

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

WHIPPED SMOKED EGGPLANT | 18
garden vegetables, lemon oil

FRIED GREEN TOMATOES | 18
nola spice, herbed yoghurt, smoked ketchup

FREMANTLE OCTOPUS | 28
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

WHIPPED SMOKED EGGPLANT
garden vegetables, lemon oil

DUCK ANDOUILLE SAUSAGE
cajun chicken sauce, gingerbread mustard

FIRE-ROASTED LA IONICA CHICKEN
tamarind glaze, green herb emulsion, onion pickles

CAJUN WAGYU BRISKET
pickles, cowboy butter, brisket pepper sauce

DUCK ANDOUILLE SAUSAGE | 28
cajun chicken sauce, gingerbread mustard

ROASTED CAULIFLOWER | 30
macadamia, truffle, parmesan

FIRE-ROASTED LA IONICA CHICKEN | 34
tamarind glaze, green herb emulsion, onion pickles

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

RANGERS VALLEY BAVETTE MB5+ 300g | 75
2 week house-aged

RIVERINA SCOTCH FILLET MB2+ 500g | 110
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 CAJUN OLIVES | 9
smoked and marinated in-house

SMOKED POTATO SALAD | 14
jalapeño garlic dressing

FRIES | 14
NOLA spice, aioli

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