



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

**WE SPECIALISE IN  
SMOKING MUCH  
MORE.**

## QUICK START ENTRÉE

**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 meat: beef brisket, smoked chicken or plant based option

**Southern Fried Chicken** \$16  
Strips of crispy fried chicken served with garlic aioli

**Burrito Wrap (V)** \$12  
Black Bean filling, spinach, 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

**Beer Battered Fries** \$9

## SALADS

**Summer Asian 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

## 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** \$12  
(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, BBQ sauce, lettuce, tomatoes, pickles, tomato salsa, 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

## 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 bites

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

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

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

## SAUCES

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

## SALSAS

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

## KIDS PLAY

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

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

**Nachos** \$10  
Crispy nacho chips, cheese, sour cream  
**add meat \$2**  
Choice of meat: beef brisket, smoked chicken or plant based option

## DESSERT

**Warm Chocolate Cake** \$15  
Served with whipped cream, mascarpone and chocolate sauce

**Passionfruit Cheesecake** \$15.5  
Served with whipped cream, and passionfruit syrup

**Sundae Ice Cream** \$10  
Chocolate, Strawberry, Caramel, Passionfruit

**Fluffy Pancake** \$20  
Buttermilk cream cheese pancakes, mixed berry compote, strawberry butter vanilla cream, organic maple, and freeze dry berries

(V) VEGETARIAN  
(VG) VEGAN  
GLUTEN FREE AVAILABLE  
ON REQUEST



# ALCOHOLIC BEVERAGES

## WINE

Glass Bottle

<b>Whites</b>		
The Ned Sauvignon Blanc	\$11	\$55
Wither Hill's Chardonnay	\$11	\$55
Roaring Meg Pinot Gris	\$12	\$60
<b>Reds</b>		
Huntaway Merlot Cabernet	\$12	\$60
Kopiko Bay Pinot Noir	\$11	\$55
Tyrells Old Winery Shiraz	\$11	\$55
Wither Hill's Rose	\$12	\$55
Lindauer Bubbles		\$10

## BOTTLES BEERS & RTD'S

Corona	\$9
Budweiser	\$10
Wild Turkey Bourbon	\$9
Long White vodka	\$9
Smirnoff & Soda	\$9
Orchard Thieves Cider	\$9
Rekorderlig Cider Strawberry & Lime	\$9
Mac's Mid Vicious Low alcohol	\$9

## SPIRITS

Single Double

<b>Spirits</b> Vodka, Gin, Whiskey, Rum, White Rum	\$9	\$12
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## TAP BEER

Glass Jug

Panhead Surpercharger APA	\$11	\$40
Panhead Sandman Hazy Pale Ale	\$11	\$40
Steinlager Utlra low carb larger	\$11	\$40
Waikato Draft	\$9	\$35

## COCKTAILS

Long Island Ice Tea Vodka, Gin, White Rum, Tequila, Triple Sec, Lemon juice, Coke/Ginger Beer	\$22
Whiskey Sour Whiskey, Lemon, sugar syrup, Bitters, Egg White	\$18
Margarita Tequila, Triple Sec, Lime Juice, Passionfruit/Strawberry	\$16
Espresso Martini Vodka, Kahlua, Espresso Shot, Salted Caramel	\$18
Cosmopolitan Vodka, Triple Sec, Cranberry Juice, Lime Juice	\$16
Mojito White Rum, Brown Sugar, Mint, Fresh Lime, Soda Water	\$16
Cleo Tequila Tequila, Lime Juice, Dragon Fruit Juice, Strawberry	\$16
Pina Colada Coconut cream, Malibu, Pineapple Juice, Sugar syrup	\$16

# NON-ALCOHOLIC BEVERAGES

## COLD DRINKS

Coca Cola	\$6
Coca Cola Zero Sugar	\$6
L&P	\$6
Sprite	\$6
Fanta	\$6
Bundaberg Lemon Lime & Bitters Ginger Beer	\$7
Juice Apple, Orange, Pineapple	\$6
Sparkling Water	\$7
Kids Juice	\$5
Milkshakes Chocolate, Vanilla, Strawberry, Lime	\$8
Iced Tea	\$5
Iced Coffee add whipped cream \$3	\$5
Iced Chocolate add whipped cream \$3	\$5

## MOCKTAILS

House made mocktails Kiwifruit, Strawberry, Passionfruit, Raspberry	\$12
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## HOT DRINKS

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Coffee	\$5.50	\$6
Cappuccino	\$5.50	\$6
Flat white	\$5.50	\$6
Latte	\$5.50	\$6
Piccolo	\$5.50	\$6
Mochaccino	\$5.50	\$6
Long Black		
Short Black		\$5
Americano		\$5
Hot Chocolate		\$5
Pot of Tea:		\$5
English Breakfast, Earl Grey, Peppermint, Greentea		\$5