

# NOLA

BEER † WHISKEY

*PLEASE  
CHECK IN*





***At NOLA we support local brewers,  
distillers, farmers and musicians by  
creating an environment that showcases  
their products.***

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We believe in supporting small business' and seek to tell their story by promoting their produce. Our love for the high quality products we sell drives us to share our passion with others.

We are aware of our impact on the environment and strive to create a minimal footprint through conscious decisions and operating practices.

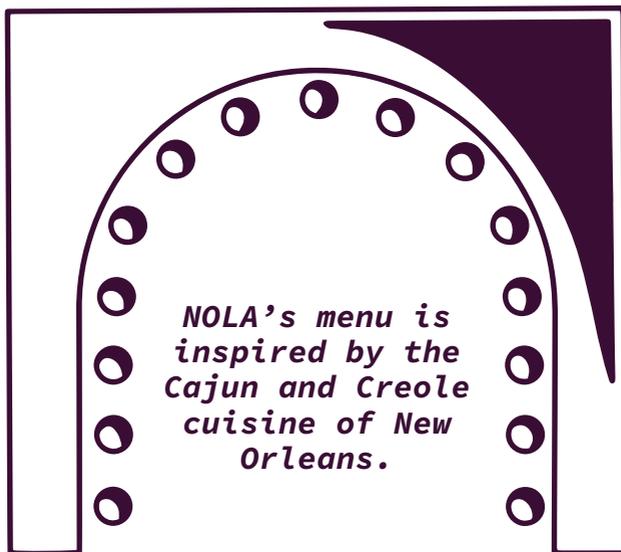
Throughout it all we maintain the humble mantra of New Orleans -"***Laissez Les Bon Temps Rouler!***"

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@NOLAADELAIDE  
NOLAADELAIDE.COM

# > OUR FOOD <



We utilise the best quality and fresh 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

## **ENTRÉE**

*Cornbread  
Louisiana Hot Shrimp Dip*

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02

## **MAIN EVENT**

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

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03

## **DESSERT**

*Beignets w/ Bourbon  
butterscotch sauce*

**\$40pp**

Minimum 2  
people



# - SMALLER PLATES -



**V** **CORNBREAD**  
*w/ maple bourbon butter*  
**\$10**

**SMOKED BACON  
MAC + CHEESE**  
*Creamy three cheese mac  
w/ Adelaide Hills smoked  
bacon + corn chip crumbs*  
**\$17**

**GF** **SPICY CORN RIBS**  
*Fried & rolled in our  
spicy garlic butter w/  
NOLA spices + parmesan*  
**\$14**

**V**  
**VG0**

**GF** **LOUISIANA HOT  
SHRIMP DIP**  
*Hot cheesy prawn dip  
w/ corn chips*  
**\$16**



**V** Vegetarian

**VG** Vegan



**V** **FRICKLES**  
*Lightly battered dill  
pickles w/ fermented  
jalapeño aioli*  
**\$14**

**PORK BOUDIN BALLS**  
*Slow cooked Cajun pork  
shoulder w/ NOLA's  
secret spices, rolled &  
fried. Served w/ pickles  
+ mustard*  
**\$16**

**V** **TATER TOTS**  
*Shredded potato, hand  
rolled w/ stout +  
sriracha BBQ sauce*  
**5 pieces**  
**GF0**  
**VG** **\$14**

**V** **LOADED TOTS**  
*NOLA's tots, spicy  
creole beans, smoked  
cheddar, sour cream  
+ avocado*  
**3 pieces**  
**GF0**  
**VG** **\$16**

**GF** Gluten free

**O** Optional



# \* FRIED CHICKEN \*

## 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 our own spicy butter, served w/ garlic aioli  
**6 for \$23 - 3 for \$13**

# ~ PO'BOYS ~

✦ **The Classic New Orleans Warm Baguette** ✦

## PULLED PORK PO'BOY

10 hour smoked shoulder, tangy BBQ, lettuce, tomato, green apple + jalapeño aioli  
**\$18**

## SMOKED BRISKET PO'BOY

12 hour smoked brisket, lettuce, tomato, pickles + horseradish sauce  
**\$18**



## SMOKED EGGPLANT PO'BOY

w/ lettuce, tomato, buffalo feta, parmesan, parsley, pickled cabbage + jalapeño aioli  
**\$18**



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



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



Vegetarian



Gluten free



Vegan



Optional

# » BIGGER PLATES «



## **SMOKED BABY BACK PORK RIBS**

*w/ NOLA's bourbon bbq sauce  
+ kipfler potato salad (20 mins)*

**\$36**

## **CREOLE GUMBO**

*w/ chicken, prawn, smoked sausage  
okra, tomato, the holy trinity + rice*

**\$26**



## **LEAF SALAD**

*w/ heirloom tomatoes, baby  
cucumber, pickled cabbage,  
buffalo feta  
+ vinaigrette*

**\$17**



## **CAJUN ROASTED CAULIFLOWER**

*w/ almonds, blue cheese, parsley  
+ sweet sherry vinaigrette*

**\$16/19**



Vegetarian



Gluten free



Vegan



Optional

∞ SWEET ∞



**BEIGNETS**  
(BEN-yays)

*Traditional New Orleans  
square doughnuts,  
covered in powdered sugar  
served w/ NOLA's bourbon  
butterscotch sauce  
4 pieces  
(15 MINS)  
\$10*



Vegetarian





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