



THE FEAST

HAWAIIAN DINNER ROLL
whipped honey brown butter

WAGYU BRESAOLA
STONE AXE, guindillas, kiss peppers, fig glaze

GRILLED PRAWNS
red pepper glaze, corn, fried potato

BUTTERMILK FRIED CHICKEN
garlic ranch and caviar

WAGYU RIBEYE
MB4+ BLACK ONYX, house-aged

'THORS HAMMER'
low 'n' slow smoked beef shank, cola bbq glaze

NOLA'S SIGNATURE CAROLINA KUROBUTA PULLED PORK
pomegranate bbq, lemon mayo

SLOW-COOKED LAMB SHOULDER
red pepper purée, chimichurri

FLAME-ROASTED CAULIFLOWER
truffle, macadamia, parmesan

MIXED LEAF SALAD
dijon mustard dressing

BUTTER BEANS
chicken sauce, smoked ham, herb butter

STICKY DATE PUDDING
WOODFORD WHISKEY sauce, macadamia salted caramel ice cream

DUO OF PETIT FOURS
peanut butter and jam truffles, peach cobbler truffles

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.