

NOLA

SMOKEHOUSE AND BAR



THE BIG EASY



BRICKFIELDS BAGUETTE

smoked honey butter (v, gfo, dfo)

FRIED GREEN TOMATOES

herbed yoghurt, smoked ketchup (v, vgo, gfo, dfo)

BEEF CARPACCIO

seared rump cap, fermented chilli purée,
black barley (gf, df)

BBQ PITMASTER'S PICK

ANDOUILLE SAUSAGE

house pickles, mustard bbq sauce

DRY-RUBBED PORK SHOULDER

capsicum, white balsamic salsa

BBQ CHICKEN

chilli sage butter, jalapeño & cheddar cornbread,
buttered corn

CAJUN WAGYU BRISKET

house slaw, smokey bbq sauce

SMASHED POTATO SALAD

jalapeño garlic dressing (v, gf, df)

MIXED LEAF GARDEN SALAD

seasonal dressing (v, gf, df)

BROWNIE PETIT FOUR

salted caramel brownie bites (gf)

ADDITIONAL ENTRÉE:

SYDNEY ROCK OYSTERS +\$6^{EA}

smokey mignonette (gfo, dfo)

ADDITIONAL FISH COURSE:

SKULL ISLAND PRAWNS +\$11^{EA}

charred corn broth (gf, dfo)

PREMIUM UPGRADES:

BUTCHER'S CUT STEAK +\$15^{PP}

SWAP the PitMaster's Pick for our steak of the day

DESSERT DU JOUR +\$5^{PP}

SWAP the brownie petit four for today's
Dessert of the Day