

> OUR FOOD <



We utilise the best quality and freshest local produce that we can source. The menu is designed to follow the seasons and continuously evolve throughout the year to incorporate new produce,



+ BIG EASY +

.....

Make the big easy choice and leave it to us - we'll load your table with a New Orleans style feast, at a leisurely pace.

01

ENTREE

*Cornbread
Louisiana Hot Shrimp Dip*

02

MAIN EVENT

*Tater Tots
Cajun Roasted Cauliflower
Pork Boudin Balls
Smoked Bacon Mac + Cheese*

03

DESSERT

*Beignets w/ bourbon
butterscotch sauce*



\$40pp

Minimum 2
people!

- SMALLER PLATES -



CORNBREAD

w/ Maple bourbon butter
\$8

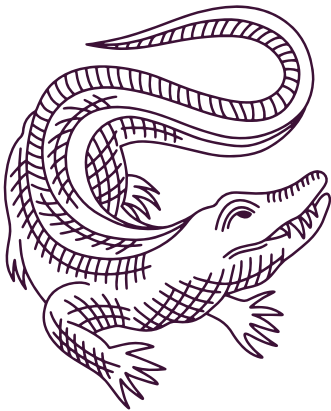
SMOKED BACON MAC + CHEESE

Creamy three cheese mac
w/ Adelaide Hills smoked
bacon + corn chip crumbs
\$16



LOUISIANA HOT SHRIMP DIP

Hot cheesy prawn dip
w/ corn chips
\$00.00



FRICKLES

Lightly battered dill
pickles w/ fermented
jalepeno aiolo
\$12



CAJUN ROASTED CAULIFLOWER



w/ almonds, blue
cheese + sweet sherry



viniagrette

\$15/\$18



TATOR TOTS

Shredded potato, hand
rolled w/ stout +



sriracha BBQ sauce,



5 pieces

\$14



Vegetarian



Gluten free



Vegan



Optional

* FRIED CHICKEN *

“Soon to be world famous”
Josh Talbot

CLASSIC

Free range chicken thigh given the NOLA treatment, served w/ garlic aioli
6 for \$22 - 3 for \$12

SPICY

NOLA's classic fried chicken rolled in butter + our house made hot sauce
6 for \$23 - 3 for \$13

~ PO'BOYS ~

✦ **The Classic New Orleans Sandwich** ✦

SOFT SHELL CRAB PO'BOY

Fried whole crabs, lettuce, tomato + fermented jalepeno aioli in a warm baguette
\$20

SMOKED BRISKET PO'BOY

12 hour smoked brisket, lettuce, tomato, pickles + horseradish in a warm baguette
\$16



CAJUN SWEET POTATO PO'BOY

Pimento cheese, avocado, pickled red cabbage, lettuce + aioli in a warm baguette
\$16



Ask the staff for Nola's house made hot sauce - FREE



Not hot enough eh? Carolina Reaper Sauce - \$3



Vegetarian



Vegan



Gluten free



Optional

» BIGGER PLATES «

SEAFOOD + SAUSAGE GUMBO

Prawns, baramundi, smoked sausage, okra + the Holy Trinity in Cajun spice soup, finished with sassafras file powder Served w/ rice
\$22



12 HOUR SMOKED BRISKITS

Rubbed with Nola's spices + hickory smoked Served w/ creamy grits + tangy BBQ sauce
\$29

SWAMP CHILLI GNOCCHI

Smoked sausage, ground chicken + bean chilli Served w/ hand rolled dumplings, sour cream + smoked cheddar
\$25



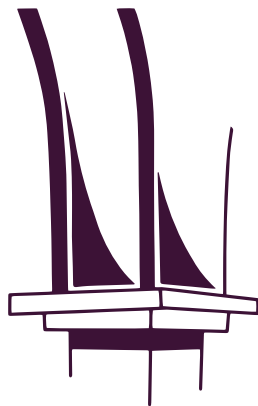
SUNBURST SALAD



Heirloom tomatoes, baby cucumber, corn, avocado, feta + sweet vinegar



\$16



Vegetarian



Gluten free



Vegan



Optional

∞ SWEETS ∞

BEIGNETS

*Traditional New Orleans square doughnuts, covered in powdered sugar
Served w/ Nola's bourbon butterscotch sauce
4 pieces
\$10*

KEY LIME PIE

*Sweet citrus pie
Served w/ whipped cream
\$10*



V Vegetarian

VG Vegan



GF Gluten free

O Optional