

Naked Meat

Served hot & fresh until sold out.

	S	L
Lamb ^{GF}	\$16	\$25
New Zealand's favourite, Kawakawa rubbed then smoked over native wood	125g	200g
Beef Brisket ^{GF}	\$16	\$25
Salt & pepper rubbed, smoked low & slow for 14 hours	125g	200g
Pastrami ^{GF}	\$16	\$25
New York style, house brined, spiced & smoked, deliciously tender & lean	125g	200g
Pulled Pork	\$12	\$20
Smoked pork shoulder, pulled then seasoned in Juke's spicy sauce	125g	200g
Sausage ^{GF}	\$9	\$16
Smoked coarse ground pork sausage with fresh herbs & spices	125g	200g
Smoked & Fried Chicken	\$6	
Buttermilk soaked, smoked then southern fried boneless thigh	Piece	

Naked Vege

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	S	L
Pulled Jackfruit ^V	\$9	\$16
Vegan favourite, spiced & simmered in Juke's sauce	125g	200g
Smoked Tofu ^V ^{VF}	\$4.5	
Spiced & smoked, with piquant BBQ mayo	Piece	

Ribs 'n' Wings

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	S	L
Pork Ribs	\$25	\$45
Seasoned with Juke's house spice rub, hot smoked & glazed	1/2 kg	1 kg
Lamb Ribs	\$18	\$28
24hr marinated in herbs & spices, slow-smoked, fatty and sweet	250g	400g
Chicken Wings	\$10	\$18
Rubbed in our Juke house spice blend then finished in the smoker	5 wings	10 wings

House Sauces

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

Hot Sides

	S	L
Tater Tots ^V ^{GF}	\$7	\$10
Tiny, fluffy balls of fried potato		
Mac 'n' Cheese ^V	\$7	\$10
Classic macaroni with three cheese sauce		
Collard Greens ^{GF}	\$7	\$10
Braised green collards simmered with bacon hock		
Burnt-End Beans ^{GF}	\$7	\$10
Pinto beans, burnt brisket ends, tomato, spice		
Green Beans ^V	\$7	\$10
Sautéed with portobello mushrooms, sesame & soy		
Tater Tot Poutine	\$9	\$13
Gravy, cheese curds, with pulled pork or jackfruit		
Naked Skins ^V ^{GF}	\$8	\$11
Crispy twice cooked potato skins with Juke's spiced salt		
Loaded Skins ^{V*}	\$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!

Lamb ^{GF*}	\$15
With slaw, pickles, thick & fruity sauce	
Beef Brisket ^{GF*}	\$15
With slaw, pickles, chipotle mayo	
Pastrami ^{GF*}	\$15
With sauerkraut, pickles, yellow BBQ sauce	
Pulled Pork	\$13
With slaw, pickles, thin & spicy sauce	
Sausage ^{GF*}	\$11
With slaw, pickles, kimchi BBQ sauce	
Smoked & Fried Chicken	\$14
With slaw, pickles, buttermilk ranch sauce	
Jackfruit ^V ^{GF*}	\$11
With slaw, pickles, thin & spicy sauce	
Smoked Tofu ^V ^{VF*} ^{GF*}	\$11
With slaw, pickles, piquant BBQ mayo	

Fresh Salads

Southern Caesar ^{GF*}	\$13
Cos, parmesan, croutons, egg, bacon, caesar dressing	
Juke Slaw ^V ^{GF}	\$13
Cabbage, carrot, red onion, fresh coriander, fresh mint, pumpkin seeds, pickled ginger, shallots	
Seasonal Salad	\$13
Please ask our friendly staff or see the flyer at your table	
Add Lamb, Beef Brisket, Pastrami, Pulled Pork or Jackfruit	\$8
100g	
Add Smoked & Fried Chicken	\$6
Piece	
Add Smoked Tofu ^V ^{GF}	\$4.5
Piece	
Wild Wheat Sourdough Bun ^V	\$2
Gluten & Dairy Free Wrap ^V ^{GF}	\$2

Pickles

McClure's Pickles ^V ^{GF}	\$6
Detroit's famous sweet & spicy pickles	
Sauerkraut ^V ^{GF}	\$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.

Chicken Tender Meal	\$12
Fish Bite Meal	\$12
Vege Dumpling Meal ^V ^{VF*}	\$12
Vanilla Ice Cream Scoop ^V	\$3.5
With chocolate, berry or caramel sauce	

Jam Jar Desserts

Banoffee ^V	\$9.5
Banana parfait & caramel	
Blueberry Cheesecake ^V	\$9.5
Shortbread, cream cheese & blueberries	
Pecan Pie ^V	\$9.5
Chocolate, pecans & cream	

Cheese

New Zealand Cheeseboard	\$14	\$28
Kapiti Smoked Cheddar, Whitestone Brie & Over-The-Moon Goats Blue, served with fig compote & water crackers.	3 x 25g	3 x 50g

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.