



NOLA

SMOKEHOUSE AND BAR

THE FRENCH QUARTER

\$200^{PP}

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HAWAIIAN DINNER ROLL

whipped honey brown butter

WAGYU BRESAOLA

STONE AXE, guindillas, kiss peppers, fig glaze

BUTTERMILK FRIED CHICKEN

garlic ranch and caviar

WAGYU BEEF TACO

MB9+, cabbage, creole cream, pickled onion

WAGYU TOMAHAWK

MB9+ STONEAXE, fullblood wagyu

GLAZED PORK BELLY

BORROWDALE, twice-cooked, WOODFORD WHISKEY peach glaze

BABY LOBSTER TAILS

garlic old bay butter

CRISPY SKIN PORK KNUCKLE

mustard sauce, pickled candied apple

FLAME-ROASTED CAULIFLOWER

truffle, macadamia, parmesan

MIXED LEAF SALAD

dijon mustard dressing

MAC 'N' CHEESE

smoked cheddar and mozzarella

BAKED SWEET POTATO

goat's cheese, maple fruit and mixed nuts

STICKY DATE PUDDING

WOODFORD WHISKEY sauce, macadamia salted caramel ice cream (v)

CHEESE AND FRESH HONEYCOMB

chef's selection

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.