

HOLY SMOKE

Smokehouse Café Deli Restaurant

Evening menu from 5.30pm

To Start

Bread

Warmed Turkish bread \$6.50

Dips

Choose salmon, hummus or balsamic and olive oil \$3.00 each

Nuts

Lightly spiced manuka smoked nuts from our smokehouse \$3.00

Olives

Marinated with garlic and herbs \$ 8.50

Chips

Hand cut potato chips with Holy smoke tomato sauce or aioli \$7.50

Smokehouse tasters

Manuka hot smoked salmon with grain mustard and fresh herb potato salad \$9.00

Our prosciutto shaved ham, fresh rocket and red onion salad croutes and extra virgin olive oil \$9.00

Manuka cold smoked hand-sliced salmon with lemon, croutes and horseradish aioli \$9.00

Gravlax hand-sliced salmon with lemon, croutes and caper berries \$9.00

Crumbed smoked beef bitterballen with a mustard aioli dip \$9.00

Crumbed smoked salmon bitterballen with a mustard aioli dip \$9.00

Soup and chowder

Our chef's daily vegetarian soup Gluten free without bread
Served with warmed Turkish bread in a large bowl \$12.50

Smokehouse fish and vegetable chowder
Served with warmed Turkish bread in a medium bowl \$12.50

Mains

Nicoise style salad Gluten Free
70gms manuka hot smoked salmon, with potatoes, tomatoes, olives, green beans, a free range egg, and garlic mayonnaise \$24.00

Smokin' fish

Our manuka smoked salmon crumbed fish cake with tartare sauce, lemon, fresh salad and hand cut chips \$24.00

Blushing beetroot

Gluten Free, vegetarian option

Warm salad of beetroot with broccoli, roasted kumara, feta, walnuts and horseradish mayonnaise \$24.00

add our smokehouse bacon \$29.00

Magical mushrooms

Gluten Free, vegetarian option

Manuka smoked portobello mushrooms with crispy potato, grilled aubergine, red pepper and pine nut dressing \$24.00

add our smokehouse bacon \$29.00

Mains

Fresh catch of the day

Choose our chef's white fish choice of the day or premium fresh Marlborough sea salmon \$29.00

Smoked Salmon Gluten Free

Manuka hot smoked Marlborough sea salmon with beetroot, pea mash and roast potatoes \$29.00

Ham it up Gluten Free

Old style hand-sliced ham, smoked long and slow over bone dry manuka wood. Served with mustard cream potatoes, char-grilled courgettes and pan juices \$29.00

Drum & baste Chicken Gluten Free

Drumstick and thigh of chicken, infused with a salt and spice rub for 24 hours and manuka smoked with a baste of tomato spiced sauce. Served with a cous cous salad, green beans, cherry tomato vinaigrette \$29.00

Tickle my ribs Gluten Free

Pork ribs from our smokehouse, infused with a salt and spice rub for 24 hours and manuka smoked with a baste of tomato spiced sauce. Served with a fresh salad, hand cut chips and smokehouse sauce \$29.00

Beef encounter Gluten Free

Char-grilled beef rib eye steak 210gms. Served with a creamed cabbage, roasted potatoes and red wine jus \$29.00

Sides

\$7.50 each

house salad

roasted potatoes

daily vegetables

fries with aioli or tomato sauce

Your Holy smoke hosts

Jason Burney Head chef and Barnaby Wylie Restaurant manager

Holy smoke

Smokehouse and restaurant

Where there is smoke there is fire

Since early man the sharing of fireside food, drink and pleasurable conversation was as joyful then as it is today at Holy Smoke

Holy smoke

We are religious about smoking

Our small handmade smokers allow us to apply delicately intense smoke and heat from native NZ manuka wood to our unique product range. Our traditional smoking methods include hand-slicing our salmon and the practice of patience without shortcuts. Most importantly, a passionate commitment to doing things well. These qualities are represented in the wonderful food offer we have for you today on our menu and our take home ready to eat products from our Smokehouse Deli.

Our Philosophy?

Respect

Henk Tabak

Owner, chief operating bottle washer

Welcome and enjoy