

# NOLA

SMOKEHOUSE *AND* BAR

## SMALLS

BRICKFIELDS BAGUETTE | 5pp  
smoked honey butter

SYDNEY ROCK OYSTERS | 6ea  
smokey mignonette

SCALLOP CEVICHE | 8ea  
lime & chilli

SKULL ISLAND PRAWNS | 11ea  
charred corn broth

WHIPPED FETA | 14  
lemon oil, nola spice

FRIED GREEN TOMATOES | 18  
herbed yoghurt, smoked ketchup

CURED SEA TROUT TARTARE | 28  
cajun mayo, lemon yoghurt, grilled bread

BEEF CARPACCIO | 28  
seared rump cap, fermented chilli purée, black barley

## PREMIUM SELECTIONS

**LIVE-FIRE | 80pp**  
*Min. 2 persons*

SKULL ISLAND PRAWNS  
charred corn broth

FREMANTLE OCTOPUS  
black sesame mayo,  
spiced capsicum dressing

MARKET FISH  
fish of the day

MUD CRAB BOIL  
smoked cajun 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

## SMOKE & FLAME

*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 | 30  
garlic chimichurri

BRISKET 150g | 38  
smoked cajun rubbed wagyu

MARKET FISH | MP  
fish of the day

## BUTCHERY

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

BUTCHER'S CUT | MP  
cut of the day

EYE FILLET MB2+ 400g | 80  
Portoro, 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