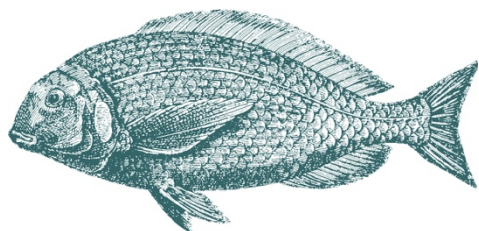


*The Culpeper is an eatery and bar.
Simple.*

*It's about seafood and BBQ from all
over the globe and has a damn fine
selection of craft beer, cocktails
and other delicious tipples to boot.*

Relax and enjoy.



SMALL PLATES & RAW BAR

*Small sharing plates for the table whilst
pondering your mains...*

CHILLED SEAFOOD BOARD
Oysters, clams, tuna 'poke',
mussels & shrimp 32

OYSTERS
On ice or roasted 4.5 ea

CLAMS & TUATUA
Steamed in cider, bacon
broth 15 / 28

TUNA 'POKE'
Cucumber, avocado, sesame 18

HOUSE CURED MEATS
Pickles, parmesan 22

FRIED CHICKEN
Chipotle, kimchi mayo 15

SHRIMP 'N' GRITS
Coriander, lime 18

BRISKET TACO
Avocado, jalapeno 7 ea

SMOKED MARKET FISH
Red chimichurri, capers & clams 24

PORK BELLY CORN DOG
7 ea

FRESH SALADS

*These contain nothing but seasonal, fresh
and locally-sourced produce with the
help of our friends at Farm 84.*

CHARRED PRAWN
Little gem, farm 84 tomatoes,
buttermilk, smoked bacon crumb 22

SMOKED BURRATA
Asparagus, beans, soft herbs,
lettuce, pesto 25

SMOKED BEEF BRISKET
Shredded kale, shaved carrot,
bbq dressing 22



HOUSE SANDWICHES

*So simple... fresh baked bread
& quality house made fillings!*

"THE CUBANOS"
Pulled pork, chipotle slaw,
crackling 15

"THE REUBEN"
House made pastrami, jalapeno
mustard, cheese 15

"PHILLY CHEESE BRISKET"
Chopped brisket, melting cheese,
hot pickles 15

"AWESOME FAT BOY"
Beef burger with cheese,
pickles, mustard 16
Add on's 2 ea

CULPEPER SMOKED BARBECUE

Our Southern Pride smoker from Tennessee helps us create fantastic BBQ. All dishes come w/ slaw 'n' pickles...

PER 100g
16 hour smoked beef brisket 14
Beef short rib 15
Boston butt pulled pork 10
Lamb ribs 9
Lamb sausage(x2) 8.5
Baby back pork ribs half 15 whole 28
Pigs cheek 11

COAL-FIRED ROTISSERIE

Accompanied by butter lettuce and grilled flat breads...limited availability from 5pm daily

Peruvian chicken
 $\frac{1}{2}$ 24 whole 36
Za'atar spiced lamb, tahini dressing
10 / 100g

CULPEPER PICKS

In case barbecue's not your thing today here are some house favourites

BLACKENED MARKET FISH
Heirloom tomatoes, buffalo
yoghurt 29

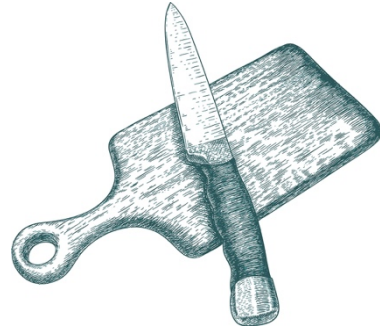
CHARRED SKIRT 'STEAK 'N' EGGS'
Salsa verde, duck fat
kumara chips 29

DRY AGED RIB EYE ON THE BONE
House butter, choose a side 45

EXTRAS

Mac 'n' cheese, smoked bacon 9
Curly fries, aioli 7
Roast cauli, romesco, cheese 12
Purple slaw, apple dressing 9
Potato buns 1.5 ea
Charred broccolini, sesame,
soy 9

Select cuts, time, patience, a little heat, a kick-ass smoker, chosen woods, our secret "mother" sauce and a whole lot more time...that's what it takes to produce brisket as good as ours.



CULPEPER BOARD

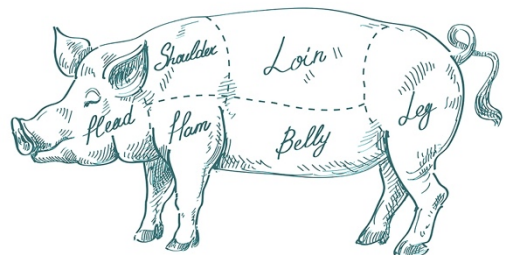
A selection of our best BBQ

BRISKET, BABY BACK RIBS, PULLED
PORK & LAMB SAUSAGE TO SHARE
Accompanied by fries, purple
slaw, potato buns
45 pp (min. 2 pax)

THE FEAST

Just too hard to pick? How about we choose for you

3 x small plates
Culpeper board or $\frac{1}{2}$ chicken
with trimmings
Pie & ice cream of your choosing
65 pp (min. 2 pax)



- THE -
CULPEPER
MOMENTS, FOOD & DRINKS CO.

SOMETHING SWEET

Lemon meringue pie

shortbread crumble, lemon tonic sorbet

Sticky date pudding

toffee sauce, vanilla ice cream

Chocolate chip cookies

fresh from the oven, milk mousse

All \$16

SOMETHING STICKY

Nevis Bluff Late Harvest Pinot Gris

— Central Otago 2014

gls \$12/btl \$62

M. Chapoutier Muscat de Beumes de Venise

— Rhone Valley 2014

gls \$14/btl \$70

Lustau Pedro Ximenez San Emillio

— Spain NV

gls \$16/btl \$90

Graham's Six Grapes — Portugal NV

gls \$18/btl \$145