

NOLA

SMOKEHOUSE *AND* BAR

FATHER'S DAY
1ST SEPTEMBER | \$85PP



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SMOKEHOUSE AND BAR

TO START

CRISP CHICKPEAS (GF, NF, VE)

PECAN BUTTER, ROASTED ARTICHOKE, BBQ CABBAGE

SOUTHERN FRIED CHICKEN (GF, NF)

IVORY SAUCE, PICKLED CELERY

COLA BRAISED BEEF SHORT RIB (GF, NF)

CREOLE MUSTARD, SMOKED POTATO PUREE, FRIED ONION RINGS

BLACKENED TUNA (GF, NF)

AROMATIC RICE, ROASTED PEPPERS, CRÈME FRAÎCHE, PICKLED MUSTARD SEEDS

TO FOLLOW

USA PORK RIBS (NF, DF)

HABANERO & PRETZEL GLAZE

ORGANIC CHICKEN (GF, NF, DF)

BLACKENED WITH CREOLE SPICE OVER OUR FIRE-PIT

RANGERS VALLEY BLACK ONYX BRISKET (GF, NF, DF)

SWEET SALT & BLACK PEPPER RUB

FREE RANGE MILLY HILL LAMB (GF, NF, DF)

COLD SMOKED & FINISHED WITH A MINT JULEP

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SIDES

MAC 'N' CHEESE

SMOKED HAM HOCK & CORN CHIP CRUMB

FRIES (GF, NF, DF, VE)

SWEET & SPICY BBQ SALT

BLACKENED CARROTS (GF, DF, VE)

SPICED PECANS, CHIMICHURRI, APPLE & MAPLE CARAMEL

TO FINISH

TOASTED PECAN MOUSSE (GF, V)

MAPLE CUSTARD, PECAN TUILE, BOURBON ICE CREAM

NEW ORLEANS KEY LIME PIE (NF, V)

GRAHAM CRACKER, DARK RUM, COCONUT, KEY LIME JELLY, SOUR CREAM SORBET

BREAD PUDDING (NF, V)

OVEN BAKED BRIOCHE BREAD PUDDING, BLACKCURRANT POACHED PEAR, LICORICE ICE CREAM

*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. | 10% Sunday Surcharge applies.

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