

# NOLA

SMOKEHOUSE  BAR

## { NEW YEAR'S EVE FEAST MENU | 165pp }

GLASS OF CHAMPAGNE TAITTINGER ON ARRIVAL

CORN BREAD WITH MAQUE CHOUX & CREOLE BUTTER (V)  
SYDNEY ROCK OYSTERS WITH MIGNONETTE DRESSING (GF)

### ENTREE

RILLETTES OF SMOKED OCEAN TROUT  
ROE, LEMON BALM

SNAPPER CEVICHE  
CHARRED CORN, SWEET POTATO MOUSSE

CAJUN FRIED CALAMARI  
LIME REMOULADE

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**NOLA'S PIT-MASTER'S PICK**  
RANGERS VALLEY BLACK ONYX BRISKET - GF  
RUBBED & SMOKED FOR 14HRS

ORGANIC CHICKEN - GF  
BRINED, SMOKED & BLACKENED

SLOW ROAST JUNEE LAMB - GF  
ROASTED OVER VINES

SAUCE SELECTION  
LEXINGTON STYLE BBQ, GREEN SAUCE (V), BOISE BOUDRAN RELISH (V)

### SIDES

BLACK CABBAGE SLAW - V, GF  
LEMON DRESSING

FRIES - V  
CHILLI & ESCHALOT SALT

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**DESSERT**  
PEANUT BUTTER JELLY TIME - V, GF  
PEANUT BUTTER & STRAWBERRY JAM ICE CREAM SANDWICH

S'MORES - V, GF  
TOASTED RASPBERRY MARSHMALLOW, SMOKED CHOCOLATE GANACHE, CAMPFIRE ICE CREAM

We take all care in handling our food however dishes may contain traces of allergens from being in proximity to other products. | Dishes are subject to seasonal changes. | Price includes food menu as shown, glass of Champagne Taittinger on arrival, 10% gratuity. | 10% Service Charge applies on final bill.



@nolasydney

