

FIRSTS

FRIED OKRA, CHIPOTLE MAYONNAISE | 16

SWISS BROWN MUSHROOMS, CREOLE CREAM | 18

COLA BRAISED SHORT RIBS BEIGNET | 12 EA

SEARED BEEF TARTARE, OLD BAY, KETTLE CHIPS | 28

PASTRAMI, CHARRED SOURDOUGH & PICKLES | 22

SEAFOOD GUMBO | 28

BBQ PRAWNS, CREOLE BUTTER | 34

FRIED CHICKEN & WAFFLE, MAPLE | 26

BBQ CORNER

200G MEMPHIS PULLED PORK | 34

200G OAKY BRISKET | 36

200G BBQ LAMB SHOULDER, MINT SAUCE | 36

200G BBQ CHICKEN, HOT SAUCE BUTTER GLAZE | 31

4 OF THE ABOVE MEATS (75G EACH) | 60PP

WHOLE LAMB SHOULDER | 80

BBQ FISH, YOGHURT TARTARE SAUCE | 38

MB5+ WAGYU BAVETTE STEAK AU POIVRE | 69

1KG BLACK ONYX DELMONICO RIB EYE MBS 3+ | 290

NOLA

SMOKEHOUSE AND BAR

A TASTE OF NOLA SET MENU

\$85 PP MINIMUM OF 2 PERSONS

TO START

OLIVES

PASTRAMI, CHARRED SOURDOUGH & PICKLES

FRIED OKRA, CHIPOTLE MAYONNAISE

TO FOLLOW

MEMPHIS PULLED PORK

OAKY BRISKET

BBQ LAMB SHOULDER, MINT SAUCE

BBQ CHICKEN, HOT SAUCE BUTTER GLAZE

MAC 'N' CHEESE

SLAW

CORNBREAD, MAPLE BUTTER

TO FINISH

DESSERT OF THE DAY

BESIDES

CORNBREAD, MAPLE BUTTER | 5 EA

SOUTHERN BAKED BEANS | 14

GREEN TOMATOES, ESCHALOT VINAIGRETTE | 12

MIXED LEAVES, ROASTED MANDARIN DRESSING | 14

MAC 'N' CHEESE | 12

FRIES | 8

SLAW | 10

BEST FOR LAST

DESSERT OF THE DAY (UNTIL SOLD OUT) | 18

DARK CHOCOLATE AND BOURBON TART,

WITH SALTED CARAMEL ICE CREAM | 18

CHERRY CHEESE CAKE, LIME MERINGUE, CRUMBLE | 18

DOUBLE BAKED 4 CHEESE SOUFFLÉ | 22

NEW ORLEANS, LOUISIANA - AFFECTIONATELY DUBBED "NOLA" CARRIES A RICH, DEEPLY MULTICULTURAL HERITAGE WITH MANY INFLUENCES FROM CAJUN & CREOLE CUISINES, AS WELL AS SOUTHERN BBQ.

AT NOLA SYDNEY, WE PUT OUR VERY OWN CONTEMPORARY TWIST ON CLASSICS, AND PAIR THIS WITH WARM HOSPITALITY, NEW ORLEANS CULTURE, AND FINE SPIRITS & WINES FROM THE OLD & NEW WORLD.

ALL MENUS ARE SUBJECT TO SEASONAL CHANGE.
FOOD AND DRINKS MAY CONTAIN TRACES OF ALLERGENS.
A DISCRETIONARY 10% GRATUITY CHARGE WILL BE ADDED TO THE FINAL BILL.