SMALLS Control of the second seco)LA
whipped honey butter (ser, ser) smoked house mignonette (ser, ser) FRIED GREEN TOMATOES herbet ranch, smoked ketchup (sy, var, ser, ser) 18 SMOKED GARLIC CAJUN HUMMUS house fire-roasted old bay flat bread (se, ser) 17 GRILLED PRAWNS red pepper glaze, corn, fried potato (se, ser) 12 ^{FA} WAGYU BRESAOLA STONE AXE, guindillas, kiss peppers, fig glaze (ser, ser) 12 ^{FA} SCALLOP CEVICHE glapeño and lime dressing (er, ser) 10 ^{FA} WAGYU BRESAOLA STONE AXE, guindillas, kiss peppers, fig glaze (or, ser) 260 STONE AXE, guindillas, kiss peppers, fig glaze (or, ser) GRILLL ALL PROTEINS ARE REVERSE SMOKED & FIRE ROASTED OVER AUSTRALIAN IRONBARK MARY RANGERS VALLEY (or, ser) 75 / 140 MB7+ RANGERS VALLEY (or, ser) 500° SCOTCH FILLET fish of the day MP 300° / 600° BAVETTE MB4+ BLACK ONYX, house aged (ar, ser) 200 / 240 MB4+ BLACK ONYX, house aged (ar, ser) 500° SCOTCH FILLET fish of the day 110 MB4+ 0/CONNOR (ser, ser) 800° / 14 MGY CONNAR (ser, ser) 200 / 240 MB4+ BLACK ONYX, house aged (ar, ser) 500° SCOTCH FILLET fish of the day 110 MB4+ 0/CONNOR (ser, ser) 60 MEXENTATE 200 / 240 MB4+ BLACK ONYX, house aged (ar, ser) 500° SCOTCH FILLET fish of mustard, molasses glaze (ser, ser) 100 700° / 1.4 ^{KS} SLOW-CONKDEL AB HOUR NOTICE REQUIRED 200 / 240 MB5+ STONE AXE FULLBLOOD / 1.7KG AB HOUR NOTICE REQUIRED 24 MACK NODULE SAUSAGE servert 'n sour, herb emulsion (ser, ser) 700° CAJUN WAGYU BRISKET house pepper sause, combob hutter (ser, ser)	SMALLS	S M O K E H C	DUSE THE BAR
herbed ranch, smoked ketchup (v, vor, or, or, or) house fire-roasted old bay flat bread (w, or) GRILLED PRAWNS red pepper glaze, corn, fried potato (w, or) 12 ^{EA} WAGYU BEEF TACO MB9, cabbage, creole cream, pickled onion (w, or) SCALLOP CEVICHE jalapeño and lime dressing (w, or) 10 ^{EA} WAGYU BRESAOLA STONE AXE, guindillas, kiss peppers, fig glaze (w, or) GRILLI ALL PROTEINS ARE REVERSE SMOKED & FIRE-ROASTED OVER AUSTRALIAN IRONBARK MARKET FISH MP 300°/600° BAVETTE MB7+ RANGERS VALLEY (w, or) 75 / 140 MB7+ RANGERS VALLEY (w, or) FLAME-ROASTED CAULIFLOWER truffle, macadamia, parmesan (v, er, or) 48 800°/1K ⁶ WAGYU RIBEYE SOO° SCOTCH FILLET 200 / 240 MB4+ DICONNOR (er, or) SLOP GEER FENDERLOIN M64+ O'CONNOR (er, or) 60 WAGYU TOMAHAWK 700 MB9+ STONE AXE FULLBLOOD / 1.7KG 48 HOUR NOTICE REQUIRED SUCK ANDOUILLE SAUSAGE gingerbread mustard, molasses glaze (or, or) 28 LOUISIANA SPICE SMOKED CHICKEN sweet 'n' sout, herb emulsion (or, or) 44 NOLA'S SIGNATURE CAROLINA KUROBUTA PULLED PORK pomegranate bd, lemon mayo (er, or) 20 700° / 1.4 ^{4C} SLOW-COOKED LAMB SHOULDER tod pepper ymede, chimichurri (er, or) 69/120 69/120 SUDES MIXED LEAF SALAD dion mustard dressing (v, er, or) 8/12 STORES N.S.W HEIRLOOM TOMATO SALAD winds cheddar and mozzarella (v) 9/14 smoked cheddar and mozzarella (v) BAKED SWEET POTATO black pepper mayo (v, or, or) 9/		6	
