

NOLA

SMOKEHOUSE EST. 2010 BAR

< NEW YEAR'S EVE FEAST MENU >

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

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We take all care in handling our food but cannot 100% guarantee that it does not contain traces of allergens from being in proximity to other products.
Dishes are subject to seasonal changes.



@nolasydne

