

NOLA

SMOKEHOUSE AND BAR

MELBOURNE CUP 2018 CANAPE MENU

\$95pp | 12PM-3.30PM

SYDNEY ROCK OYSTERS (GF, DF)

NATURAL • MIGNONETTE

TIGER PRAWNS (GF, DF)

BOURBON COCKTAIL SAUCE

PIQUILLO PEPPER TARTLET (V)

GOATS CURD, OLIVE TAPENADE

SMOKED CHICKEN TARTLET

LIME & CHIPOTLE MAYO

MOZZARELLA FINGERS (V)

SMOKED TOMATO RELISH

SOUTHERN FRIED CHICKEN

RANCH

HOUSE-MADE SAUSAGE (GF)

CREOLE MUSTARD, PICKLE

SMOKED BRISKET SLIDER

SIMPLE SLAW, BOISE BOUDRAN RELISH

SMOKED MOZZARELLA SLIDER (V)

MARINATED EGGPLANT, GREEN SAUCE

PULLED PORK SLIDER

SAUERKRAUT, LEXINGTON STYLE BBQ SAUCE

LEMON CURD TARTLET (V)

TOASTED MERINGUE

S'MORES (V)

PASSIONFRUIT MARSHMALLOW, CHOCOLATE GANACHE

PECAN TART (V)

SALTED CARAMEL, CRÈME FRAÎCHE

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

