FROM THE PIT

SMOKED BY OUR PITMASTERS DAILY
WITH PICKLES & HOUSE-MADE PICKLED RED ONION

TEXAS PLATTER 139
PERFECT FOR 2 -3 PEOPLE

A proper BBQ sharing platter loaded with our low & slow brisket, St Louis cut pork ribs smoked then fried wings, pulled pork & cheddar kranskys. Served with creamy Alabama slaw mac & cheese with buttery Texas toast.

BEEF BRISKET 27.5
The king of BBQ. Smoked for hours low & slow until juicy & tender - 200g **(GF)**

ST LOUIS PORK RIBS 38
A ½ rack of St Louis cut pork ribs, served Texas style with a dry rub & a subtle sweet BBQ glaze **(GF)**

PULLED PORK 25
Juicy & tender, pit smoked pulled NZ Pork with a subtle sweet BBQ glaze - 250g **(GF)**

PORK BELLY 23
Sliced, low & slow tender pork belly served with our pickle mustard - no crackle - 200g **(GF)**

CHICKEN WINGS 25
Whole chicken wings, smoked then fried ✱
Served with our Alabama white BBQ sauce **(GF)**

✱ *smoked Chicken can be pink in appearance*

PITMASTER'S SPECIAL
Keep an eye out for our limited special that's been hand selected by our pitmasters.
Only available until sold out!

SIDES

PAIR WITH YOUR FAVOURITE ITEMS FROM THE PIT

MAC & CHEESE 11.5
Macaroni elbows with a creamy mozzarella cheddar & parmesan cheese sauce **(V)**

STREET CORN SALAD 12
Charred corn kernels, jalapeños, diced red onion fresh chillies, capsicum, diced tomato & parmesen cheese in a lime & sour cream dressing **(V, GF)**

CREAMY ALABAMA SLAW 10
Our classic slaw with creamy Alabama white BBQ sauce **(V, GF)**

FRIES 10.5
Smoky paprika seasoned fries with our roasted garlic aioli & tomato ketchup **(V, GF)**

POTATO & GRAVY 10.5
Buttery mashed potatoes with a rich brown gravy **(V, GF)**

POTATO SKINS 16
Crispy fried potato skins with parmesan cheese a truffle oil drizzle & our truffle aioli **(V, GF)**

WILD GARDEN SALAD 10.5
A mix of leafy greens, spring onion, radish slices cherry tomatoes, wild flowers & our citrus dressing **(V, GF)**

FROM THE GRILL

GRILLED TO PERFECTION

RIB EYE STEAK (SCOTCH) 36.5
A 250g grass fed New Zealand beef rib eye steak seared in our house-made smoked beef tallow. Served with fresh rocket, radish & grilled cherry tomatoes.
Choose from chimichurri, garlic butter or Jack Daniel's peppercorn sauce **(GFO)**

LAMB SALAD 36.5
Garlic-marinated grilled New Zealand lamb rump with leafy greens, feta cheese, red onion capsicum, cherry tomatoes, cucumber, tzatziki hummus, our honey mustard dressing & pita wedges **(GFO)**

BLACK LABEL CHEESESTEAK 31
Smoked & sliced sirloin steak, mozzarella cheddar AND our creamy cheese sauce. Grilled, melted & chopped with brown onion & capsicum. Served on a long white roll with fries.

KIDS MEALS

SMALLER SIZES JUST FOR KIDS 18
CHOOSE ONE MAIN & ONE SIDE

MAIN
Single smash burger, chicken wings
pork ribs or southern fried chicken tenders

SIDES
Potato & gravy, mac & cheese, fries
or creamy Alabama slaw

SANDWICHES AND BURGERS

TEXAS STYLE BBQ SANDWICHES & BURGERS - SERVED WITH FRIES

BEEF BRISKET SANDWICH 31.5

Smoked beef brisket, creamy Alabama Slaw pickles & Texas style BBQ sauce on a toasted potato bun

PULLED LAMB SANDWICH 31.5

Smoked & pulled New Zealand lamb shoulder creamy Alabama Slaw, pickles & a tzatziki dressing on a toasted potato bun

PULLED PORK SANDWICH 30

Pit-smoked pulled pork, creamy Alabama slaw pickles & our peach BBQ sauce on a toasted potato bun

JACKFRUIT SANDWICH 29

Pit-smoked pulled jackfruit, creamy Alabama slaw, pickles & our peach BBQ sauce on a toasted potato bun **(V)**

FRIED CHICKEN SANDWICH 30

ADD AN EXTRA THIGH & CHEESE + 8

Southern Fried Chicken thigh, cheddar cheese iceberg lettuce, red onion, pepper mayo on a toasted potato bun

ADD OUR HOT SEASONING + 1

JOKER SMASH BURGER 30

Our famous double smash burger!
Double thin & crispy smashed beef patties double cheddar cheese, pickles, red onion ketchup, amercian mayo & peach BBQ sauce on a toasted brioche bun

SNACKS & SHAREABLES

OR NOT, WE WON'T JUDGE! THESE GO GREAT WITH A COLD BEER

CHEESEY GARLIC BREAD 6.5

Cheesey garlic bread baked to perfection **(V)**

FRIED PICKLE CHIPS 10.5

Fried pickle chips coated with our southern fried chicken dredge. Served with our pepper mayo **(V)**

SOUTHERN FRIED CHICKEN 25

Buttermilk marinated, southern fried chicken tenders served with our roasted garlic aioli **(GF)**

ADD OUR HOT SEASONING + 1

RUSTIC LOADED WEDGES 27

Choose from pit-smoked New Zealand pulled pork **or** smoked jackfruit. Served with a mozzarella cheddar & parmesan cheese mix, creamy cheese sauce, jalapeños, spicy peach BBQ sauce & sour cream **(GF) (VO)**

BLACK LABEL BARBECUE EST. 2018

Low & Slow BBQ

BBQ JOINT EXPERIENCES CATERING

DESSERTS

GRAB A SWEET BBQ TREAT

CHOCOLATE BROWNIE 15

Smoked chocolate brownie served warm with chocolate sauce & vanilla ice cream **(GF)**

PUMPKIN PIE 18

It's an American staple, baked freshly by us! Barbecue baked Pumpkin pie with a buttery crust. Served with whipped cream, maple syrup & vanilla ice cream

PAVLOVA 18

A Kiwi classic.
House-made pavlova served with seasonal fruit sliced almonds, whipped cream & maple syrup with a blueberry compote **(GF)**

SINGLE SCOOP ICE CREAM 4

ADD CHOCOLATE, CARAMEL OR STRAWBERRY SAUCE + 1

All of our specialty rubs & sauces are hand crafted in house

Talk to us about catering & events

(V) VEGETARIAN
(VO) VEGETARIAN OPTION AVAILABLE
(GF) GLUTEN FREE
(GFO) GLUTEN FREE OPTION AVAILABLE
Our deep fryers are dedicated gluten free.
All care is taken to avoid cross contamination but we can't guarantee it.
Please talk to us if you have allergies.