

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

SMOKED PEPPER & POLENTA FRIED CHICKEN

Alabama white BBQ sauce 19

SMASHED CHARCOAL FIRED KUMARA

Sour cream, jalapeno, cilantro,
Montevecchio cheese 17

ASIAN PRAWN TACOS

Baby cos cup taco, 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

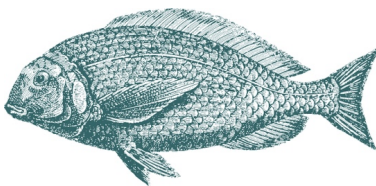
Melted provolone, avocado,
cilantro, fried egg 18

SMOKED BRISKET TACOS

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

BBQ PRAWN SALAD

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



LARGER PLATES

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

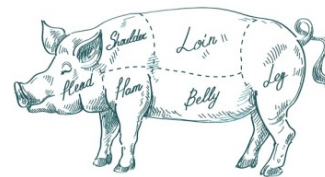
16HR SMOKED WAKANUI BRISKET (200g)
Hot mustard, pickle, purple slaw 26

COLD SMOKED 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, tomato,
jalapeno mustard, pickles, smoked
cheddar - served with hand cut chips
24
Add bacon 3 or egg 3

SAVANNAH SKIRT STEAK
Yoghurt, shallot, green chilli
salsa, fresh herbs 26



HOT OFF THE COALS

CHARCOAL FLAMED 'MOJO' CHICKEN*
Cuban beans and 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...

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)

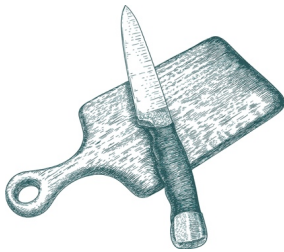
WHOLE BBQ'D MARKET CATCH BOARD*

Chimichurri, grilled lemon, fresh
herbs
39

SMOKED PIG'S HOCK BOARD*

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

*Perfect for two and served with toasted flat



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

CULPEPER SPECIALS

DAILY

Auckland Restaurant Month

Two Courses for \$25

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

Flame Grilled ½ BBQ Chicken & Fries**
\$15pp

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

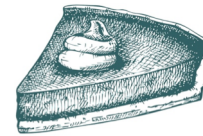
Chicken Burger: crispy corn chip thigh
pattie, salsa verde, jalapeno slaw and
BBQ sauce

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

Bittersweet chocolate pecan

'Pie of the week' - see your server

Ice creams

Milk/Mandarin/Roasted banana/Vanilla

House made choc chip cookies (3) 12

Warmed with whipped milk mousse

Habby's 'injectable' brioche
doughnut (1) 6

Choose your syringe

Slightly salted chocolate custard/

Mango curd/Apple praline curd

Please advise our team of any allergies