



BARBEQUE  
SMOKEHOUSE

• OUR MEATS ARE COOKED •

*Low and Slow*

ON OUR GENUINE

TEXAS ORIGINAL PIT BBQ

We use NZ Beech to cook them over twelve hours to create a flavoursome, juicy and tender product that you won't be able to get enough of!

OUR MENU

IS DESIGNED FOR  
**SHARING**



ORDER EASY AS 1, 2, 3

**1** PICK YOUR MAIN

**2** PICK TWO SALADS OR SIDES

**3** ENJOY!

*Please inform your wait staff of any allergies you may have*



**WE'LL RUB YOUR**

**BEEF & PULL YOUR PORK**

## LIGHT OPTIONS

### GARLIC BREAD \$8

Not fry bread but a sweet as feed of garlic bread to get you off the mark.

### COBB LOAF \$11

Best shared with ya cobbbers.  
Served with tasty as dips & creamy butter.

### CHICKEN WRAP \$13

Crispy chicken tenders with fresh salad & cheese, chips or skins.

### SLIDERS \$16

A great light option or starter to share. Three mini brioche buns with your choice of our pulled pork or lamb shoulder sitting on a base of apple and fennel slaw.



## SIDES & SALADS

-   **Chunky Chips** Reg \$6 / Lrg \$9
-   **Waffle Fries** Reg \$6 / Lrg \$9
-   **Potato Skins** Reg \$6 / Lrg \$9
- Mac Cheese** Reg \$6 / Lrg \$9
-   **Steamed Vege** Reg \$6 / Lrg \$9
-   **Garden Salad** Reg \$6 / Lrg \$9
-   **Salad of Day** Reg \$6 / Lrg \$9
-   **Rustic Slaw** Reg \$6 / Lrg \$9

 = GLUTEN FREE  = VEGETARIAN

## Low & Slow



### BEEF BRISKET

Succulent and tender with just the right smokey flavour.

REG \$13 / LRG \$17

### LAMB SHOULDER

Square cut lamb shoulder, seasoned to perfection and cooked for over six hours with embedded garlic cloves.

REG \$16 / LRG \$20

### SHORT CUT RIBS

True Southern Style Ribs cooked like nowhere else in the country. Full of smokey flavour and the meat just falls off the bone.

REG \$16 / LRG \$20

### PULLED PORK

Tender, juicy and full of flavour. Both rubbed with our secret base mix and sprayed with apple juice and cider as it slowly cooks.

REG \$13 / LRG \$17

### CHICKEN WINGS

Either glazed Honey Soy or Wild Spicy. You will never go wrong with these flavoursome juicy wings.

REG \$13 LRG \$17

## OPEN SANDWICHES + BURGERS

### BIG BEEF

Pulled brisket combined with tomato, bacon, onions and coleslaw. Add our BBQ sauce and show it who's boss.

\$18

### THE OTAGO LAMB

Pulled lamb shoulder, smoked cheddar, cucumber, ripe tomato, onions and fresh salad. Enjoyed with our fresh mint mayo.

\$18

### MEDITERRANEAN LAMB

Pulled lamb with lettuce, cucumber, red onion and a fresh mint & yoghurt dressing.

\$24

### CHOOK & OINK

A crumbed chicken fillet with bacon pieces, cranberry sauce and slices of brie. Add fresh lettuce and red onion and this burger is to die for.

\$24



*Burgers come with your choice of Chunky Chips, Skins or Waffle Fries. Vegetarian options available of both Sandwiches & Burgers using falafel.*

## MAINS

### RIBEYE STEAK

A big 250gm steak cooked to perfection with your choice of any two regular sides or salads, garlic butter, gravy or mushroom sauce.

\$34

### CRUMBED BEEF SCHNITZEL

Maybe New Zealand's best crumbed Schnitzel topped with mushroom sauce or plain gravy, served with any two regular sides or salads.

\$26

### FISH OF THE DAY

Fresh NZ fish either beer battered or pan fried with your choice of two sides.