red pepper glaze, corn, fried potato (ar, pr) SCALLOP CEVICHE Jalapeño and lime dressing (ar, nr) SCALLOP CEVICHE Jalapeño and lime dressing (ar, nr) CRILL ALL PROTEINS ARE REVERSE SMOKED & FIRE-ROASTED OVER AUSTRALIAN IRONBARK MARKET FISH Tish of the day FLAME-ROASTED CAULIFLOWER Truffle, macadamia, parmesan (v, or, pr) SOO° SCOTCH FILLET 100 M84+ 0'CONNOR (ar, pr) 250° SECTCH FILLET 100 M84+ 0'CONNOR (ar, pr) 250° BEEF TENDERLOIN MB4+ 0'CONNOR (ar, pr) 250° BEEF TENDERLOIN MB4+ 0'CONNOR (ar, pr) 250° SCOTCH FILLET 110 M84+ 0'CONNOR (ar, pr) 250° BEEF TENDERLOIN MB4+ 0'CONNOR (ar, pr) 250° SCOTCH FILLET 110 M84+ 0'CONNOR (ar, pr) 250° SCOTCH FILLET 110 M84+ 0'CONNOR (ar, pr) 250° SCOTCH FILLET 110 M84+ 0'CONNOR (ar, pr) 250° BEEF TENDERLOIN MB4+ 0'CONNOR (ar, pr) 200° (AJUN WAGYU BRISKET house pepper sauce, cowboy butter (ar, pr) 200° (AJUN WAGYU BRISKET house pepper sauce, cowboy butter (ar, pr) 200° CAJUN WAGYU BRISKET house pepper sauce, cowboy butter (ar, pr) 200° CAJUN WAGYU BRISKET house pepper sauce, cowboy butter (ar, pr) 3500FS MIXED LEAF SALAD dijon mustard dressing (v, ar, pr) HOUSE COLESLAW 9/14 MS20 LEAF SALAD dijon mustard dressing (v, ar, pr) HOUSE COLESLAW 9/14 BAKED SWEET POTATO 10/18 10/17 10/18		18	
jalapeño and lime dressing (or, or) STONE AXE, guindillas, kiss peppers, fig glaze (or, or) GRILL ALL PROTEINS ARE REVERSE SMOKED & FIRE-ROASTED OVER AUSTRALIAN IRONBARK MARKET FISH fish of the day MP 300 ⁶ /600 ⁶ BAVETTE MB7+ RANGERS VALLEY (or, or) 75 / 140 FLAME-ROASTED CAULIFLOWER truffie, macadamia, parmesan (v. or, or) MP 300 ⁶ /600 ⁶ BAVETTE MB7+ RANGERS VALLEY (or, or) 200 / 240 S00 ⁶ SCOTCH FILLET MB4+ 0'CONNOR (or, or) 110 MP 300 ⁶ /1 ⁴⁶ WAGYU RIBEYE MB4+ BLACK ONYX, house-aged (or, or) 200 / 240 S00 ⁶ SCOTCH FILLET MB4+ 0'CONNOR (or, or) 100 MP+ STONE AXE FULLBLOOD / 1.7KG 48 HOUR NOTICE REQUIRED 200 / 240 SMOKER 60 MP+ STONE AXE FULLBLOOD / 1.7KG 48 HOUR NOTICE REQUIRED 30 NUCK ANDOUILLE SAUSAGE gingerbread mustard, molasses glaze (or, or) 28 LOUISIANA SPICE SMOKED CHICKEN 8 weet 'n' sour, here mulsion (or, or) 34 NOLA'S SIGNATURE CAROLINA KUROBUTA PULLED PORK pomegranate blod, lemon mayo (er, or) 20 CLAZED PORK BELLY 80 RORNOBLE, twice-cooked, WOODFORD WHISKEY peach glaze (or, or) 69/120 SMOKED ANGUS SHORT BEEF RIB fourising chill butter glaze (or, or) 8/12 N.S.W HEIRLOOM TOMATO SALAD 9/14 MIXED LEAF SALAD dijon mustard dressing (v, or, or) 8/12 N.S.W HEIRLOOM TOMATO SALAD 9/14		12 ^{ea}	
ALL PROTEINS ARE REVERSE SMOKED & FIRE-ROASTED OVER AUSTRALIAN IRONBARK MARKET FISH fish of the day MP 300°/600° BAVETTE MB7+ RANGERS VALLEY (ar, or) 75 / 140 FLAME-ROASTED CAULIFLOWER truffle, macadamia, parmesan (v, or, or) 34 800°/1K° WAGYU RIBEYE MB4+ BLACK ONYX, house-aged (a, or) 200 / 240 500° SCOTCH FILLET MB4+ O'CONNOR (or, or) 110 800°/1K° WAGYU RIBEYE MB4+ BLACK ONYX, house-aged (ar, or) 200 / 240 SMOKER 60 WAGYU TOMAHAWK 1 700 700 84+ 0'CONNOR (or, or) 60 WAGYU TOMAHAWK 1 700 SMOKER 8 LOUISIANA SPICE SMOKED CHICKEN 34 Hour