

NOLA

SMOKEHOUSE *AND* BAR



CANAPÉS

WE REQUIRE YOUR CANAPÉ SELECTION AND FINAL GUEST NUMBERS
NO LATER THAN SEVEN WORKING DAYS PRIOR TO YOUR EVENT.

TO ENQUIRE ABOUT THE DESSERT, CHEESE & FRUIT STATION, AND RAW BAR
STATION, PLEASE CONTACT INFO@NOLASYDNEY.COM FOR MORE INFO.

ALL MENUS ARE ARE SUBJECT TO SEASONAL CHANGE.
FOOD AND DRINKS MAY CONTAIN TRACES OF ALLERGENS.
A DISCRETIONARY 10% GRATUITY APPLIES TO ALL TABLE SERVICE



SMALL

SMOKED KINGFISH BLINI ^(nf) | 6
crème fraîche, gin trout caviar

SYDNEY ROCK OYSTERS ^(gfo, dfo, nf) | 6
smokey mignonette

KINGFISH TACO ^(df, nf) | 6
avocado, chilli lime mayo

SCALLOP CEVICHE ^(gf, df, nf) | 6
chilli and lime

POPCORN CAULIFLOWER ^(v, gfo, nf) | 6
chow chow mayo

ANDOUILLE JAMBALAYA
ARANCINI BALLS ^(v, gfo, nf) | 6
lemon yoghurt

MEDIUM

NOLA SMOKED WINGS ^(gf, df, nf) | 8
chilli garlic

PORK AND APPLE SAUSAGE ROLL ^(nf) | 8
smoked ketchup

POLENTA CORN CAKE ^(vo, gfo, dfo, nf) | 8
seared beef, truffle mayo

WAGYU BEEF SPRING ROLL ^(nf) | 8
mustard mayo

WAGYU BEEF SKEWERS ^(gf, df, nf) | 8
chimichurri

CREOLE CARAMELISED ONION
AND PARMESAN TART ^(v, gfo, dfo, nf) | 8

WALNUT AND THYME PUFF ROLL ^(v) | 8
mustard mayo

MAXIMUM SELECTION OF 3 SMALL, 3 MEDIUM CANAPÈS

(GF: Gluten Free, DF: Dairy Free, GFO/DFO: Gluten/Dairy Free Optional, V: Vegetarian, VO: Vegetarian Optional,
Vg: Vegan, NF: Nut Free)

ALL MENUS ARE SUBJECT TO SEASONAL CHANGE.
FOOD AND DRINKS MAY CONTAIN TRACES OF ALLERGENS.
A DISCRETIONARY 10% GRATUITY APPLIES TO ALL TABLE SERVICE



SUBSTANTIAL

SMOKED AND CHARRED
LAMB RIBS (gf, df, nf) | 12
jalapeño mayo

MASCARPONE AND TALEGGIO
GRITS (v, gf, nf) | 10
cajun buttered mushrooms

POPCORN CAULIFLOWER (v, gfo, dfo, nf) | 10
chow chow mayo

CREOLE CARAMELISED ONION
AND PARMESAN TART (v, nf) | 10

RED WINE FRIED CHICKEN (nf) | 10
ranch

CAJUN PRAWN ROLL (nf) | 12
cocktail sauce

DUCK ANDOUILLE
SAUSAGE SKEWER (nf) | 12
mustard mayo

SLIDERS

SMOKED MOZZARELLA (v, nf) | 15
chow chow mayo, classic slaw

FRIED CHICKEN (nf) | 15
swiss cheese, lettuce, chilli mayo

LOUISIANA PULLED PORK (nf) | 15
bbq sauce, classic slaw

18HR SMOKED BRISKET (nf) | 15
cheeseburger style

CREOLE PULLED LAMB (nf) | 15
celeric remoulade, mint julep

SMOKED MUSHROOM (nf) | 15
truffle mayo, swiss cheese

MAXIMUM SELECTION OF 2 SUBSTANTIAL, 2 SLIDERS, 2 DESSERTS CANAPÈS

(GF: Gluten Free, DF: Dairy Free, GFO/DFO: Gluten/Dairy Free Optional, V: Vegetarian, VO: Vegetarian Optional, Vg: Vegan, NF: Nut Free)

ALL MENUS ARE SUBJECT TO SEASONAL CHANGE.
FOOD AND DRINKS MAY CONTAIN TRACES OF ALLERGENS.
A DISCRETIONARY 10% GRATUITY APPLIES TO ALL TABLE SERVICE



STATIONS

DESSERT, CHARCUTERIE AND/OR
FRUIT STATION | 35pp

(Min. 20 persons)

RAW BAR STATION | 35pp

(Min. 20 persons)

DESSERTS

PECAN PIE *(v, gfo, dfo)* | 10

LEMON MERINGUE TART *(v, gfo, nf)* | 10

DARK CHOC BROWNIE *(v, gf, nf)* | 10
salted caramel

BANANA FOSTERS
CUSTARD TART *(v, nf)* | 10

VANILLA MAPLE CUPCAKES *(v, nf)* | 10

MACARONS *(v, gf)* | 6

MAXIMUM SELECTION OF 2 SUBSTANTIAL, 2 SLIDERS, 2 DESSERTS CANAPÈS

*(GF: Gluten Free, DF: Dairy Free, GFO/DFO: Gluten/Dairy Free Optional, V: Vegetarian, VO: Vegetarian Optional,
Vg: Vegan, NF: Nut Free)*

ALL MENUS ARE SUBJECT TO SEASONAL CHANGE.
FOOD AND DRINKS MAY CONTAIN TRACES OF ALLERGENS.
A DISCRETIONARY 10% GRATUITY APPLIES TO ALL TABLE SERVICE