POA

### SAUSAGES, EGGS & SIDES

Our take on the kiwi classic of Sausages, Eggs and Chips. Two gourmet herb & garlic sausages, two fried eggs with your choice of any two regular sides or salads.

\$26

### THE MESS

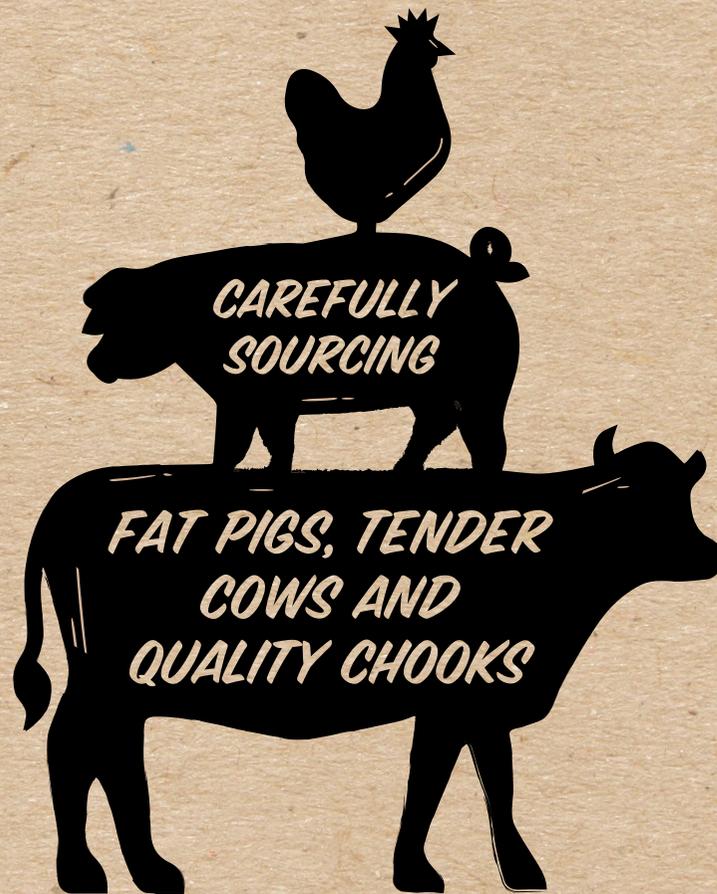
Chunky chips topped with Mac Cheese, pulled pork or brisket and BBQ sauce.

\$18

### PLATTER FOR TWO

Samples of each of our wild meats with Mac Cheese, Chunky Chips and a range of salads. Sharing is caring.

\$60



*CAREFULLY  
SOURCING*

*FAT PIGS, TENDER  
COWS AND  
QUALITY CHOOKS*

## FOR THE KIDS

### **CHICKEN WRAP** \$13

Crispy chicken tenders with fresh salad & cheese, chips or skins.

### **MAC CHEESE** \$13

Macaroni smothered in a creamy 3 cheese sauce with bacon.

### **MINI HOTDOGS** \$13

Mini Hotdogs served with your choice of chunky chips or skins.

### **CHICKEN NUGGETS** \$13

Chicken Nuggets served with your choice of chunky chips or skins.

### **FISH BITES** \$13

Fish Bites served with your choice of chunky chips or skins.



# THE OTEMATATA, EATERY, BAR & LODGING

## *History*

The Otematata Hotel, now The Otematata, Eatery, Bar & Lodging has a long history. Originally built in the early 1950s, the original public bar which was called the Euclid Bar is now the first block of apartments adjacent to the current hotel in the car park area. It was thought to have had the longest bar in the southern hemisphere with a u-shaped bar running the entire length of the building passing through different sections.

In the dam building days, sawdust would be spread on the floor to soak up the spillage from the swarms of men finishing their shift on the dam and trying to get their quota before the hotel had to close at 6pm. This would be swept out and replaced each day.

