



SMALLS

HAWAIIAN DINNER ROLL whipped honey butter (GF*, DF*)	6	SYDNEY ROCK OYSTERS smoked house mignonette (GF, DF)	6 ^{EA}
FRIED GREEN TOMATOES herbed ranch, smoked ketchup (V, VG*, GF*, DF*)	18	SMOKED GARLIC CAJUN HUMMUS house fire-roasted old bay flat bread (GF, DF)	17
GRILLED PRAWNS red pepper glaze, corn, fried potato (GF, DF*)	12 ^{EA}	WAGYU BEEF TACO MB9+, cabbage, creole cream, pickled onion (GF, DF)	12 ^{EA}
SCALLOP CEVICHE jalapeño and lime dressing (GF, DF)	10 ^{EA}	WAGYU BRESAOLA STONE AXE, guindillas, kiss peppers, fig glaze (GF, DF)	26

GRILL

ALL PROTEINS ARE REVERSE SMOKED & FIRE-ROASTED OVER AUSTRALIAN IRONBARK

MARKET FISH fish of the day	MP	300^G / 600^G BAVETTE MB7+ RANGERS VALLEY (GF, DF)	75 / 140
FLAME-ROASTED CAULIFLOWER truffle, macadamia, parmesan (V, GF, DF*)	34	800^G / 1^{KG} WAGYU RIBEYE MB4+ BLACK ONYX, house-aged (GF, DF) <i>PLEASE ALLOW UP TO 1 HR COOK TIME</i>	200 / 240
500^G SCOTCH FILLET MB4+ O'CONNOR (GF, DF)	110	WAGYU TOMAHAWK 700 MB9+ STONE AXE FULLBLOOD / 1.7KG <i>48 HOUR NOTICE REQUIRED</i>	
250^G BEEF TENDERLOIN MB4+ O'CONNOR (GF, DF)	60		

SMOKER

ALL PROTEINS ARE COOKED LOW 'N' SLOW OVER APPLEWOOD AND MESQUITE IN OUR COMPETITION YODER SMOKER

DUCK ANDOUILLE SAUSAGE gingerbread mustard, molasses glaze (GF, DF)	28	LOUISIANA SPICE SMOKED CHICKEN sweet 'n' sour, herb emulsion (GF, DF)	34
NOLA'S SIGNATURE CAROLINA KUROBUTA PULLED PORK pomegranate bbq, lemon mayo (GF, DF)	32	700^G / 1.4^{KG} SLOW-COOKED LAMB SHOULDER red pepper purée, chimichurri (GF, DF)	69/120
200^G CAJUN WAGYU BRISKET house pepper sauce, cowboy butter (GF, DF*)	42	GLAZED PORK BELLY BORROWDALE, twice-cooked, WOODFORD WHISKEY peach glaze (GF, DF)	35
SMOKED ANGUS SHORT BEEF RIB louisiana chilli butter glaze (GF, DF*)	75		

SIDES

MIXED LEAF SALAD dijon mustard dressing (V, GF, DF)	8/12	N.S.W HEIRLOOM TOMATO SALAD smashed cucumber, quinoa, green mojo dressing (V, GF, DF*)	9/14
HOUSE COLESLAW black pepper mayo (V, GF, DF)	9/14	MAC 'N' CHEESE smoked cheddar and mozzarella (V)	19
BAKED SWEET POTATO goat's cheese, maple fruit and mixed nuts (V, GF, DF)	10/18	JALAPEÑO AND CHEDDAR CORNBREAD maple butter (V)	15
BUTTER BEANS chicken sauce, smoked ham, herb butter (GF, DF*)	10/17	NOLA SEASONED FRIES garlic ranch (V, GF*, DF)	14

PITMASTER PICKS | \$69^{PP}

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)

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*)

THE BIG EASY | \$95^{PP}

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)