

# NOLA

SMOKEHOUSE AND BAR

## TO START

- ½ DOZ. SYDNEY ROCK OYSTERS 42  
8 2 4 0 \* > 2 . , 3 4 3 \* 9 9 \*
- DARK BEER, CORN AND TREACLE BREAD 7 PP  
- 4 : 8 \* + \* 7 2 \* 3 9 \* ) ' : 9 9 \* 7
- WHITE ANCHOVIES ON TOAST 9 EA  
+ \* 7 2 \* 3 9 \* ) ( - . 1 1 . ' : 9 9 \* 7 ' 4 9 9 & 7 , &
- SMOKED KINGFISH TARTARE 27  
' : 9 9 \* 7 2 . 1 0 ( 4 7 3 5 & 3 2 & 0 1 7 & \*  
> & 7 7 & ; & 1 1 \* > , . 3 8 & 1 2 4 3 ( & ; . & 7
- SEARED SMOKED BEEF 28  
8 2 4 0 \* ) & . 4 1 . ( : 7 \* ) \* , ,

## SMALLS

- FIRE ROASTED TACO 10 EA  
8 2 4 0 \* ) 4 ( \* & 3 9 7 4 : 9 5 & 8 9 7 & 2 . ( : ( : 2 ' \* 5 . 3 3 & ( 1 \* , 7 & 8 8 + \* ) 2 '  
> 4 , - : 7 9 > & 7 7 & ; & 1 1 \* > , . 3 8 & 1 2 4 3 ( & ; . & 7
- FRIED GREEN TOMATOES 18  
- \* 7 ' \* ) > 4 , - : 7 9 8 2 4 0 \* ) 0 \* 9 ( - : 5
- BURRATA 28  
8 2 4 0 \* ) ( & 5 8 . ( : 2 2 & ( & ) & 2 . & ( 7 : 2 ' 1 \*
- ROASTED & SMOKED BEEF BONE 22  
- . ( 0 4 7 > 8 2 4 0 \* ) 2 & 7 7 4 < ( & 7 & 2 \* 1 . 8 \* )  
8 - & 1 1 4 9 5 & 7 2 \* 8 & 3 9 4 & 8 9 \* ) 4 1 . ; \* 4 . 1 ' 7 \* & )
- MASH 17  
9 7 : + + 1 \* & 3 ) 1 \* 2 4 3
- CRISP BABY POTATOES 17  
/ & 1 & 5 \* 3 4 , & 7 1 . ( ( 7 \* & 2
- FIRE ROASTED BABY CARROTS 17  
7 & . 3 ' 4 < ( - & 7 ) < - . 9 \* < . 3 \* ( & 7 & 2 \* 1
- COS SALAD 17  
8 2 4 0 \* ) 7 & 8 5 ' \* 7 7 > ) 7 \* 8 8 . 3 ,  
8 : 3 + 1 4 < \* 7 8 \* \* ) 8 7 . ( 4 9 9 &

## LIVE FIRE & BBQ

- NOLA'S BBQ BRISKET MP  
SERVED WITH CORNBREAD AND HOUSE PICKLES.  
( 4 4 0 \* ) 1 4 < 3 8 1 4 < 4 ; \* 7 - . ( 0 4 7 >  
& 3 ) & 5 5 1 \* < 4 4 )
- NOLA'S PITMASTER SELECTION OF HOUSE SMOKED MEATS MP  
8 \* 7 ; \* ) : 3 9 . 1 8 4 1 ) 4 : 9
- 1KG PORTORO RIBEYE STEAK\* 280  
) \* 1 2 4 3 . ( 4 < \* \* 0 & , \* ) 2 '
- 500G SCOTCH FILLET\* 145  
7 . ; \* 7 . 3 & 4 + + 9 - \* ' 4 3 \* 7 . ' \* > \* 2 '
- 500G T-BONE\* 110  
5 . 3 3 & ( 1 \* , 7 & 8 8 + \* ) 2 '
- WHOLE FIRE-ROASTED MUD CRAB 130  
7 4 & 8 9 . 3 , / : . ( \* ; \* 7 / : 8
- FIRE-FINISHED FREE-RANGE CHICKEN 55  
5 & 3 / : . ( \* 8 - \* 7 ' 8

\*ALL STEAKS SERVED WITH YOUR CHOICE OF SAUCE: PEPPERCORN, CREOLE BUTTER, OR BEARNAISE.

