

# NOLA

SMOKEHOUSE *AND* BAR

## SMALLS

**BRICKFIELDS SMOKED HONEY AND  
ROSEMARY FOCACCIA | 6pp**  
whipped brown butter

**SYDNEY ROCK OYSTERS | 6ea**  
smokey mignonette

**SCALLOP CEVICHE | 10ea**  
lime and chilli

**SKULL ISLAND PRAWNS | 12ea**  
charred corn broth

**SMOKED EGGPLANT | 16**  
garden vegetables, lemon oil

**FRIED GREEN TOMATOES | 18**  
herbed yoghurt, smoked ketchup

**FREMANTLE OCTOPUS | 24**  
black sesame mayo, spiced capsicum dressing

**SMOKED BEEF CARPACCIO | 24**  
seared rump cap, tarragon mayo, artichoke,  
baby capers

## SMOKE & FLAME

### THE PITMASTER | 70pp

*Min. 2 persons*

*A selection of NOLA's signature smoked dishes  
expertly finished over our Live Fire BBQ / Smoked  
Low 'N' Slow in our Competition Yoder Smoker*

**PORK SHOULDER**  
mango habanero purée

**SMOKED EGGPLANT**  
garden vegetables, lemon oil

**DUCK ANDOUILLE SAUSAGE**  
cajun chicken sauce, gingerbread mustard

**SMOKED AND FIRE-ROASTED CHICKEN**  
tamarind glaze, green herb emulsion,  
house onion pickles

**CAJUN WAGYU BRISKET**  
pickles, cowboy butter, brisket pepper sauce

**DUCK ANDOUILLE SAUSAGE | 23**  
cajun chicken sauce, gingerbread mustard

**ROASTED CAULIFLOWER | 30**  
macadamia, truffle, parmesan

**HALF FIRE-ROASTED CHICKEN | 34**  
tamarind glaze, green herb emulsion, house onion pickles

**SMOKED CAJUN WAGYU BRISKET 150g | 38**  
pickles, cowboy butter, brisket pepper sauce

**RIVERINA SCOTCH FILLET MB2+ 500g | 100**  
off the bone ribeye

**PORTORO RIBEYE MB4+ 1.2kg | 220**  
Jack Daniel's No.7 soaked, 6 week house-aged  
*(Please allow 1hr cooking time)*

**MARKET FISH | MP**  
fish of the day

**BUTCHER'S CUT | MP**  
cut of the day

## SIDES

**JALAPEÑO & CHEDDAR CORNBREAD 2pcs | 12**  
maple butter

**MIXED LEAF GARDEN SALAD | 14**  
seasonal dressing

**SEASONAL VEGETABLES | 14**  
chef's daily selection

**SMOKED POTATO SALAD | 14**  
jalapeño garlic dressing

**FRIES | 14**  
NOLA spice, aioli

**ADDITIONAL SAUCE | 6**  
peppercorn, garlic chimichurri,  
brisket pepper sauce with cowboy butter