

NOLA

SMOKEHOUSE EST. 2010 BAR



THE BIG EASY

BRICKFIELDS SMOKED ROSEMARY AND HONEY FOCACCIA

whipped brown butter

FRIED GREEN TOMATOES

herbed yoghurt, smoked ketchup

SMOKED BEEF CARPACCIO

tarragon mayo, artichoke, baby capers

THE PITMASTER

DUCK ANDOUILLE SAUSAGE

cajun chicken sauce, gingerbread mustard

SMOKED AND FIRE-ROASTED CHICKEN

tamarind glaze, green herb emulsion,
house onion pickles

CAJUN WAGYU BRISKET

pickles, cowboy butter, brisket pepper sauce

PORK SHOULDER

mango habanero sauce, radish

MIXED LEAF GARDEN SALAD

seasonal dressing

SMOKED POTATO SALAD

jalapeño garlic dressing

BROWNIE PETIT FOUR

salted caramel brownie bites

ADDITIONAL DISHES:

SYDNEY ROCK OYSTERS +\$5 ^{EA}

smokey mignonette

SKULL ISLAND PRAWNS +\$10 ^{EA}

charred corn broth

JALAPEÑO & CHEDDAR CORNBREAD +\$5 ^{PP}

maple butter

PREMIUM UPGRADES:

FIRE-ROASTED RIBEYE +\$30 ^{PP}

SWAP the pitmaster for our ribeye,
in-house aged with all sauces

DESSERT DU JOUR +\$5 ^{PP}

SWAP the brownie petit four for
dessert from the trolley