Notice Required mustard, molasses glaze (or, or) 30 NOLA'S SIGNATURE CAROLINA KUROBUTA PULLED PORK MUSED FAILED PORK MUSED FAILED PORK MUSED ANGUS SHORT BEEF RIB Jouisiana chilli butter glaze (or, or) 28 LOUISIANA SPICE SMOKED CHICKEN 34 30 SMOKED ANGUS SHORT BEEF RIB Jouisiana chilli butter glaze (or, or) 21 700° / 1.4K° SLOW-COOKED LAMB SHOULDER red pepper grade, chimichurri (or, or) 69/120 SIDES 8/12 N.S.W HEIRLOOM TOMATO SALAD (on mustard dressing (v, er, or) 9/14 MAC 'N' CHEESE moked cheddar and mozzarella (v) 9/14 MAC SUE POTATO goat's cheese, maple fruit and mixed nuts (v, or) or) JALAPEÑO AND CHEDDAR CORNBREAD 15 BUTTER BEANS		10 ^{ea}	
fish of the day MB7+ RANGERS VALLEY (sr, or) FLAME-ROASTED CAULIFLOWER 34 truffle, macadamia, parmesan (v, or, or) 34 500° SCOTCH FILLET 110 MB4+ 0'CONNOR (sr, or) 10 250° BEEF TENDERLOIN MB4+ O'CONNOR (sr, or) 60 SMOKER 48 HOUR NOTICE REQUIRED ALL PROTEINS ARE COOKED LOW 'N' SLOW OVER APPLEWOOD AND MESQUITE IN OUR COMPETITION YODER SMOKER 34 DUCK ANDOUILLE SAUSAGE gingerbread mustard, molasses glaze (or, or) 28 LOUISIANA SPICE SMOKED CHICKEN Sweet 'n' sour, herb emulsion (or, or) 34 NOLA'S SIGNATURE CAROLINA KUROBUTA PULLED PORK Domegranate bbd, lemon mayo (or, or) 28 LOUISIANA SPICE SMOKED CHICKEN Sweet 'n' sour, herb emulsion (or, or) 34 SMOKED ANGUS SHORT BEEF RIB house pepper sauce, cowboy butter (or, or*) 20 61/220 69/120 SMOKED ANGUS SHORT BEEF RIB fouristand chilli butter glaze (or, or*) 75 60 35 MIXED LEAF SALAD dijon mustard dressing (v, or, or) 8/12 N.S.W HEIRLOOM TOMATO SALAD WAC 'N' CHEESE Smoked cheddar and mozzarella (v) 9/14 BAKED SWEET POTATO goat's cheese, maple fruit and mixed nuts (v, or, or) 10/18 JALAPEÑO AND CHEDDAR CORNBREAD 15 BUTTER BEANS 10/17 NOLA SEASONED FRIES <	SHIEL	STED OVER A	USTRALIAN IRONBARK
truffle, macadamia, parmesan (v, or, or) MB4+ BLACK ONYX, house-aged (or, or) 500° SCOTCH FILLET 110 MB4+ 0'CONNOR (or, or) 60 250° BEEF TENDERLOIN 60 MB4+ 0'CONNOR (or, or) 60 SMOKER 80 ALL PROTEINS ARE COOKED LOW 'N' SLOW OVER APPLEWOOD AND MESQUITE IN OUR COMPETITION YODER SMOKER DUCK ANDOUILLE SAUSAGE 28 gingerbread mustard, molasses glaze (or, pr) NOLA'S SIGNATURE CAROLINA 32 pomegranate bbq, lemon mayo (or, or) 700° (1.4K° SLOW-COOKED LAMB SHOULDER 69/120 pomegranate bbq, lemon mayo (or, or) 700° (1.4K° SLOW-COOKED SMOKED ANGUS SHORT BEEF RIB 75 Jouisiana chilli butter glaze (or, pr) 8/12 MIXED LEAF SALAD 8/12 MIXED LEAF SALAD 8/12 MIXED LEAF SALAD 8/12 MIXED LEAF SALAD 8/12 black pepper mayo (v, or, or) 9/14 Boked sweet POTATO 10/18 goa's cheese, maple fruit and mixed nuts (v, or, or) JALAPEÑO AND CHEDDAR CORNBREAD 15 BUTTER BEANS 10/17 NOLA SEASONED FRIES 14 </td <td></td> <td>MP</td> <td></td>		MP	
