

## Naked Meat

Served hot & fresh until sold out.

	S	L
<b>Lamb</b> <sup>GF</sup>	\$15	\$24
New Zealand's favourite, Kawakawa rubbed then smoked over native wood	125g	200g
<b>Beef Brisket</b> <sup>GF</sup>	\$15	\$24
Salt & pepper rubbed, smoked low & slow for 14 hours	125g	200g
<b>Pastrami</b> <sup>GF</sup>	\$15	\$24
New York style, house brined, spiced & smoked, deliciously tender & lean	125g	200g
<b>Pulled Pork</b>	\$12	\$20
Smoked pork shoulder, pulled then seasoned in Juke's spicy sauce	125g	200g
<b>Sausage</b> <sup>GF</sup>	\$9	\$16
Smoked coarse ground pork sausage with fresh herbs & spices	125g	200g
<b>Smoked &amp; Fried Chicken</b>	\$5	
Buttermilk soaked, smoked then southern fried boneless thigh		Piece

## Naked Vege

Served hot & fresh until sold out.

	S	L
<b>Pulled Jackfruit</b> <sup>V</sup>	\$9	\$16
Vegan favourite, spiced & simmered in Juke's sauce	125g	200g
<b>Smoked Tofu</b> <sup>V V*</sup>	\$4	
Spiced & smoked, with piquant BBQ mayo		Piece

## Ribs 'n' Wings

Served hot & fresh until sold out.

	S	L
<b>Pork Ribs</b>	\$25	\$45
Seasoned with Juke's house spice rub, hot smoked & glazed	1/2 kg	1 kg
<b>Lamb Ribs</b>	\$16	\$25
24hr marinated in herbs & spices, slow-smoked, fatty and sweet	250g	400g
<b>Chicken Wings</b>	\$10	\$18
Rubbed in our Juke house spice blend then finished in the smoker	5 wings	10 wings

## House Sauces

<b>Yellow BBQ</b>	American mustard, tangy & sweet <sup>V GF</sup>	\$1.5
<b>White BBQ</b>	Horseradish, lemon mayo <sup>V GF</sup>	\$1.5
<b>Kimchi BBQ</b>	Sesame, soy, ginger, garlic <sup>V</sup>	\$1.5
<b>Espresso BBQ</b>	Rich & smooth, coffee base <sup>V</sup>	\$1.5
<b>Chipotle Mayo</b>	Medium heat chilli mayo <sup>V GF</sup>	\$1.5
<b>Garlic Aioli</b>	House smoked garlic mayo <sup>V GF</sup>	\$1.5
<b>Thick &amp; Fruity</b>	Rich, homemade tomato relish <sup>V</sup>	\$1.5
<b>Thin &amp; Spicy</b>	Cayenne & chipotle, tomato base <sup>V</sup>	\$1.5

## Hot Sides

	S	L
<b>Tater Tots</b> <sup>V GF</sup>	\$6	\$10
Tiny, fluffy balls of fried potato		
<b>Mac 'n' Cheese</b> <sup>V</sup>	\$6	\$10
Classic macaroni with three cheese sauce		
<b>Collard Greens</b> <sup>GF</sup>	\$6	\$10
Braised green collards simmered with bacon hock		
<b>Burnt-End Beans</b> <sup>GF</sup>	\$6	\$10
Pinto beans, burnt brisket ends, tomato, spice		
<b>Green Beans</b> <sup>V</sup>	\$6	\$10
Sautéed with portobello mushrooms, sesame & soy		
<b>Tater Tot Poutine</b>	\$9	\$13
Gravy, cheese curds, with pulled pork or jackfruit		
<b>Naked Skins</b> <sup>V GF</sup>	\$7	\$11
Crispy twice cooked potato skins with Juke's spiced salt		
<b>Loaded Skins</b> <sup>V*</sup>	\$10	\$14
Served with herbed sour cream & your choice of: Burnt-End Beans, Pulled Pork or Pulled Jackfruit		

## Sandwiches

Choose your Bread: Wild Wheat sourdough bun or gluten & dairy free wrap. Feel free to change up the sauce!

<b>Lamb</b> <sup>GF*</sup>	\$14
With slaw, pickles, thick & fruity sauce	
<b>Beef Brisket</b> <sup>GF*</sup>	\$14
With slaw, pickles, chipotle mayo	
<b>Pastrami</b> <sup>GF*</sup>	\$14
With sauerkraut, pickles, yellow BBQ sauce	
<b>Pulled Pork</b>	\$12
With slaw, pickles, thin & spicy sauce	
<b>Sausage</b> <sup>GF*</sup>	\$10
With slaw, pickles, kimchi BBQ sauce	
<b>Smoked &amp; Fried Chicken</b>	\$13
With slaw, pickles, buttermilk ranch sauce	
<b>Jackfruit</b> <sup>V GF*</sup>	\$10
With slaw, pickles, thin & spicy sauce	
<b>Smoked Tofu</b> <sup>V V* GF*</sup>	\$10
With slaw, pickles, piquant BBQ mayo	

## Fresh Salads

<b>Southern Caesar</b> <sup>GF*</sup>	\$12
Cos, parmesan, croutons, egg, bacon, caesar dressing	
<b>Juke Slaw</b> <sup>V GF</sup>	\$12
Cabbage, carrot, red onion, fresh coriander, fresh mint, pumpkin seeds, pickled ginger, shallots	
<b>Smokehouse Salad</b> <sup>V V* GF</sup>	\$12
Mixed leaf lettuce, rocket, spinach, capers, smoked red onion, smoked almonds, pickles, buttermilk ranch dressing	
<b>Add Lamb, Beef Brisket, Pastrami, Pulled Pork or Jackfruit</b>	\$8 100g
<b>Add Smoked &amp; Fried Chicken</b>	\$5 Piece
<b>Add Smoked Tofu</b> <sup>V GF</sup>	\$4 Piece
<b>Wild Wheat Sourdough Bun</b> <sup>V</sup>	\$2
<b>Gluten &amp; Dairy Free Wrap</b> <sup>V GF</sup>	\$2

## Pickles

<b>McClure's Pickles</b> <sup>V GF</sup>	\$6
Detroit's famous sweet & spicy pickles	
<b>Sauerkraut</b> <sup>V GF</sup>	\$6
Traditional German fermented cabbage, tart & sweet	

## Kids Meals

Kids Meals come with a 200ml Charlie's Kids Juice & Kids Activity Pack.

Served with your choice of Tater Tots or Mac 'n' Cheese.

<b>Chicken Tender Meal</b>	\$12
<b>Fish Bite Meal</b>	\$12
<b>Vege Dumpling Meal</b> <sup>V V*</sup>	\$12
<b>Vanilla Icecream Scoop</b> <sup>V</sup>	\$3.5
With chocolate, berry or caramel sauce	

## Jam Jar Desserts

<b>Banoffee</b> <sup>V</sup>	\$9
Banana parfait & caramel	
<b>Blueberry Cheesecake</b> <sup>V</sup>	\$9
Shortbread, cream cheese & blueberries	
<b>Pecan Pie</b> <sup>V</sup>	\$9
Chocolate, pecans & cream	

## Cheese

<b>New Zealand Cheeseboard</b>	\$14	\$28
Kapiti Smoked Cheddar, Whitestone Brie & Over-The-Moon Goats Blue, served with fig compote & water crackers.	3 x 30g	3 x 60g

V = Vegetarian V = Vegan GF = Gluten Free  
\* = Can be altered as such

We will make every effort to meet your allergen needs. Please note however, we cannot 100% guarantee that an allergen will not be present.