

NOLA

SMOKEHOUSE AND BAR

SHARED SET MENU | 70 PER PERSON

ARTISAN SOURDOUGH AND PEPE SAYA BUTTER SOUTH AUSTRALIAN ORGANIC OLIVES

ENTREE

OYSTERS - GF, DF
MIXED DRESSINGS

TUNA SASHIMI LIGHTLY TORCHED - DF
CREOLE SEASONING, PONZU, ALMONDS, SEA GRAPES

WOOD FIRED HEIRLOOM TOMATOES - GF, *NF, V
STRACCIATELLA, CANDIED OLIVE, BASIL, WARM BREAD

HIRAMASA KINGFISH PASTRAMI - GF
POMEGRANATE, HEIRLOOM TOMATO, CRÈME FRAICHE, NASTURTIUMS, RYE CRUMBS

FINE CHICKEN LIVER TERRINE - NF
PICKLED PLUMS, BRIOCHE

MAIN

SLOW ROAST NEW SEASON LAMB SHOULDER - GF, DF
GARLIC, CREOLE MUSTARD CRUST, LEMON & GARLIC

12HR BRAISED MELANDA PARK PORK NECK - GF, DF
CHICARONES, PEACH, FENNEL, WATERCRESS, PINEAPPLE & MUSTARD SEED SALSA

TEA BRINED, SMOKED & BLACKENED ORGANIC CHICKEN - *GF
GRAINS, ACTIVATED LEGUMES, CRANBERRIES, SMOKED YOGHURT

JACK'S CREEK DRY AGED BEEF BRISKET - GF
DRY RUBBED & SMOKED (14HRS)

SIMPLE SLAW - GF
LEMON & SCALLIONS

* Denotes the dish can be modified to remove that particular allergen. We take all care in handling our food but cannot 100% guarantee that it does not contain traces of allergens from being in proximity to other products.



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DESSERT

GOATS MILK & LEMON VERBENA CHEESECAKE
GRILLED FIGS, SAFFRON HONEY, OATS

PECAN & SOUTHERN COMFORT TART
VANILLA BEAN ICE CREAM

COOKIES & CREAM SALTED BUFFALO TRACE CARAMEL - *GF
VANILLA ICE CREAM, HONEYCOMB, MICRO MINT, STRAWBERRIES, RASPBERRIES

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SOUTH AUSTRALIAN ORGANIC OLIVES - CHARCUTERIE SELECTION - ARTISAN SOURDOUGH AND PEPE SAYA BUTTER

SEARED SCALLOPS - NF, GF

SMOKED SAUSAGE, SUMMER SUCCATASH, SUNFLOWER SHOOTS

OYSTERS - GF, DF

MIXED DRESSINGS

SHRIMP & GAZPACHO COCKTAIL - NF, DF

CORIANDER, NATIVE LIME, CAPSICUM GEL

CHARCOAL GRILLED COS & RADICCHIO - V, GF

SHAVED ZUCCHINI, SMASHED PEAS & RICOTTA, MINT & PECAN ROMESCO

MAIN

PIT-MASTERS PICK

RELISHES AND SIDE'S

RED GURNARD

MEXICAN CHORIZO, CLAM & SHELLFISH BOUILLABAISSSE, ROUILLE

DEVILLED DUCK EGG

RUBY GRAPEFRUIT, JICAMA, PICKLED ANCHOVIES, COS

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DESSERT

GOATS MILK & LEMON VERBENA CHEESECAKE
GRILLED FIGS, SAFFRON HONEY, OATS

PECAN & SOUTHERN COMFORT TART
VANILLA BEAN ICE CREAM

VALHRONA DARK CHOCOLATE JELLY, SMOKED YOGHURT & RASPBERRY SORBET - GF
ORANGE & PISTACHIO SPONGE, FRESH RASPBERRIES

AFTERS

CHEESES - GF*

JENSON RED
MAFFRA CHEDDAR
QUESO TRADITIONALES
COLLUMIERES ROUZARIE
TRINITY BLUE

GUAVA, CRISP BREADS

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SMOKEHOUSE AND BAR

SHARED SET MENU | 110 PER PERSON

SOUTH AUSTRALIAN ORGANIC OLIVES - CHARCUTERIE SELECTION - ARTISAN SOURDOUGH AND PEPE SAYA BUTTER

OYSTERS - DF, GF
MIXED DRESSINGS

SHRIMP & GAZPACHO COCKTAIL - NF, DF
CORIANDER, NATIVE LIME, CAPSICUM GEL

TUNA SASHIMI LIGHTLY TORCHED - DF
CREOLE SEASONING, PONZU, ALMONDS, SEA GRAPES

STEAK TARTARE & BUTTER POACHED LOBSTER MEDALLION - NF, DF
SALAD BURNETT-SAUCE ANTIBOISE, CROSTINI

WOOD FIRED HEIRLOOM TOMATOES
STRACCIATELLA, CANDIED OLIVE, BASIL, WARM BREAD

MAIN

1.2KG DRY AGED JACK'S CREEK COTE DE BOEUF
SCORCHED ONIONS, ROAST GARLIC, WATERCRESS, RED WINE

GRILLED RED CLAW YABBIES - GN, NF
MAITRE D' BUTTER, WAKAME, SALAD

PIT-MASTERS PICK - GF
RELISHES AND SIDE'S

12HR BRAISED MEL ANDA PARK PORK NECK - GF, DF
CHICARONES, PEACH, FENNEL, WATERCRESS, PINEAPPLE & MUSTARD SEED SALSA

WHOLE FLOUNDER - GF, DF
PARSLEY SALAD, ACTIVATED NUTS & SEEDS, LEGUMES

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DESSERT

PECAN & SOUTHERN COMFORT TART

VANILLA BEAN ICE CREAM

COOKIES & CREAM SALTED BUFFALO TRACE CARAMEL

VANILLA ICE CREAM, HONEYCOMB, MICRO MINT, STRAWBERRIES, RASPBERRIES

BLACKBERRY JELLY, TOASTED MERINGUE - GF

BUTTERMILK VANILLA ICE CREAM, KEY LIME GEL, SABLE

AFTERS

CHEESES - GF*

JENSON RED

MAFFRA CHEDDAR

QUESO TRADITIONALES

COLLUMIERES ROUZARIE

TRINITY BLUE

GUAVA, CRISP BREADS

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