

NO LA

SMOKEHOUSE *AND* BAR

< CANAPÉ OPTIONS >

HOW IT WORKS

CREATE YOUR OWN CANAPÉ PACKAGE BY SELECTING A NUMBER OF CANAPÉ OPTIONS FROM EACH SECTION.

WE RECOMMEND AT LEAST ONE SUBSTANTIAL, ONE VEGETARIAN OR VEGAN, AND ONE GLUTEN FREE OPTION FOR EVERY EVENT, AND A TOTAL OF FIVE HOT/COLD AND TWO SUBSTANTIAL CANAPÉS MINIMUM.

WE REQUIRE YOUR CANAPÉ SELECTION AND FINAL GUEST NUMBERS NO LATER THAN SEVEN WORKING DAYS PRIOR TO YOUR EVENT. YOUR CANAPÉ PACKAGE WILL THEN BE MULTIPLIED BY THAT NUMBER.

OPTION 1 | \$50PP

2 COLD CANAPÉS

2 HOT CANAPÉS

1 SUBSTANTIAL OPTION

OPTION 2 | \$80PP

3 COLD CANAPÉS

3 HOT CANAPÉS

2 SUBSTANTIAL OPTIONS

OPTION 3 | \$95PP

3 COLD CANAPÉS

3 HOT CANAPÉS

3 SUBSTANTIAL OPTIONS

NOLA

SMOKEHOUSE *AND* BAR

< COLD CANAPÉS >

SYDNEY ROCK OYSTERS (DF, GF, NF)
SMOKEY MIGNONETTE

WAGYU STEAK TARTARE (DF, GF, NF)
POTATO TERRINE

DEVILLED EGGS (DF, GF, NF)
WHIPPED YOLK

SMOKED KINGFISH (NF)
BLINI, CRÈME FRAÎCHE

MARINATED ANCHOVIES (DF, GF*, NF)
WHIPPED CULTURED BUTTER, HOUSE BREAD

PARFAIT (NF)
RED CURRENT, CHOUX PASTRY

CARAMEL ONION AND GRUYÈRE TART (NF)

*CAN BE ADJUSTED TO GUEST DIETARY NEEDS. ALL MENUS ARE SUBJECT TO SEASONAL CHANGE.
FOOD & DRINKS MAY CONTAIN TRACES OF ALLERGENS. A 10% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL.
WE REQUIRE AT LEAST 7 DAYS' NOTICE FOR CANAPÉ ORDERS AND THE NUMBER OF GUESTS CONFIRMED.



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NOLA

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< HOT CANAPÉS >

APPLE AND MUSTARD SAUSAGE ROLL (NF)
CRÉME FRAÎCHE PASTRY

MUSHROOM, THYME AND WALNUT ROLL (NF)
CRÉME FRAÎCHE PASTRY

SMOKED CHICKEN WINGLET (DF, GF, NF)
SMOKED PINEAPPLE GLAZE

CAULIFLOWER CHEESE (NF)
GRUYERE GLAZE

SMOKED BRISKET CROQUETTE (NF)
CHUNKY EGG RANCH

CHEDDAR HUSH PUPPIES (NF)
ONION DIP

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NOLA

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< SUBSTANTIAL >

NOLA'S RED WINE FRIED CHICKEN (NF)

REUBEN SANDWICH (NF)
PASTRAMI, SWISS, SAUERKRAUT

FIRE-ROASTED FREMANTLE OCTOPUS SKEWERS (DF, GF)
SPICED ROMESCO

VEAL SWEETBREAD TACO (DF*, GF, NF)
CUCUMBER YOGHURT, PICKLED ONION

FRIED GREEN TOMATO TACO (DF, GF, NF)
SMOKED KETCHUP, PICKLES

WAGYU BEEF SKEWER (DF, GF, NF)
AIOLI, CHIMICHURRI

PULLED PORK, PICKLED APPLE, CHIPOTLE MAYO (NF)

BRISKET, HEIRLOOM TOMATO, CHIMICHURRI (NF)

SWEETCORN AND TARRAGON BURGER, CHEESE, ROUGHAGE
(NF)

FRIED CHICKEN, CHEESE, ROUGHAGE (NF)

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