

SMALLER PLATES

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

FRESHLY SHUCKED OYSTERS (GF)

Natural or Tempura
Mkt/price

TUNA POKE (GF)

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

CULPEPER FRIED CHICKEN

Scotch bonnet mayonnaise 17

FLASH FRIED SHRIMP TACO (GF)

Lettuce cup, peanuts, rice noodle, chili, lime (3) 17

LAMB MERGUEZ CORN DOGS

Hazelnut dukkah spice, date, whipped feta dressing (3) 16

SMASHED CHARCOAL FIRED KUMARA (GF)

Sour cream, jalapeno, cilantro, Montevecchio cheese 17

PRAWN AND OKRA HUSH PUPPIES

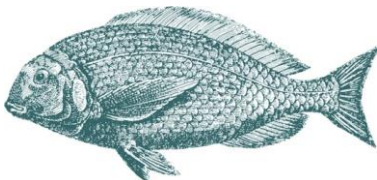
Served with coriander and a jalapeno, lime aioli (5) 15

SMOKED HAM HOCK & BRISKET BROTH

Barley, dumplings, winter greens 16

BBQ CHICKEN SALAD (GF)

Little gem, heirloom tomatoes, avocado mousse, chipotle aioli, radish and red onion
23



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

BIG GLORY BAY SALMON

Smoked mussels, collard greens, chili 32

BOSTON BUTT PULLED PORK (200g)

House slaw, pickles 22

CULPEPER CHEESE BURGER

200g Grass fed wagyu beef, lettuce, tomato, jalapeno mustard, pickles, smoked cheddar - served with hand cut chips 24

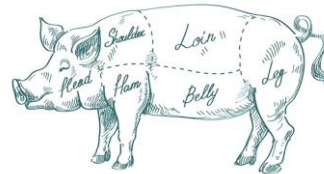
Add bacon 3 or egg 3

SMOKED BEEF CHEEK

Crushed celeriac, Italian cabbage, BBQ glaze 29

CRISPY PORK CHEEK SCRUMPET

'Burnt end' beans, smoked potato 'saffron rouille' 26.5



HOT OFF THE COALS

ROTISSERIE

FREE RANGE CHICKEN **

Cuban rice and beans, Culpeper tomato salsa

27 half 50 whole

**Available from 5pm

WHOLE YELLOW BELLY FLOUNDER 450g

Green grapes, almonds, brown butter, lemon 35

GRASS FED BEEF SCOTCH FILLET (GF)

Jalapeno chimichurri

32 200g 44 300g

STICKY ST. LOUIS PORK SPARE RIBS

Pickles, crispy shallot

25 500g 48 1kg

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

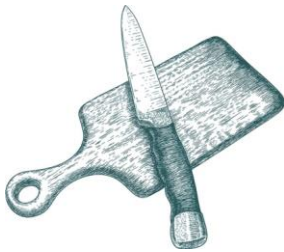
The Sharing Culpeper Board plus
Chef's selection of small plates,
with warm choc chip cookies & milk
mousse to finish
65 pp (min. 2 pax)

1 KG GREEN SHELL MUSSELS (2 pax)

Chorizo sausage, chili, white wine,
grilled sourdough
24

HAWKES BAY LAMB SHOULDER (2-3 pax)

Walnut 'tarator', tahini dressing,
dukkah spiced potato 70



A BIT EXTRA

MAC 'N' CHEESE, smoked ham hock 10

BEER BATTERED FRIES, chipotle aioli 8.5

ROAST CAULIFLOWER, romesco,
Montevecchio cheese 12

THE WEDGE, iceberg, green goddess,
manchego, almonds, chipotle 12

WARM POTATO BUN, butter 2

SEASONAL GREENS, ask you server POA

BURNT END BEANS, bacon, tomato, 11

**AMERICAN
EXPRESS**
AUGUST 1-31, 2019

**RESTAURANT
MONTH**



ENTRÉE - choose one **LAMB MERGUEZ CORN DOG**

Hazelnut dukkah spice, date, whipped
feta dressing

BIG GLORY BAY SALMON POKE
Avocado, onions, cucumber, wakame,
sesame, radish and soy sauce

CULPEPER FRIED CHICKEN
Scotch bonnet mayonnaise

MAIN - choose one
ROTISERIE JERK SPICE CHICKEN,
Lime, dirty rice, green papaya slaw

CRISPY PORK CHEEK SCRUMPET
'Burnt end' beans, smoked potato
'saffron rouille'

BLACKENED MARKET FISH
Blistered tomato stew, olives,
frekkah wheat

\$25 per person

WINE MATCH
Corte Giara Pinot Grigio
Glass \$13 Bottle \$60

TO END IT ALL SWEETLY

Homemade pie & ice cream 12
Pies

Key lime

Salted caramel apple

Banoffee Pie

'Pie of the week' - see your server

Ice creams (GF)

Vanilla/Hazelnut Praline/

Milk Chocolate/Yoghurt

House made choc chip cookies (3) 12
Warmed with whipped milk mousse

Habby's 'injectable' brioche doughnut 8
Choose your syringe

Slightly salted chocolate custard/
Lemon curd/Peanut Butter Mousse