



NOLA
SMOKEHOUSE and BAR



⟨ NOLA X CHAMPAGNE TAITTINGER ⟩

APPETIZERS

VICTOIRE'S BAGUETTE RUSTIQUE (WHIPPED CHICKEN & MAPLE BUTTER)
SYDNEY ROCK OYSTERS (MIGNONETTE), CAJUN FRIED SHRIMP (CHIPOTLE MAYO)
SMOKED OCEAN TROUT (BEETROOT JAM & HORSERADISH CRÈME FRAÎCHE)
SELECTION OF HOUSE PICKLES
WARD 8 (RYE WHISKEY, LEMON, ORANGE, POMEGRANATE)



MAIN 1

BBQ PORK RIBS (BOURBON GLAZED)
FRIED BRUSSELS SPROUTS (COTTAGE CHEESE, HAZELNUTS, POMEGRANATE)
N.V. CHAMPAGNE TAITTINGER FOLIES DE LA MARQUETTERIE



MAIN 2

HOUSE MADE BEEF & PORK SAUSAGE (LEXINGTON STYLE BBQ)
FIRE BLACKENED CARROTS (SMOKED YOGHURT, SESAME)
N.V. CHAMPAGNE TAITTINGER PRESTIGE ROSÉ



MAIN 3

RANGERS VALLEY BLACK ONYX BRISKET (BOISE BOUDRAN RELISH)
FRIES (CHILLI & ESCHALOT SALT)
2009 CHAMPAGNE TAITTINGER MILLÉSIMÉ



DESSERT

S'MORES (PASSIONFRUIT MARSHMALLOW, CHOCOLATE MOUSSE, CAMPFIRE ICE CREAM)
N.V. CHAMPAGNE TAITTINGER NOCTURNE



*Dish can be modified to remove that particular allergen. | 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.



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