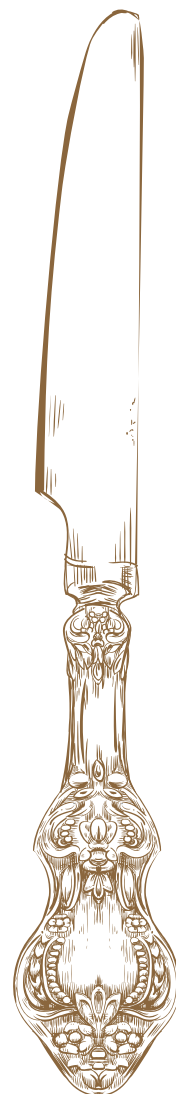


NOLA

SMOKEHOUSE AND BAR

MELBOURNE CUP MENU 2021 – \$135PP

GLASS OF CHAMPAGNE TAITTINGER ON ARRIVAL



FRESH OYSTERS (nf, gf, df)
mignonette dressing

SOUTHERN CORNBREAD (nf, v)
green tomato chow chow butter

SEARED BEEF TARTARE (nf)
jalapeño, bbq cavolo nero, corn chip

CAULIFLOWER (gf, v)
almond, green sauce, brown butter vinaigrette

WEDGE SALAD (v)
iceberg lettuce, smoked tahini, pomegranate, pistachio

DRY RUBBED CAROLINA PORK RIBS (nf, gf)
habanero glaze & caramelized pretzels

RANGERS VALLEY RIB EYE ON THE BONE MB 3+ (nf, gf, df)
eschalot & sherry vinegar jus

75gr SERVINGS PER PERSON (nf, gf, df)

BLACKENED FREE RANGE CHICKEN

MILLY HILL LAMB SHOULDER

SAUCES (nf, gf, df)
frank's hot sauce • carolina bbq sauce

SIDES

FRIES (nf, gf, df, v)

SLAW (nf, gf, v)

MAC 'N' CHEESE (nf, v)

DESSERT

SMOKED PAVLOVA (nf, gf)
mango, coconut, roasted white chocolate

VEGETARIAN AND VEGAN DISHES CAN BE MADE ON REQUEST