

SMOKEHOUSE AND BAR

NOLA

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SMALLS

SYDNEY ROCK OYSTERS smokey mignonette (gfo, dfo) | 5ea BRICKFIELDS RYE BREAD treacle & dark beer molasses, cultured butter (v, gfo, dfo) | 5pp FRIED GREEN TOMATOES herbed yoghurt, smoked ketchup (v, vgo, gfo, dfo) | 20 SMOKED KINGFISH TARTARE buttermilk corn pancake, crème fraîche, yarra valley gin salmon caviar | 27 SEARED RUMP CAP 'carpaccio style', old bay spice, smoked dijon aioli, cured egg yolk (gf, df) | 28 FIRE-ROASTED SKULL ISLAND PRAWNS 3pcs smoked cajun butter (gf, df) | 35

— LIVE FIRE & BBQ ——

NOLA'S BBQ PITMASTER'S PICK | 70pp Min. 2 persons

SMOKEY FIRE-ROASTED DUCK & CHICKEN ANDOUILLE SAUSAGE house pickles, smokey bbq sauce

DRY-RUBBED PORK SHOULDER charred capsicum, white balsamic salsa

SMOKED LA IONICA FREE-RANGE CHICKEN chilli sage butter, jalapeño & cheddar cornbread, buttered corn

> CAJUN RUBBED KIWAMI WAGYU BRISKET MB9+ house slaw, mustard bbg sauce

HALF FIRE-ROASTED CHICKEN chicken jus, fine herbs (gf, dfo) | 32 GUMBO SPICED ROAST PUMPKIN ricotta, caper burnt butter, hazelnuts (v, vgo, gf, dfo) | 32 FIRE-ROASTED CAULIFLOWER STEAK garlic chimichurri (v, vgo) | 34 BRISKET MB9+ 150g Kiwami, cajun rubbed wagyu cooked low 'n' slow over hickory & applewood (gf, dfo) | 38 SIRLOIN MB5+ 400g O'Connor, house-aged black angus (gf, dfo) | 95 SCOTCH FILLET MB2+ 500g Riverina, off the bone ribeye (gf, dfo) | 115 RIBEYE MB4+ 1.2kg Portoro, Jack Daniel's soaked, house-aged ribeye (gf, dfo) | 250

> All steaks are served with our house made peppercorn sauce Additional sauce options: cajun butter, garlic chimichurri, red wine jus | 5

– SIDES —

MIXED LEAF GARDEN SALAD charred mandarin dressing (v, gf, df) | 14 CRISPY BABY POTATOES jalapeño garlic cream (v, gf, dfo) | 14 FIRE-ROASTED BABY CARROTS rainbow chard, white wine caramel (v, gf, df) | 14 FRIED SPROUTS mustard creole cream, roasted hazelnuts (v, vgo, gf, dfo) | 14 FRIES NOLA spice, aioli (v, gf, df, nf) | 14

(GF: Gluten Free, DF: Dairy Free, GFO/DFO: Gluten/Dairy Free Optional, V: Vegetarian, Vg: Vegan, All dishes are nut free unless stated otherwise)

ALL MENUS ARE ARE SUBJECT TO SEASONAL CHANGE. A DISCRETIONARY 10% GRATUITY APPLIES TO ALL TABLE SERVICE.