

Starters

- FRICKLES** DEEP FRIED PICKLES, RANCH DIP\$10
- SMOKED MOZZARELLA STICKS** GREEN TOMATO RELISH.....\$13
- SMOKED BACON POPS** HOUSE CURED BACON, SLAW, APPLE CIDER GLAZE (GF).....\$13
- PRAWN & JALAPENO SAUSAGE SKEWERS** RANCH DRESSING (GF).....\$15
- HOT SMOKED SALMON RILLETTE** PICKLED CUCUMBER,
SMOKED GARLIC CROSTINI (GF).....\$15



WINGS

\$15 PER DOZEN

- NAKED** (GF)
- DRY RUBBED** (GF)
- BBQ** (GF)
- BUFFALO** (GF)
- KAMIKAZE** (GF)

ALL SERVED WITH CELERY,
CARROT, RANCH DIP

Add blue dipping sauce \$1



DO YOU WANT TO PLAY A GAME?
ROULETTE YOUR WINGS AT YOUR OWN RISK!



LUNCH



- ANGUS RIBEYE**
250G STEAK, HERB GARLIC BUTTER, WAFFLE FRIES, SLAW (GF).....\$29
ADD TWO FREE RANGE EGGS \$3
- BUTTERMILK FRIED CHICKEN** RAINBOW SLAW, CHIPOTLE AIOLI\$17
- JOWL BACON BRUSCHETTA** WILTED SPINACH, FETA, PIQUILLO PEPPER (GF).....\$18
- SMOKED BRISKET BAKED BEANS** POACHED EGG, TOAST (GF).....\$17



Lunch menu

WANT TO FUNDRAISE
SOME COIN?

EMAIL CHARLIE@BOOTLEGBBQ.CO.NZ FOR MORE DETAILS!

BBQ

- Two hour smoked
STICKY BBQ PORK SPARE RIBS (GF)
- OR
DRY RUBBED PORK SPARE RIBS (GF)
- HALF \$22 / FULL \$40

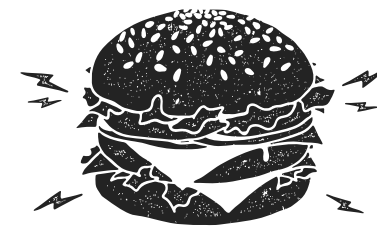
14 HOUR BEEF BRISKET

POTATO CRISPS, PICKLES, BBQ SAUCE 200GM \$20 / 350GM \$32

Sides

- SOFT BREAD ROLLS** SMOKED GARLIC BUTTER\$8
- TATOR TOTS** SMOKED GARLIC AIOLI (GF).....\$10
- WAFFLE FRIES** SMOKED GARLIC AIOLI.....\$10

- POTATO SALAD** CELERY, RED PEPPERS,
SPRING ONION, PICKLES, EGG, AIOLI (GF).....\$12
- SEEDY TART SLAW** BEETROOT, KALE,
RADISH, DAIKON, SEEDS, VINEGAR (GF).....\$12



BURGERS

ADD SWISS CHEESE \$2 | DOUBLE MEAT \$6

- SMOKED BRISKET "RUEBEN"**
SAUERKRAUT, SWISS CHEESE, RUSSIAN DRESSING (GF).....\$18
- THREE CHEESE MAC**
FRIED MAC N CHEESE "BUNS", PICKLE, SMOKED TOMATO RELISH, ONION RINGS,
SWISS CHEESE.....\$17
ADD PULLED PORK, SMOKED CHICKEN OR BRISKET \$3
- BUTTERMILK FRIED CHICKEN**
SMASHED AVOCADO, CORN SALSA, CHIPOTLE AIOLI.....\$17
- AL CAPONE**
BRISKET, PULLED PORK, BACON, MAC N CHEESE PATTY, SLAW, ONION RINGS,
FRICKLES, MOZZARELLA, TOMATO RELISH, CHIPOTLE AIOLI.....\$29

Salads

ALL SALADS CAN BE MADE VEGETARIAN ON REQUEST

- PULLED LAMB SHOULDER**
GRILLED LETTUCE WEDGE, RED ONION, CRISPY CAPERS, POMEGRANATE,
RANCH DRESSING (GF).....\$19
- CHAR-GRILLED CALAMARI**
CARROT, CUCUMBER, ASPARAGUS, BEETROOT, PEANUTS, LIME AND SESAME DRESSING (GF).....\$19
- HOUSE MADE PASTRAMI**
ROAST FENNEL BULB, APPLE, CANDIED WALNUTS, ROCKET, PARMESAN.....\$19
- CAESAR**
COS LETTUCE, HOUSE CURED BACON, CROUTONS, PARMESAN, EGG, ANCHOVIES (GF).....\$19
ADD CHICKEN OR SMOKED SALMON \$3