisket (220gm),
pickled cabbage, light rye 23

BLACKEND FISH TACO (2)

Green tomato relish, chipotle
aioli, iceberg lettuce 23

SMOKED BRISKET TACO (2)

Chipotle, onions, whipped avo, sour
cream, cucumber, coriander 23

CULPEPER SPECIALS

*Our favorites, some on special and some just
special...*

DAILY

Lunch Hour Eats 11-3pm

2 Course menu with two options per
course \$25

Ask our friendly staff for current menu

Happy Hour 4-7pm

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

*applies to selected products

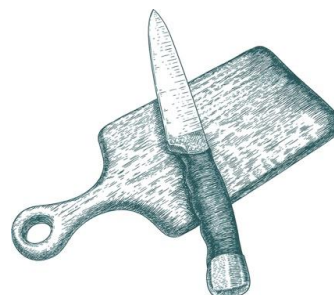
TUESDAY

\$25 All you can eat pork ribs
6pm to late

THURSDAY

\$2 Oysters

Shucked to order 3-6pm



HOUSE MADE PIES AND ICE- CREAM 12

*The sweetest way to end your time at The
Culpeper*

Key lime

Salted caramel & apple

Chocolate pecan

Pie of the week

please ask your server

Ice-creams

Salted caramel

Blueberry

Roasted banana

Vanilla