500 ⁶ SCOTCH FILLET 110 MB4+ 0'CONNOR (or, or) 110 250 ⁶ BEEF TENDERLOIN 60 MB4+ 0'CONNOR (or, or) 60 SMOKER 48 HOUR NOTICE REQUIRED ALL PROTEINS ARE COOKED LOW 'N' SLOW OVER APPLEWOOD AND MESQUITE IN OUR COMPETITION YODER SMOKER DUCK ANDOUILLE SAUSAGE gingerbread mustard, molasses glaze (or, or) 28 NOLA'S SIGNATURE CAROLINA KUROBUTA PULLED PORK 22 LOUISIANA SPICE SMOKED CHICKEN 34 yomegranate bbq, lemon mayo (or, or) 700 ⁶ / 1.4K ^o SLOW-COOKED LAMB SHOULDER to chimichurri (or, or) 200 ⁶ CAJUN WAGYU BRISKET house pepper sauce, cowboy butter (or, or) 700 ⁶ / 1.4K ^o SLOW-COOKED MODFORD WHISKEY peach glaze (or, or) SIDEES 75 Iduisiana chilli butter glaze (or, or) 75 SIDEES 8/12 MIXED LEAF SALAD dijon mustard dressing (v, or, or) 8/12 HOUSE COLESLAW 9/14 9/14 black pepper mayo (v, or, or) 9/14 BAKED SWEET POTATO goa's cheese, maple fruit and mixed nuts (v, or, or) 9/14 BOAKED SWEET POTATO 10/18 goa's cheese, maple fruit and mixed nuts (v, or, or) 10/17		34	MB4+ BLACK ONYX, house-aged (GF, DF)
250° BEEF TENDERLOIN MB4+ O'CONNOR (GF, DF)60MB9+ STONE AXE FULLBLOOD / 1.7KG 48 HOUR NOTICE REQUIREDSMOKER ALL PROTEINS ARE COOKED LOW 'N' SLOW OVER APPLEWOOD AND MESQUITE IN OUR COMPETITION YODER SMOKER200DUCK ANDOUILLE SAUSAGE gingerbread mustard, molasses glaze (GF, DF)28LOUISIANA SPICE SMOKED CHICKEN sweet 'n' sour, herb emulsion (GF, DF)NOLA'S SIGNATURE CAROLINA KUROBUTA PULLED PORK pomegranate bbq, lemon mayo (GF, OF)200° / 1.4K° SLOW-COOKED LAMB SHOULDER red pepper purée, chimichurri (GF, OF)69/120200° CAJUN WAGYU BRISKET house pepper sauce, cowboy butter (GF, DF*)42GLAZED PORK BELLY BORROWDALE, twice-cooked, WOODFORD WHISKEY peach glaze (GF, DF)35SIDESMIXED LEAF SALAD dijon mustard dressing (V, GF, OF)8/12N.S.W HEIRLOOM TOMATO SALAD mashed cucumber, quinoa, green mojo dressing (V, GF, OF)9/14HOUSE COLESLAW polack pepper mayo (V, GF, OF)9/14MAC 'N' CHEESE smoked cheddar and mozzarella (V)19BAKED SWEET POTATO goa's cheese, maple fruit and mixed nuts (V, GF, OF)10/18JALAPEÑO AND CHEDDAR CORNBREAD maple butter (V)14BUTTER BEANS10/17NOLA SEASONED FRIES14		110	
ALL PROTEINS ARE COOKED LOW 'N' SLOW OVER APPLEWOOD AND MESQUITE IN OUR COMPETITION YODER SMOKER 28 LOUISIANA SPICE SMOKED CHICKEN 34 DUCK ANDOUILLE SAUSAGE gingerbread mustard, molasses glaze (GF, DF) 28 LOUISIANA SPICE SMOKED CHICKEN 34 NOLA'S SIGNATURE CAROLINA KUROBUTA PULLED PORK SURD CORKED LAMB SHOULDER red pepper purée, chimichurri (GF, DF) 700 ⁶ / 1.4 ^{KG} SLOW-COOKED LAMB SHOULDER red pepper purée, chimichurri (GF, DF) 69/120 200 ⁶ CAJUN WAGYU BRISKET house pepper sauce, cowboy butter (GF, DF*) 42 GLAZED PORK BELLY SORROWDALE, twice-cooked, WOODFORD WHISKEY peach glaze (GF, DF) 35 SMOKED ANGUS SHORT BEEF RIB To louisiana chilli butter glaze (GF, DF*) 8/12 N.S.W HEIRLOOM TOMATO SALAD 9/14 smashed cucumber, quinoa, green mojo dressing (V, GF, DF*) 9/14 HOUSE COLESLAW black pepper mayo (V, GF, DF) 9/14 MAC 'N' CHEESE side theddar and mozzarella (V) 19 BAKED SWEET POTATO south on thixed nuts (V, GF, OF) 10/18 JALAPEÑO AND CHEDDAR CORNBREAD 15 15 BUTTER BEANS 10/17 NOLA SEASONED FRIES 14		60	MB9+ STONE AXE FULLBLOOD / 1.7KG
