

NOLA

SMOKEHOUSE AND BAR



THE FEAST



### **BRICKFIELDS BAGUETTE**

smoked honey butter (v, gfo, dfo)

### **WHIPPED FETA**

lemon oil, nola spice (v, gf, dfo)

### **BEEF CARPACCIO**

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

### **SKULL ISLAND PRAWNS**

charred corn broth (gf, dfo)

### **FIRE-ROASTED CAULIFLOWER**

garlic chimichurri (v, vgo)

### **CREOLE SMOKED & ROASTED LAMB RIBS**

celeriac remoulade, mint julep (gf, df)

### **BBQ CHICKEN**

chilli sage butter, house pickles (gf)

### **RIBEYE MB4+**

Portoro, Jack Daniel's No.7 soaked, house-aged (gf)

### **SMASHED POTATO SALAD**

jalapeño garlic dressing (v, gf, df)

### **MIXED LEAF GARDEN SALAD**

seasonal dressing (v, gf, df)

### **SEASONAL VEGETABLES**

chef's daily selection (v, gf, df)

### **DESSERT DU JOUR**

dessert of the day

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