

NOLA

SMOKEHOUSE AND BAR

{ MEAT MARCH BEEF DEGUSTATION }

| \$79PP FOOD ONLY | \$119 WITH MATCHED DRINKS |

FIRST COURSE

LOUISIANA CORNED BEEF (GF)

ANCHOÏADE, SMOKED OLIVE OIL POTATO PUREE, CAPER DRESSING

2015 DOMAINE DE BEAUVERNAY BEAUJOLAIS JULIENAS 'TERROIR DE JULLIE' GAMAY, BURGUNDY, FRANCE



SECOND COURSE

NEW ORLEANS OX TAIL (GF)

SMOKED CAULIFLOWER, CORN CHIP & BUTTER CRUMB

2016 BOWEN ESTATE CABERNET SAUVIGNON, COONAWARRA, SOUTH AUSTRALIA



THIRD COURSE

COFFEE RUBBED SHORT RIBS (*GF)

BISCUITS, ROASTED BELL PEPPERS

2016 RUSDEN 'CHOOKSHED' ZINFANDEL, BAROSSA VALLEY, SOUTH AUSTRALIA



FOURTH COURSE

WAGYU TRI TIP (*GF)

PROPER PEPPER SAUCE, CREOLE SPICED POMMES DAUPHINE

2016 YELLAND & PAPPS 'DEVOTE' SHIRAZ, BAROSSA VALLEY, SOUTH AUSTRALIA



DESSERT

S'MORES

TOASTED VANILLA MARSHMALLOW, DARK CHOCOLATE, CRISP GRAHAM CRACKER

'NOLA'S OWN' SMOKED MAPLE WHISKEY

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. Meat March Beef Degustation Menu cannot be altered and will be the only menu for lunch on 30th March. Dishes are subject to seasonal changes. *Denotes dish can be modified to remove this particular allergen.



@nolasydne #meatmarch

