

## SMALLER PLATES

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

### FRESHLY OPENED OYSTERS

Natural or Kilpatrick  
Mkt/price

### TUNA POKE

Avocado, sesame, radish 19/29

### SMOKED PEPPER & POLENTA FRIED CHICKEN

Alabama white BBQ sauce 19

### SMOKED SALMON RILLETTE

Scallion, chilli, lime 17

### SMASHED CHARCOAL FIRED KUMARA

Sour cream, jalapeno, cilantro, Montevecchio cheese 17

### ASIAN PRAWN TACOS

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

### CONFIT PORK BELLY CORN DOGS

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

### CHIPOTLE PULLED PORK TOSTADA

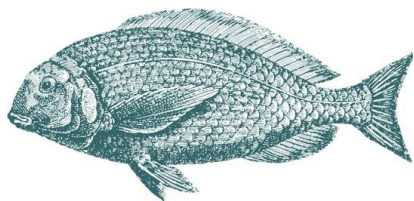
Melted provolone, avocado, cilantro, fried egg 18

### SMOKED BRISKET TACOS

Melted onions, black beans, chipotle, sour cream (2) 16

### BBQ PRAWN SALAD

Little gem, farm 84 tomatoes, 'Marie Rose' smoked bacon crumb  
16/24



## 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

### ROASTED ORA KING SALMON

Shaved cucumber, rocket, orange, toasted almond 24

### BOSTON BUTT PULLED PORK (200g)

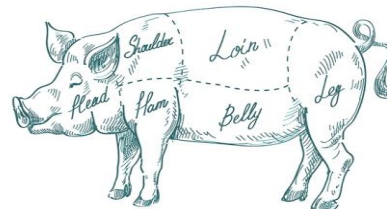
House slaw, pickles 22

### CULPEPER CHEESE BURGER

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

### COFFEE BBQ GLAZED SAVANNAH SKIRT STEAK

Yoghurt, shallot, green chilli salsa, fresh herbs 26



## A BIT EXTRA

**MAC 'N' CHEESE**, smoked bacon 10  
**CURLY 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 9

## HOT OFF THE COALS

### CHARCOAL FLAMED 'MOJO' CHICKEN\*

Cuban beans, rice, orange,  
gremolata

27 half      50 whole

### GRASS FED SCOTCH FILLET\*

Jalapeno chimichurri

32 200g      44 300g

### STICKY ST. LOUIS PORK SPARE RIBS

Pickles, crispy shallot

25 500g      48 1kg

*\*Available from 5pm only and subject to availability. Pre-Order available to secure your night!*

*Can't decide? Try this...*

## THE CULPEPER BOARD

### 16 HOUR BRISKET, PORK SPARE RIBS, PULLED PORK & LAMB SAUSAGE

Accompanied by fries, purple slaw,  
potato buns

45 pp (min. 2 pax)

### Upgrade to "THE FEAST"

Add on Chef's selection of small  
plates, with warm choc chip cookies  
& milk mousse to finish

65 pp (min. 2 pax)

## SHARING BOARDS

*Perfect for two*

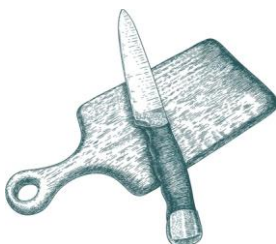
### WHOLE BBQ'D MARKET CATCH\*

Chimichurri, grilled lemon,  
fresh herbs 39

### SMOKED PIGS HOCK\*

Salsa verde, hot mustard,  
pickles, crackling, smoked  
maple 35

*\*Served with toasted flat breads*



## CULPEPER SPECIALS

### DAILY

#### \$25 Lunch Eats 11-3pm

One selected main, glass of wine,  
beer or soft drink

*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 \*while stocks last

### THURSDAY

#### \$2 Oysters

Shucked to order 3-6pm

"ASK US ABOUT FUNCTIONS, WE CATER  
FOR ALL TYPES OF EVENTS"

## TO END IT ALL SWEETLY



## HOUSE MADE PIE & ICE CREAM

### Key lime

Salted caramel & apple

Chocolate pecan

Pie of the week

*please ask your server*

With your choice of Ice-creams

Salted caramel

Blueberry

Roasted banana

Vanilla

Flavor of the day

*please ask your server*

OR

### House made choc chip cookies

Warmed with whipped milk mousse (3)

All 12