

NOLA

SMOKEHOUSE *AND* BAR

SMALLS

BRICKFIELDS RYE BREAD | 5pp
treacle & dark beer molasses, cultured butter

SYDNEY ROCK OYSTERS | 6ea
smokey mignonette

SCALLOP CEVICHE | 8ea
lime & chilli

SKULL ISLAND PRAWNS | 11ea
smoked cajun butter

WHIPPED FETA | 14
lemon oil, nola spice

FRIED GREEN TOMATOES | 18
herbed yoghurt, smoked ketchup

SMOKED KINGFISH TARTARE | 28
corn pancake, crème fraîche, cured egg, yarra valley caviar

BEEF CARPACCIO | 28
seared rump cap, burnt leek purée, black barley

PREMIUM SELECTIONS

CHILLED | 60pp
Min. 2 persons

POACHED PRAWNS
lemon pepper rub

SMOKED KINGFISH BLINIS
crème fraîche, cured egg,
yarra valley caviar

SCALLOP CEVICHE
lime & chilli

SPANNER CRAB
citrus & avocado purée

LIVE-FIRE | 80pp
Min. 2 persons

SKULL ISLAND PRAWNS
smoked cajun butter

FREMANTLE OCTOPUS
black sesame mayo,
spiced capsicum dressing

BARRAMUNDI
saffron almond purée, tomato salsa

LOBSTER TAILS
herbed garlic butter

BBQ | 70pp
Min. 2 persons

ANDOUILLE SAUSAGE
house pickles, smokey bbq sauce

BBQ CHICKEN
chilli sage butter, jalapeño &
cheddar cornbread, buttered corn

DRY-RUBBED PORK SHOULDER
capsicum, white balsamic salsa

CAJUN WAGYU BRISKET
house slaw, mustard bbq sauce

MAINS

*Expertly finished over our Live Fire BBQ /
Smoked Low 'N' Slow in our Competition Yoder Smoker*

HALF FIRE-ROASTED CHICKEN | 34
creamed corn custard, burnt white wine sauce

FIRE-ROASTED CAULIFLOWER STEAK | 30
garlic chimichurri

BRISKET 150g | 38
smoked cajun rubbed wagyu

MARKET FISH | MP
fish of the day

STEAKS

*All steaks are served with your choice of house made
peppercorn sauce, cajun butter, garlic chimichurri, or red wine jus*

BUTCHER'S CUT | MP
steak of the day

SIRLOIN MB5+ 400g | 95
O'Connor, house-aged black angus

SCOTCH FILLET MB2+ 500g | 115
Riverina, off the bone ribeye

RIBEYE MB4+ 1.2kg | 220
Portoro, Jack Daniel's No.7 soaked, house-aged ribeye

SIDES

JALAPEÑO & CHEDDAR CORNBREAD 2pcs | 12
maple butter

MIXED LEAF GARDEN SALAD | 14
seasonal dressing

SEASONAL VEGETABLES | 14
chef's daily selection

SMASHED POTATO SALAD | 14
jalapeño garlic dressing

FRIES | 14
NOLA spice, aioli

ADDITIONAL SAUCE | 5
peppercorn, cajun butter, garlic chimichurri, red wine jus