## MAINS

- SMOKED EGGPLANT BRÛLÉE 36  
1 \* 2 4 3 4 . 1 7 & ) . ( ( - . 4
- BAKED LEEK RICE 38  
7 4 & 8 9 \* ) 8 \* & 8 4 3 & 1 ; \* , \* 9 & ' 1 \* 8 ( & + \* ) ò 5  
' : 9 9 \* 7
- 650G SMOKED LAMB SHOULDER 65  
8 2 4 0 \* ) 5 \* & ( - 1 & ' 3 \* -
- CREOLE MONKFISH 45  
, 7 \* \* 3 9 & 5 \* 3 & ) \* 8 2 4 0 \* ) ' : 9 9 \* 7 8 & : ( \*
- WHOLE CRISPY PORK HOCK 62  
1 \* 2 4 3 & ) \* < & 9 \* 7 ( 7 \* 8 8

&'' \_ a^WY µZ^ µZ^ YW^b^a^X X] Y^aµY]^µ^ ðdµ^e^  
+]]^2 µ^2 2Zc^a^Y \_µS 3]^Xµc^ XZµ^a^Y ]f µ''^aZe^a^Y  
& ^cY^3Z^Xc]^µZS eZµXWcXS ðdµZe^ Uc''^a µ^22^2 X] Xd^a fc^µ''^fc''

# NOLA

SMOKEHOUSE AND BAR

## DESSERTS

**THE OTIS CRÈME CARAMEL** 18

HENNESSY CAMOMILE, BRIOCHE SYRUP, RAISIN SOUP

*PAIRED WITH:*

ROMATE 'CARDENAL CISNEROS' PEDRO XIMÉNEZ SHERRY 16

*OR*

SHEEP DOG PEANUT BUTTER WHISKEY LIQUEUR 11

**MILLE FEUILLE PECAN PIE** 18

MAPLE GEL, MASCARPONE

*PAIRED WITH:*

WOODFORD RESERVE DOUBLE OAKED 13

*OR*

GALWAY PIPE 12 YEAR OLD GRAND TAWNY 22

**ONE CHEESE OR TWO CHEESES** 14/22

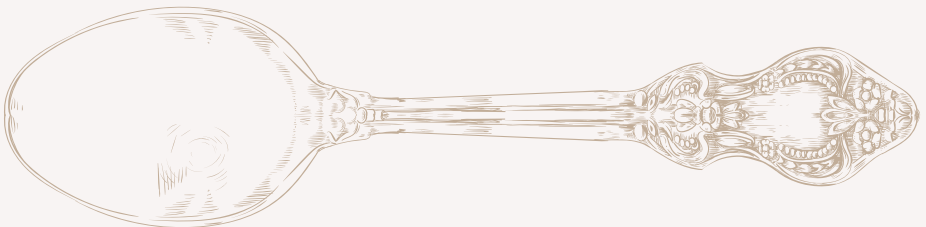
QUINCE PASTE, SEASONAL FRUIT, LAVOSH

*PAIRED WITH:*

RICCA TERRA BROKEN FORKLIFT (60ML) 16

*FORTIFIED ZIBIBBO, VERMENTINO & MUSCAT APG*

**DESSERT DU JOUR** 20



Our menus are designed to share and will be catered for according to number of guests on the table.

All menus are subject to seasonal change. Food and drinks may contain traces of allergens.

For groups of 8 or more, a 10% service charge will be added to the final bill.