

NOLA

SMOKEHOUSE *and* BAR



WOODS CRAMPTON x NOLA FEAST

WEDNESDAY 28 AUGUST | 6.30PM | \$119pp

BAGUETTE RUSTIQUE WITH CULTURED BUTTER

SYDNEY ROCK OYSTERS NATURAL OR WITH MIGNONETTE

2018 WOODS CRAMPTON BLACK LABEL RIESLING



BLACKENED TUNA

CRISP RICE CAKE, SMOKED AVOCADO

2017 WOODS CRAMPTON THIRD WHEEL ROSÉ



BBQ SKULL ISLAND PRAWNS

CREOLE BUTTER, LEMON MYRTLE

2018 WOODS CRAMPTON COLOURED LABEL SLEEPING DOGS DRY RED



BBQ BEEF SHORT RIB

COLA BRAISED, CREOLE MUSTARD, APPLE CIDER ONIONS

2018 WOODS CRAMPTON COLOURED LABEL PEDRO GSM



HOUSE MADE ANDOUILLE SAUSAGE & LAMB SHOULDER

CAJUN SPICED, DOUBLE SMOKED | SLOW ROASTED

FIRE ROASTED CARROTS WITH ASH GOAT'S CURD, CARROT TOP PESTO, SHERRY VINEGAR CARAMEL

2017 WOODS CRAMPTON BLACK LABEL EDEN VALLEY SHIRAZ



NOLA'S FAMOUS BEEF BRISKET

RUBBED & SMOKED FOR 14HRS

FRIES WITH CHILI & ESCHALOT SALT

2017 WOODS CRAMPTON PHILLIP PATRICK EDEN VALLEY SHIRAZ



DESSERT SELECTION

TARTLET WITH PECAN MOUSSE

BREAD PUDDING WITH WHISKEY CUSTARD, MAPLE-ROASTED QUINCE, PRALINE ICE CREAM

2016 WOODS CRAMPTON BLACK LABEL MICHAEL JOHN BAROSSA VALLEY SHIRAZ

We take all care in handling our food but cannot 100% guarantee that it does not contain traces of allergens from being in proximity to other products.
Dishes are subject to seasonal changes.



@nolasydne

