

# UP IN SMOKE

THE SOUL OF BBQ

AT UP IN SMOKE  
WE DON'T STOP  
AT SMOKING JUST  
MEAT.

WE SPECIALISE IN  
SMOKING MUCH  
MORE.

We use a combination  
of native wood logs and  
real coals to enhance our  
flavours with a difference.

## EARLY DOORS

### All Day Brunch

**Eggs on Toast** \$15  
Eggs your way on toast (Sourdough Bread)

**Big Smoke Breakfast** \$25  
Smoked bacon strips, chargrilled vine tomatoes, sausages, portabello mushrooms, seasonal greens, sourdough, and chickpea hummus

**Smoked Salmon Benedict** \$22  
Sourdough, house made hollandaise, salmon, seasonal greens, poached eggs

**Portobello Benedict (V)** \$23  
Sourdough, house made hollandaise, grilled haloumi, seasonal greens, poached eggs

**Breakfast Burrito** \$18  
Loaded with bacon, sausage, eggs, spinach, cheese

**Fluffy Pancake** \$23  
Buttermilk cream cheese pancakes, mixed berry compote, strawberry butter vanilla cream, organic maple, and freeze dry berries

## MINGLE

### Meat Trays

Meat options:  
Beef Brisket, Pork, Chicken

Your choice of meat served with fries, garlic bread, potato fritters, salsa, coleslaw, smoked Beans, mac & cheese

**Combo 1 with 1 meat** \$45

**Combo 2 with 2 meat** \$57

**Combo 3 with 3 meat** \$69

## SALSAS

**Avocado Salsa**  
**Spicy Tomato**  
**Grilled Pineapple**

## QUICK START

**Cheesy Garlic Bread (V)** \$12

**Sticky Chicken Wings** \$15  
Coated in house made smoky BBQ sauce

**Nachos (V)** \$12  
Served on a cheesy, crispy nacho chips bed with avocado, salsa, and sour cream

**add meat \$3**  
Choice of meat: beef brisket, smoked chicken or plant based option

**Loaded Fries (V)** \$13  
Loaded with cheese, garlic aioli, and a dash of sweet chilli sauce

**add meat \$2**  
Choice of smoked chicken or plant based option

**Southern Fried Chicken** \$23  
Strips of crispy fried chicken served with garlic aioli

**Burrito Wraps (V)** \$12  
Black Bean filling, lettuce, salsa, cheese, sour cream  
Choice of meat: beef brisket, smoked chicken or plant based option

**Classic Mac & Cheese (V)** \$12  
Macaroni pasta, cheese sauce and loaded with more cheese

**Smoked Beans** \$8  
Tomatoe based smoked beans

**Beer Battered Fries** \$9

**Kumara Wedges** \$10

## SAUCES

**Smoked mayo**  
**Smoked chipotle mayo**  
**Smoked BBQ**  
**Tomato relish**  
**Hot sauces**  
**Tomato Sauce**  
**Sweet chilli**

## MAINS

**Buffalo Chicken Wings** \$25  
Served with fries & salad

**Grilled Chicken** \$26  
Cajun spiced chicken thighs served with beer battered fries & salad

**Dibs on Ribs** \$26  
Slathered with BBQ sauce, served with fries & salad

**Smoked Lamb Shank** \$36  
Glazed with lamb jus, served with mashed potato and salad

**Up In Smoke Signature Steak** \$40  
Served with beer battered fries, creamy mushrooms, and salad

**Creamy Fettuccine Pasta (V)** \$20  
Smoked mushrooms, spinach, feta, sundried tomatoes  
**add smoked chicken \$5**

## BURGERS

**All Burgers Served with Fries** \$25  
(All burgers can be made gluten free)

**Sun of a Bun** \$25  
Grilled Cajun spiced chicken, tomatoes, lettuce, red onion, avocado salsa

**Crispy Chicken Burger** \$26  
Deep fried chicken, crispy bacon, slaw, pickles

**Plant-based Burger (VG)** \$23  
Plant-based chicken tenders, BBQ sauce, lettuce, tomatoes, pickles, hummus, vegan bun

**Smoked Beef Brisket Burger** \$28  
Smoked beef brisket, slaw, pickles, and topped with smoky BBQ sauce

**Smoky Pulled Pork Burger** \$28  
Pulled pork, slaw, pickles, garlic aioli with smoky BBQ sauce

## SALADS

**Summer Asain Slaw** \$15  
With garlic mayo, crispy shallots  
**add meat \$5**

**Grilled Seasonal Veggie Salad** \$15  
With smoked BBQ sauce dressing, baby spinach

**Green Salad** \$12  
With cilantro dressing, mixed lettuce, capsicum, red onion

## KIDS PLAY

**Fluffy Pancakes** \$10  
Served with maple syrup  
**add ice cream \$3**

**Egg on Toast** \$10  
Eggs your way on toast (Sourdough bread)

**Southern Fried Chicken** \$12.5  
Chicken strips served with fries and salad

**Nachos** \$10  
Crispy nacho chips, cheese, sour cream

## DESSERT

**Churros with Chocolate Sauce** \$12  
3 pieces  
**add ice cream \$3**

**Cake (Chef's Special)** \$15

**Cheesecake (Chef's Special)** \$15.5

**Vanilla Ice Cream** \$10  
Served with chocolate or caramel sauce

(V) Vegetarian  
(VG) Vegan

**Gluten Free available on request**

# ALCOHOLIC BEVERAGES

## TAP BEER

|   |           |           |
|---|-----------|-----------|
| <b>Panhead Surpercharger APA</b>            | Glass Jug | \$11 \$40 |
| <b>Panhead Sandman Hazy Pale Ale</b>        | Glass Jug | \$11 \$40 |
| <b>Steinlarger Ultra</b><br>low carb larger | Glass Jug | \$11 \$40 |
| <b>Waikato Draft</b>                        | Glass Jug | \$9 \$35  |

