

NOLA

SMOKEHOUSE *AND* BAR



MELBOURNE CUP
2024

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SYDNEY ROCK OYSTERS
smokey mignonette

**BRICKFIELDS SMOKED ROSEMARY
AND HONEY FOCACCIA**
whipped brown butter

BLACKENED TUNA
chow chow emulsion, sherry dressing

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

SMOKED ROAST BEEF STRIPLOIN
dry-aged in-house, braised shallots, red wine sauce

CREOLE ROAST CHICKEN
chicken & corn jus, fine herbs

FIRE-ROASTED SKULL ISLAND PRAWNS
smoked cajun butter

GUMBO SPICED ROAST PUMPKIN
caper burnt butter, hazelnuts

GRITS
mascarpone & taleggio

HAND CUT CHIPS
smoked aioli vinegar

MIXED LEAF GARDEN SALAD
fire-roasted mandarin dressing

PAVLOVA
red velvet cake, thyme cream, chocolate mousse