gingerbread mustard, molasses glaze (GF, DF)sweet 'n' sour, herb emulsion (GF, DF)NOLA'S SIGNATURE CAROLINA KUROBUTA PULLED PORK pomegranate bbq, lemon mayo (GF, DF)32700° / 1.4K° SLOW-COOKED LAMB SHOULDER red pepper purée, chimichurri (GF, DF)69/120200° CAJUN WAGYU BRISKET house pepper sauce, cowboy butter (GF, DF*)42GLAZED PORK BELLY BORROWDALE, twice-cooked, WOODFORD WHISKEY peach glaze (GF, DF)35SMOKED ANGUS SHORT BEEF RIB louisiana chilli butter glaze (GF, DF*)75SUDES35MIXED LEAF SALAD dijon mustard dressing (V, GF, DF)8/12N.S.W HEIRLOOM TOMATO SALAD smashed cucumber, quinoa, green mojo dressing (V, GF, DF)9/14HOUSE COLESLAW black pepper mayo (V, GF, DF)9/14MAC 'N' CHEESE smoked cheddar and mozzarella (V)19BAKED SWEET POTATO goat's cheese, maple fruit and mixed nuts (V, GF, DF)10/18JALAPEÑO AND CHEDDAR CORNBREAD maple butter (V)15BUTTER BEANS10/17NOLA SEASONED FRIES14			
KUROBUTA PULLED PORK pomegranate bbq, lemon mayo (GF, DF)32LAMB SHOULDER red pepper purée, chimichurri (GF, DF)69/120200° CAJUN WAGYU BRISKET house pepper sauce, cowboy butter (GF, DF*)42GLAZED PORK BELLY BORROWDALE, twice-cooked, WOODFORD WHISKEY peach glaze (GF, DF)35SMOKED ANGUS SHORT BEEF RIB louisiana chilli butter glaze (GF, DF*)75BORROWDALE, twice-cooked, WOODFORD WHISKEY peach glaze (GF, DF)35SIDESMIXED LEAF SALAD dijon mustard dressing (v, GF, DF)8/12N.S.W HEIRLOOM TOMATO SALAD smashed cucumber, quinoa, green mojo dressing (v, GF, DF*)9/14HOUSE COLESLAW black pepper mayo (v, GF, DF)9/14MAC 'N' CHEESE smoked cheddar and mozzarella (v)19BAKED SWEET POTATO goat's cheese, maple fruit and mixed nuts (v, GF, DF)10/18JALAPEÑO AND CHEDDAR CORNBREAD maple butter (v)15BUTTER BEANS10/17NOLA SEASONED FRIES14	• • • • • • • • • • • • • • • • • • • •	PPLEWOOD A	AND MESQUITE IN OUR COMPETITION YODER SMOKER
house pepper sauce, cowboy butter (GF, DF*)BORROWDALE, twice-cooked, WOODFORD WHISKEY peach glaze (GF, DF)SMOKED ANGUS SHORT BEEF RIB louisiana chilli butter glaze (GF, DF*)75SIDESMIXED LEAF SALAD dijon mustard dressing (v, GF, DF)8/12N.S.W HEIRLOOM TOMATO SALAD smashed cucumber, quinoa, green mojo dressing (v, GF, DF*)HOUSE COLESLAW black pepper mayo (v, GF, DF)9/14MAC 'N' CHEESE smoked cheddar and mozzarella (v)BAKED SWEET POTATO goat's cheese, maple fruit and mixed nuts (v, GF, DF)10/18 IO/17JALAPEÑO AND CHEDDAR CORNBREAD maple butter (v)	ALL PROTEINS ARE COOKED LOW 'N' SLOW OVER A DUCK ANDOUILLE SAUSAGE		LOUISIANA SPICE SMOKED CHICKEN 34
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MIXED LEAF SALAD dijon mustard dressing (v, GF, DF)8/12N.S.W HEIRLOOM TOMATO SALAD smashed cucumber, quinoa, green mojo dressing (v, GF, DF*)HOUSE COLESLAW black pepper mayo (v, GF, DF)9/14MAC 'N' CHEESE smoked cheddar and mozzarella (v)19BAKED SWEET POTATO goat's cheese, maple fruit and mixed nuts (v, GF, DF)10/18JALAPEÑO AND CHEDDAR CORNBREAD maple butter (v)15BUTTER BEANS10/17NOLA SEASONED FRIES14	ALL PROTEINS ARE COOKED LOW 'N' SLOW OVER A DUCK ANDOUILLE SAUSAGE gingerbread mustard, molasses glaze (GF, DF) NOLA'S SIGNATURE CAROLINA KUROBUTA PULLED PORK pomegranate bbq, lemon mayo (GF, DF) 200 ^G CAJUN WAGYU BRISKET	28 32	LOUISIANA SPICE SMOKED CHICKEN sweet 'n' sour, herb emulsion (gF, DF) 700 ^G / 1.4 ^{KG} SLOW-COOKED LAMB SHOULDER red pepper purée, chimichurri (gF, DF) GLAZED PORK BELLY BORROWDALE, twice-cooked,