## COCKTAILS

|   |       |
|---|-------|
| <b>Long Island Ice Tea</b><br>Vodka, Gin, White Rum, Tequila, Triple Sec, Lemon juice, Coke/Ginger Beer | \$ 22 |
| <b>Whiskey Sour</b><br>Whiskey, Lemon, sugar syrup, Bitters, Egg White                                  | \$ 18 |
| <b>Margarita</b><br>Tequila, Triple Sec, Lime Juice, Passionfruit/Strawberry                            | \$ 16 |
| <b>Espresso Martini</b><br>Vodka, Kahlua, Espresso Shot, Salted Caramel                                 | \$ 18 |
| <b>Cosmopolitan</b><br>Vodka, Triple Sec, Cranberry Juice, Lime Juice                                   | \$ 16 |
| <b>Mojito</b><br>White Rum, Brown Sugar, Mint, Fresh Lime, Soda Water                                   | \$ 16 |
| <b>Cleo Tequila</b><br>Tequila, Lime Juice, Dragon Fruit syrup, Agave Nectar                            | \$ 16 |

## WINE

|                                  |           |           |
|----------------------------------|-----------|-----------|
| <b>Whites</b>                    | Glass Jug |           |
| <b>The Ned Sauvignon Blanc</b>   | Glass Jug | \$11 \$55 |
| <b>Wither Hill's Chardonnay</b>  | Glass Jug | \$11 \$55 |
| <b>Roaring Meg Pinot Gris</b>    | Glass Jug | \$12 \$60 |
| <b>Reds</b>                      |           |           |
| <b>Huntaway Merlot Cabernet</b>  | Glass Jug | \$12 \$60 |
| <b>Kopiko Bay Pinot Noir</b>     | Glass Jug | \$11 \$55 |
| <b>Tyrells Old Winery Shiraz</b> | Glass Jug | \$11 \$55 |
| <b>Wither Hill's Rose</b>        | Glass Jug | \$12 \$55 |

## BOTTLES BEERS & RTD'S

|  |       |
|--|-------|
| <b>Corona</b>                                      | \$ 9  |
| <b>Budweiser</b>                                   | \$ 10 |
| <b>Wild Turkey Bourbon</b>                         | \$ 9  |
| <b>Gordon's &amp; Tonic</b>                        | \$ 9  |
| <b>Smirnoff &amp; Soda</b><br>Pineapple or Passion | \$ 9  |
| <b>Mac's Mid Vicious</b><br>Low alcohol            | \$ 9  |

# NON-ALCOHOLIC BEVERAGES

## COLD DRINKS

|   |     |
|---|-----|
| <b>Coca Cola</b>  | \$6 |
| <b>Coca Cola Zero Sugar</b>                               | \$6 |
| <b>L&amp;P</b>  | \$6 |
| <b>Bundaburg</b><br>Lemon Lime & Bitters<br>Ginger Beer   | \$7 |
| <b>Orange Juice</b>                                       | \$6 |
| <b>Apple Juice</b>  | \$6 |
| <b>Sparkling Water</b>                                    | \$7 |
| <b>Keri Fruity Drink Apple</b>                            | \$5 |
| <b>Milkshakes</b><br>Chocolate, Vanilla, Strawberry, Lime | \$8 |
| <b>Iced Tea</b><br>Lemon & Mint, Peach                    | \$5 |
| <b>Iced Coffee</b><br>add whipped cream \$3               | \$5 |
| <b>Iced Chocolate</b><br>add whipped cream \$3            | \$5 |

## HOT DRINKS

|   |        |     |
|---|--------|-----|
| <b>Coffee</b>   | R      | L   |
|   | \$5.50 | \$6 |
| <b>Cappuccino</b>   | \$5.50 | \$6 |
| <b>Flat white</b>   | \$5.50 | \$6 |
| <b>Latte</b>  | \$5.50 | \$6 |
| <b>Piccolo</b>  | \$5.50 | \$6 |
| <b>Mochaccino</b>   | \$5.50 | \$6 |
| <b>Long Black</b>   |        | \$5 |
| <b>Short Black</b>  |        | \$5 |
| <b>Americano</b>  |        | \$5 |
| <b>Hot Chocolate</b>                                      |        | \$5 |
| <b>Pot of Tea:</b>  |        | \$5 |
| <b>English Breakfast, Earl Grey, Peppermint, Greentea</b> |        | \$5 |