

SHARE PLATES

\$22 EA

2 FOR \$40 / 3 FOR \$54

BEEF CROQUETTES

Smoked Beef Brisket in panko crumb, served with Southern-style cream corn, Dijon whip & micro herbs

MACARONI JALAPEÑO POPPERS V

Macaroni, jalapeño & mozzarella stuffed balls, served with Chipotle Mayo, garnished with Parmesan & micro herbs

CAULIFLOWER BUFFALO BITES V

Spicy buttermilk cauliflower, lightly seasoned then fried, served with Buffalo Hot sauce & Ranch sauce

PORK BELLY BITES

Rubbed and smoked pork belly, glazed with our extra sweet BBQ sauce

POUTINE

Crispy spud fries, smothered in gravy, melted cheese and topped with beef brisket

JUKE BURGERS

\$22 EA

ALL SERVED ON A SEEDED BRIOCHE BUN
GLUTEN FREE & DAIRY FREE BUNS AVAILABLE

THE CLASSICS

CLASSIC BEEF

180gm beef patty, cheese, lettuce, tomato, red onion, McClures pickles, housemade Aioli and Juke BBQ sauce

THE JFC

Free range Juke Fried Chicken, lettuce, tomato, McClures pickles, and Juke Burger Sauce

BBQ BURGERS

BEEF BRISKET

14hr smoked beef brisket, with slaw, McClures pickles & Chipotle mayo

LAMB SHOULDER

New Zealand's favourite, kawakawa rubbed, with slaw, Thick & Fruity sauce

PULLED PORK

With slaw, pickles, Juke BBQ sauce

KARAAGE CHICKEN

Japanese-style fried chicken with slaw, sesame dressing & Japanese mayo

PULLED JACKFRUIT VG*

With slaw, pickles, Juke BBQ sauce

ON THE SIDE\$6
Add a regular side of fries for just \$6

BBQ MEALS

\$32 EA

BBQ MEALS COME WITH 150G OF BBQ MEAT OR VEGE, SPUD FRIES, JUKE SLAW, CHEESY CORN BREAD & PICKLES WITH YOUR CHOICE OF SAUCE

BEEF BRISKET

Salt & pepper rubbed, smoked low & slow for 14 hours

LAMB SHOULDER

New Zealand's favourite, kawakawa rubbed then smoked over native wood

PULLED PORK

Smoked pork shoulder, pulled then seasoned in Juke's spicy sauce

SALMON

Rubbed with pepper, lemon & herbs then hot smoked

SMOKED & FRIED CHICKEN

Free-range, buttermilk soaked, smoked then Southern fried tenderloins.

PULLED JACKFRUIT VG*

Vegan favourite, spiced & simmered in Juke's sauce

PORK RIBS

Seasoned with Juke's house spice rub, hot smoked & glazed

CHICKEN WINGS

Free-range wings rubbed in Juke's spice blend then finished in the smoker

MAKE IT A DOUBLE Add a second serving of BBQ Meat or Vege+\$14

RIBS & WINGS

TOSSED IN YOUR CHOICE OF SAUCE: JUKE BBQ, SPICY BBQ, OR BUFFALO HOT SAUCE

PORK RIBS400G \$32 / 800G \$54

Premium US pork ribs, hot smoked over oak wood for 6hrs over, seasoned with Juke's house spice rub and served with yellow BBQ sauce

CHICKEN WINGSx5 \$20 / x10 \$32

Free range wings, rubbed in Juke's spice blend then smoked for 4hrs, served with ranch dipping sauce

THE JUKE MEATBOARD

GOT A GROUP? LET US FEED YOU!

Enjoy a generous selection of our most popular meats: Beef Brisket, Pulled Pork, Lamb Shoulder, Pork Ribs & Free-range Chicken Wings. Served with fries, slaw, pickles, Jukes BBQ sauce & Chipotle Mayo'

SMALL Serves 2-3 people \$65

LARGE Serves 4-5 people \$120

Got a larger group? We've got meatboards available for groups of all sizes! Please ask one of our friendly team.

JUKE JOINT BBQ

FRIED CHICKEN

SMOKED & FRIED CHICKEN TENDERLOINS \$22

Free-range, buttermilk soaked, smoked then Southern fried boneless chicken tenderloins. Served with Ranch sauce

HOT & SPICY FRIED CHICKEN TENDERLOINS \$22

Our Smoked & Fried Chicken Tenderloins, tossed in Buffalo Hot sauce, served with Ranch sauce

KARAAGE CHICKEN \$22

Free-range Japanese-style fried chicken tenderloins served with slaw, sesame dressing & Japanese mayo

POUTINE STYLE CHICKEN TENDERLOINS \$26

Our Smoked & Fried Chicken Tenderloins smothered in Gravy, melted cheese and topped with Beef Brisket

