

# NOLA

SMOKEHOUSE ESTD 2010 BAR



## THE BANQUET

### BRICKFIELDS SMOKED ROSEMARY AND HONEY FOCACCIA

whipped brown butter

### SMOKED EGGPLANT

garden vegetables, lemon oil

### SMOKED BEEF CARPACCIO

tarragon mayo, artichoke, baby capers

### FREMANTLE GRILLED OCTOPUS

black sesame mayo, spiced capsicum salsa

### CREOLE SMOKED AND ROASTED LAMB RIBS

roasted red pepper purée

### FIRE-ROASTED CAULIFLOWER

macadamia, truffle, parmesan

### SMOKED AND FIRE-ROASTED CHICKEN

tamarind glaze, green herb emulsion,  
house onion pickles

### PORK SHOULDER

mango habanero sauce, radish

### MIXED LEAF GARDEN SALAD

seasonal dressing

### SEASONAL VEGETABLES

chef's daily selection

### BROWNIE PETIT FOUR

salted caramel brownie bites