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goat's cheese, maple fruit and mixed nuts (v, GF, DF)maple butter (v)BUTTER BEANS10/17NOLA SEASONED FRIES14	ALL PROTEINS ARE COOKED LOW 'N' SLOW OVER A DUCK ANDOUILLE SAUSAGE gingerbread mustard, molasses glaze (GF, DF) NOLA'S SIGNATURE CAROLINA KUROBUTA PULLED PORK pomegranate bbq, lemon mayo (GF, DF) 200 ^G CAJUN WAGYU BRISKET house pepper sauce, cowboy butter (GF, DF*) SMOKED ANGUS SHORT BEEF RIB louisiana chilli butter glaze (GF, DF*) SIDES MIXED LEAF SALAD	28 32 42 75	LOUISIANA SPICE SMOKED CHICKEN sweet 'n' sour, herb emulsion (GF, DF) 700 ^G / 1.4 ^{KG} SLOW-COOKED LAMB SHOULDER red pepper purée, chimichurri (GF, DF) GLAZED PORK BELLY BORROWDALE, twice-cooked, WOODFORD WHISKEY peach glaze (GF, DF) N.S.W HEIRLOOM TOMATO SALAD
	ALL PROTEINS ARE COOKED LOW 'N' SLOW OVER A DUCK ANDOUILLE SAUSAGE gingerbread mustard, molasses glaze (GF, DF) NOLA'S SIGNATURE CAROLINA KUROBUTA PULLED PORK pomegranate bbq, lemon mayo (GF, DF) 200 ^G CAJUN WAGYU BRISKET house pepper sauce, cowboy butter (GF, DF*) SMOKED ANGUS SHORT BEEF RIB louisiana chilli butter glaze (GF, DF*) SIDES MIXED LEAF SALAD dijon mustard dressing (v, GF, DF) HOUSE COLESLAW	28 32 42 75 8/12	LOUISIANA SPICE SMOKED CHICKEN 34 sweet 'n' sour, herb emulsion (gr, pr) 700 ^G / 1.4 ^{KG} SLOW-COOKED TOD ^G / 1.4 ^{KG} SLOW-COOKED 69/12 LAMB SHOULDER 69/12 red pepper purée, chimichurri (gr, pr) 69/12 GLAZED PORK BELLY 34 BORROWDALE, twice-cooked, 34 WOODFORD WHISKEY peach glaze (gr, pr) 9/14 smashed cucumber, quinoa, green mojo dressing (v, gr, pr* MAC 'N' CHEESE
	ALL PROTEINS ARE COOKED LOW 'N' SLOW OVER A DUCK ANDOUILLE SAUSAGE gingerbread mustard, molasses glaze (GF, DF) NOLA'S SIGNATURE CAROLINA KUROBUTA PULLED PORK pomegranate bbq, lemon mayo (GF, DF) 200 ^G CAJUN WAGYU BRISKET house pepper sauce, cowboy butter (GF, DF*) SMOKED ANGUS SHORT BEEF RIB louisiana chilli butter glaze (GF, DF*) SIDES MIXED LEAF SALAD dijon mustard dressing (v, GF, DF) HOUSE COLESLAW black pepper mayo (v, GF, DF) BAKED SWEET POTATO	28 32 42 75 8/12 9/14 10/18	LOUISIANA SPICE SMOKED CHICKEN 34 sweet 'n' sour, herb emulsion (GF, DF) 700 ^G / 1.4 ^{KG} SLOW-COOKED TOD ^G / 1.4 ^{KG} SLOW-COOKED 69/124 LAMB SHOULDER 69/124 red pepper purée, chimichurri (GF, DF) 69/124 GLAZED PORK BELLY 34 BORROWDALE, twice-cooked, 34 WOODFORD WHISKEY peach glaze (GF, DF) 34 N.S.W HEIRLOOM TOMATO SALAD 9/14 smashed cucumber, quinoa, green mojo dressing (v, GF, DF*) 15 MAC 'N' CHEESE 19 smoked cheddar and mozzarella (v) 14 JALAPEÑO AND CHEDDAR CORNBREAD 15