SALADS & GREENS

\$22 EA

ADD 100G OF ANY BBQ MEAT OR VEGE FOR JUST \$9

SOUTHERN CAESAR

Cos, Parmesan, croutons, egg, bacon, Caesar dressing
Add Smoked & Fried Chicken +\$9

JUKE SLAW DELUXE VG

Cabbage, carrot, red onion, fresh coriander, fresh mint, pumpkin seeds, pickled ginger, shallots
Add Beef Brisket +\$9

SEASONAL GREENS V / VG*

Pan-seared Seasonal Greens in browned butter & seasoned with Dukkah

PLEASE PLACE YOUR ORDER AT THE BAR

ON THE SIDE

REG:\$9 LGE:\$13

JUKE SLAW VG

Classic slaw made with cabbage, carrot, red onion, fresh coriander, fresh mint, pumpkin seeds, pickled ginger & shallots

CRISPY FRIES V / VG*

Your choice of Spud or Kumara Fries, served with Garlic Aioli

MAC N CHEESE V

Classic macaroni with a five cheese sauce

MCCLURE'S PICKLES VG \$8

Famous McClure's sweet & spicy sliced pickles

CHEESY CORN BREAD V \$8

House smoked, classic Southern recipe with cheese

DESSERT

AMERICAN DONUTS VG* \$14

Coated in cinnamon sugar and served with chocolate & caramel sauces

AMERICAN CHOCOLATE BROWNIE V \$14

Smothered in hot fudge sauce, topped with Vanilla bean ice cream

KID'S MEALS

GRAB THE KID'S MENU TO SEE WHAT'S ON OFFER. IT'S ALSO PACKED WITH ACTIVITIES TO KEEP THE YOUNG ONES BUSY!

DOG MEALS

WHILST FIT FOR HUMAN CONSUMPTION, OUR DOG MEALS ARE ONLY FOR YOUR POOCH!

BEEF & LAMB STEW \$10

A mixture of Beef Brisket, NZ lamb and spent grain from Brothers Brewery in a brown gravy

PUP SUNDAE \$10

Whipped cream and beef bits topped off with a gravy drizzle

FIND US ON THE BEACH

23 MARINE PARADE SOUTH, PIHA 0772

POSITIONED RIGHT IN THE MIDDLE OF SOUTH BEACH, OUR NEWEST LOCATION HAS THE BEST VIEWS ACROSS THE BLACK SAND BEACH AND WILD WEST COAST SEA.

THIS ELEVATED SITE FEATURES A LIGHT AND BRIGHT OPEN BAR AND RESTAURANT, WITH A DECK PERFECT FOR WAVE WATCHERS.

HOUSE SAUCES

\$2 EACH

RANCH
Tangy & creamy with a hint of garlic

COOL

GARLIC AIOLI V
House smoked garlic mayo

JUKE BBQ VG
Secret recipe - tangy & sweet

YELLOW BBQ VG
American mustard - tangy & sweet

CHIPOTLE MAYO V
Medium heat chilli mayo

SPICY BBQ VG
Medium heat - sweet & spicy

BUFFALO HOT SAUCE VG
Juke's hot sauce

HOT

JUKE JOINT

SUMMER 23

FOOD



DO YOU LIKE TO PARTY?



Us too! That's why we offer flexible options for all sorts of parties and events. With 2 unique sites, a working brewery, private spaces, big areas and lots of different options, we've got something for every event you can dream up.



ENQUIRE ABOUT YOUR NEXT FUNCTION NOW

*Mt Eden site only

**TUESDAY – FRIDAY
12–3PM**

Choose any BBQ Burger, side & soft drink for \$23.

Upgrade to a beer or house wine for only \$5

\$23 LOCALS LUNCH



CHEF'S PICKS

WE SPECIALISE IN TRADITIONAL AMERICAN STYLE 'LOW N SLOW' BBQ.

MY TOP PICK IS OUR PREMIUM US PORK RIBS, HOT SMOKED OVER OAK WOOD FOR 6 HOURS AND SEASONED WITH OUR HOUSE SPICE RUB, OR OUR 14 HOUR SMOKED BEEF BRISKET – TRY IT AS A BBQ MEAL OR BURGER ON A SEEDED BRIOCHE BUN.

FOR THE ULTIMATE MEAT FEAST, OUR MEAT BOARDS ARE PERFECT FOR GROUPS TO SAMPLE ALL OF OUR DELICIOUS SMOKY MEATS. BUT THAT'S NOT ALL WE DO! WE'VE GOT SHARED PLATES, SALADS, VEGGIE OPTIONS, KIDS MEALS AND EVEN SOMETHING FOR YOUR POOCHI!

CHAT TO OUR FRIENDLY TEAM AT THE BAR FOR THEIR RECOMMENDATIONS.



**EXECUTIVE CHEF
HISHAM**