

FROM THE PIT

SMOKED BY OUR PITMASTER ONSITE DAILY

BEEF BRISKET \$24 (GF)

12-hour smoked Black Angus Ebony beef brisket - 200g

PORK RIBS (GF)

Half Rack \$35 | Full Rack \$65

St Louis cut pork ribs, Texas style with a dry rub & a subtle sweet BBQ glaze

PORK BELLY \$22 (GF)

Slow-smoked, tender pork belly - 200g with our housemade pickle mustard - no crackle

PULLED PORK \$18 (GF)

9-hour pit smoked pulled pork - 200g

PULLED JACKFRUIT \$15 (V, GF)

Pit-smoked pulled jackfruit - 200g

CHICKEN WINGS \$25 (GFO)

Chicken wings smoked then fried. Served with our housemade Alabama white BBQ sauce

SPECIALTY SAUSAGES \$18

Smoked sausages with our house-made pickle mustard. Ask the team for the flavor of the day

BEEF SHORT RIB* \$40 (GF)

A whole low & slow smoked beef short rib on the bone served with our homegrown chimichurri herb drizzle

*Subject to availability

SIDES

MIX & MATCH THESE SINGLE SERVES WITH YOUR FAVOURITE ITEMS FROM THE PIT

WILD GARDEN SALAD \$8 (V, GF)

A mix of leafy greens, spring onion, radish slices cherry tomatoes & wildflowers with our housemade citrus dressing

CREAMY ALABAMA SLAW \$10 (V)

Our classic slaw with house-made Alabama white barbecue sauce

BOSTON BAKED BEANS \$10 (V, GF)

A spicy, hearty dish with beans, onions, capsicum in our rich tomato and chilli sauce

POTATO & GRAVY \$10 (V, GF)

Buttery mashed potatoes with a rich brown gravy

MAC & CHEESE \$10 (V)

Macaroni elbows, three cheese blend & creamy cheese sauce

POTATO SKINS \$13 (V, GF)

Crispy potato skins with truffle oil drizzle & parmesan with house-made truffle aioli

FRIES \$8 (V, GF)

Fries with smokey paprika seasoning with roasted garlic aioli & ketchup

FRIED CHICKEN \$25 (GF)

Southern fried chicken tenders served with roast garlic aioli & chipotle aioli

(V) VEGETARIAN

(GF) GLUTEN FREE

(GFO) GLUTEN FREE OPTION AVAILABLE

All care is taken to avoid cross contamination but we can't guarantee it. Please talk to us if you have allergies

SALADS

MAIN SIZED FRESH SALAD MEALS

GRILLED CHICKEN SALAD \$23 (GF)

Flame grilled chicken on a bed of cabbage with cranberries, crispy shallots, almonds, spring onion cherry tomatoes with a mango chutney dressing

CHARRED CAESAR SALAD \$17 (GFO)

Add grilled Chicken \$6

A grilled wedge of cos lettuce stuffed with bacon & parmesan cheese, topped with housemade Caesar dressing, crispy croutons & a poached egg

LAMB SALAD \$23 (GFO)

Garlic-marinated grilled lamb rump with leafy greens, feta cheese, red onion, capsicum cherry tomatoes, cucumber, tzatziki, hummus honey mustard dressing & pita wedges

TEXAS PLATTER

BUILT TO BE SHARED BY 2 - 3 PPL \$130

Sharing platter of Black Angus brisket, pulled pork, St Louis pork ribs, specialty sausage chicken wings, Alabama slaw, mac & cheese pickles, housemade pickled red onion & buttery Texas toast

BURGERS

ALL BURGERS ARE SERVED WITH FRIES & KETCHUP

DOUBLE SMASH BURGER \$26

Our famous Joker Smash Burger. Double Angus beef, double cheddar cheese, pickles, red onion ketchup, mayo and peach BBQ sauce on a brioche bun

FRIED CHICKEN BURGER

Single \$26 | Double \$32

Southern Fried Chicken thigh, cheddar cheese shredded iceberg lettuce, red onion, housemade pepper mayo on a brioche bun

BEEF BRISKET BURGER \$29

Smoked beef brisket, bacon jam, cheddar cheese BBQ sauce on a brioche bun

PULLED PORK BURGER \$25

Pit-smoked pulled pork, cheddar cheese, mayo & peach BBQ sauce on a brioche bun

JACKFRUIT BURGER \$25 (V)

Pit-smoked pulled jackfruit, cheddar cheese mayo & peach BBQ sauce on a brioche bun

MUSHROOM MELT BURGER \$25 (V)

Double light and fluffy veggie & mushroom patties double cheddar cheese, pickle mustard shredded iceberg lettuce, red onion on a brioche bun

PHILLY CHEESESTEAK \$26

Our take on a classic Philly Cheesesteak. Smoked & seared sliced ribeye, diced onion capsicum, double cheddar cheese on a hot dog bun topped with cheese sauce

CHECK OUR BOARD FOR SPECIALS

BLACK LABEL MERCH FOR SALE AT THE BAR

KIDS COMBO

SMALLER SIZES OF THE KIDS FAVORITE ITEMS. CHOOSE A MAIN + SIDE + VANILLA ICE CREAM WITH BERRY, CARAMEL OR CHOCOLATE SAUCE

\$18 COMBO

MAIN

CHEESE BURGER

A classic cheese burger with ketchup

CHICKEN BURGER

A southern style crumbed chicken burger with cheese, shredded iceberg lettuce & mayo

PORK RIBS

2 x smoked pork ribs

CHICKEN TENDERS

Southern fried chicken strips

SIDE

Fries | Potato & Gravy | Mac & Cheese
Alabama Slaw

Zoe recommends Chicken Tenders with Potato & Gravy. Vinnie loves the Ribs with Mac & Cheese. Ollie would order the Chicken Burger with Fries!

COMBOS ARE DESIGNED FOR KIDS UNDER 12

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(GF) GLUTEN FREE

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DESSERTS

ORDER YOURSELF A SWEET TREAT, OR ASK FOR 2 SPOONS IF YOU FEEL LIKE SHARING!

LAVA CAKE \$15

A nod to days gone by. Chefs special chocolate fondant cake with butterscotch caramel, a scoop of vanilla ice cream on a chocolate fudge sauce

PUMPKIN PIE \$16

It's an American staple. Barbecue baked with a crisp base and smooth pumpkin filling, served with maple whipped cream & vanilla ice cream

PAVLOVA \$10 (GF)

A Kiwi summer classic. Housemade pavlova with seasonal fruit, pistachio, maple whipped cream and berry coulis

Single scoop of ice cream \$3
Add Chocolate, Caramel or Berry sauce \$1



Low & Slow BBQ

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