PITMASTER PICKS | \$69PP CHEF'S PICKS OF OUR MOST POPULAR DISHES. DESIGNED TO SHARE. MIN. 2 PERSONS SMOKED GARLIC CAJUN HUMMUS

house fire-roasted old bay flat bread (GF*, DF)

NOLA'S SIGNATURE CAROLINA KUROBUTA PULLED PORK pomegranate bbq, lemon mayo (GF, DF)

THE BIG EASY | \$95PP

NOLA'S 'BEST OF' SET MENU. DESIGNED TO SHARE. MIN. 2 PERSONS

HAWAIIAN DINNER ROLL whipped honey brown butter (GF, DF*)

WAGYU BRESAOLA STONE AXE, guindillas, kiss peppers, fig glaze (GF, DF*)

FRIED GREEN TOMATOES herbed yoghurt, smoked ketchup (v, vG*, GF, DF*)

DUCK ANDOUILLE SAUSAGE gingerbread mustard, molasses glaze (GF, DF*)

NOLA'S SIGNATURE CAROLINA KUROBUTA PULLED PORK pomegranate bbq, lemon mayo (GF, DF)

> CAJUN WAGYU BRISKET pickles, cowboy butter, house pepper sauce (GF, DF*)

LOUISIANA SPICE SMOKED CHICKEN sweet 'n' sour, herb emulsion (GF, DF)

> MIXED LEAF SALAD dijon dressing (v, GF, DF)

NOLA SEASONED FRIES garlic ranch (v, GF*, DF)

DUO OF PETIT FOURS peanut butter and jam truffle, peach cobbler truffle (V, GF, DF)

NOLA SMOKEHOUSE AND BAR DOES NOT OPERATE IN AN ALLERGEN-FREE KITCHEN, THEREFORE CANNOT GUARANTEE AGAINST CROSS-CONTAMINATION. ALL MENUS ARE SUBJECT TO SEASONAL CHANGE. A DISCRETIONARY 10% GRATUITY APPLIES TO ALL TABLE SERVICE.

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LOUISIANA SPICE SMOKED CHICKEN

sweet 'n' sour, herb emulsion (GF, DF)

BUTTER BEANS

chicken sauce, smoked ham, herb butter (GF, DF*)

CAJUN WAGYU BRISKET

pickles, cowboy butter, house pepper sauce (GF, DF*)