

# NOLA

SMOKEHOUSE ESTD 2010 BAR



## THE ROYALÉ

### BRICKFIELDS SMOKED ROSEMARY AND HONEY FOCACCIA

whipped brown butter

### WHIPPED SMOKED EGGPLANT

garden vegetables, lemon oil

### SMOKED BEEF CARPACCIO

tarragon mayo, artichoke, baby capers

### CLASSIC PRAWN COCKTAIL

prawn cocktail sauce

### JAMBALAYA ANDOUILLE ARANCINI BALLS

lemon mayo

### PORTORO RIBEYE MB4+

Jack Daniel's No.7 soaked, 6 week house-aged

### SMOKED BEEF SHORT-RIBS

NOLA rib sauce

### CHARGRILLED BABY LOBSTER TAILS

garlic old bay

### FIRE-ROASTED CAULIFLOWER

macadamia, truffle, parmesan

### SMOKED AND FIRE-ROASTED CHICKEN

tamarind glaze, green herb emulsion,  
house onion pickles

### MIXED LEAF GARDEN SALAD

seasonal dressing

### SEASONAL VEGETABLES

chef's daily selection

### SMOKED PINEAPPLE TARTE TATIN

caramelised tonka bean pineapple,  
salted caramel, macadamia ice cream