In the late 1950's building of the current hotel building began alongside accommodation. Known as the Aviemore Bar, this was a large hotel with a full restaurant adjacent, a hair dressing salon and gift shop upstairs and initially was run as a

separate business to the Euclid Bar.

Funds ran short in the completion of this complex but in 1974, DB invested and bought the two bars together, one being the public bar, the original Euclid and the latter becoming the lounge bar and restaurant that service the hotel.

Over the years, much of the hotel has stayed in original condition since the 1970's. The public bar closed in the early 2000's and the lounge bar become what is now the main hotel.

In the past 3 years much has changed again with the biggest investment the hotel has seen since 1974. The public bar and restaurant areas have been converted into managed apartments as has much of the original accommodation.

We have a five-year plan to revamp the bar, adding a café and outdoor dining area. The NZ Low & Slow Meat Co has its head franchise based out of the hotel and is now supplying other hotels around the South Island with the delicious products you can order here today.

## DESSERTS

### **HOMEMADE CHEESECAKE** \$13

House made cheese cake with a different flavour each week. Ask your server.

### **CHOCOLATE BROWNIE** \$13

A rich chocolate brownie with choc sauce & ice cream.

### **STICKY DATE PUDDING** \$13

Deliciously golden puddings full of dates with caramel sauce.

### **ICE CREAM SUNDAE** \$13

A kiwi classic. Vanilla Ice Cream with your choice of chocolate, strawberry or caramel sauce.

### **WAFFLE OF THE WEEK** \$13

A sweet waffle with our weekly special of delicious toppings.

### **A TRIO OF ICE CREAM** \$13

A mixed bag of yummy ice creams.





**WE LIKE PIG BUTTS**

**AND WE CANNOT LIE!**

# BEERS ON TAP

SPEIGHTS	\$8
SPEIGHTS SUMMIT ULTRA	\$8
GREEN BERET	\$10
MAC'S CLOUDY APPLE CIDER	\$10
EMERSON'S PILSNER	\$13
GUINNESS	\$13
GUEST CRAFT	\$12

## BEERS BY THE BOTTLE

SPEIGHTS MID	\$6
STEINLAGER CLASSIC	\$8
STEINLAGER PURE	\$8
CORONA	\$8
STELLA ARTOIS	\$8
MAC'S RANGE	\$8
PANHEAD RANGE	\$10
EMERSON'S 330ML RANGE	\$10



*THE DIFFERENCE  
BETWEEN BEER AND  
YOUR OPINION IS  
...I ASKED FOR BEER*



## Wines

### WHITE WINE

#### KOPIKO SAV / PINOT GRIS / CHARD

Reg \$8 Lrg \$12 Bottle \$34

#### WITHER HILLS SAV

Reg \$11 Lrg \$15 Bottle \$38

#### GRAHAM NORTON SAV

Reg \$12 Lrg \$16 Bottle \$42

#### RIVER-T PINOT GRIS

Reg \$12 Lrg \$16 Bottle \$42

#### TE WHARE RA TORU

Reg \$13 Lrg \$17 Bottle \$47

#### TARGET GULLY REISLING

Reg \$13 Lrg \$17 Bottle \$47

#### RIVER-T ROSE

Bottle \$45

### SPARKLING

LINDAUER SAV OR BRUT 200ML \$9

DANIEL LE BRUN BRUT 750ML \$70

### RED WINE

#### KOPIKO PINOT NOIR

Reg \$8 Lrg \$12 Bottle \$34

#### HUNTAWAY CAB MERLOT

Reg \$12 Lrg \$16 Bottle \$24

#### RIVER-T PINOT NOIR

Reg \$12 Lrg \$16 Bottle \$24

#### MT DIFFICULTY ROARING MEG PINOT

Reg \$15 Lrg \$19 Bottle \$49

#### GRAHAM NORTON SHIRAZ

Reg \$12 Lrg \$16 Bottle \$42

#### OSTLER CAROLINES PINOT

Bottle \$75



### NON ALCOHOLIC

A full selection of non alcoholic drinks are available including juices, soft drinks, tea & barista made coffee