

NOLA

BEER † WHISKEY



***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.

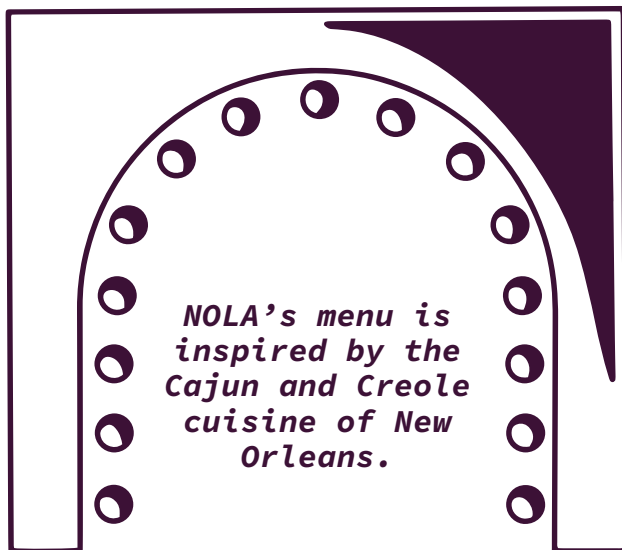
Throughout it all we maintain the humble mantra of New Orleans -"***Laissez Les Bon Temps Rouler!***"

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✱ **MORE AT** ✱

@NOLAADELAIDE
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> 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*

02

MAIN EVENT

*Tater Tots
Creole Shrimp Remoulade
Cajun Roast Cauliflower
Tasso Ham Mac + Cheese*

03

DESSERT

*Beignets w/ Bourbon
butterscotch sauce*

\$45pp

Minimum 2
people



- SMALLER PLATES -



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

**TASSO HAM
MAC + CHEESE**
*House cured & smoked ham
w/ three cheese sauce
+ corn chip crumbs*
\$18

GF **SPICY CORN RIBS**
*Fried & rolled in our
spicy garlic butter w/
NOLA spices + parmesan*
\$16

V
VGO

GF **LOUISIANA HOT
SHRIMP DIP**
*Hot cheesy prawn dip
w/ corn chips*
\$17

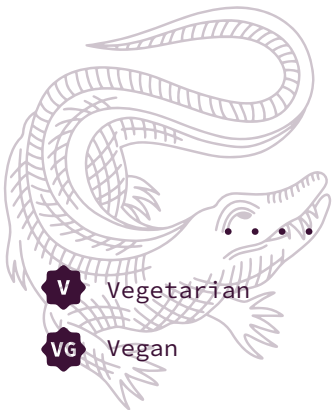
V **FRICKLES**
*Lightly battered dill
pickles w/ fermented
jalapeño aioli*
\$16

GF **CREOLE SHRIMP
REMOULADE**
*Fried prawns in a spicy
creole sauce on iceberg
w/ crispy fried shallots*
\$19

V **TATER TOTS**
*Shredded potato, hand
rolled w/ stout +
sriracha BBQ sauce*
5 pieces
VG
\$15

V **PICKLED GREEN
TOMATO SALAD**
*w/ cucumber, capsicum,
red onion, basil,
sourdough croutons,
jalapeño pickle juice
dressing + parmesan*
\$17

GFO
VGO



V Vegetarian

VG Vegan



GF Gluten free

O Optional



* FRIED CHICKEN *

CLASSIC

Free range chicken thigh given the NOLA treatment, served w/ garlic aioli
6 for \$24 - 3 for \$14

SPICY

NOLA's classic fried chicken rolled in our own spicy butter, served w/ garlic aioli
6 for \$26 - 3 for \$15

~ PO'BOYS ~

✦ *The Classic New Orleans Warm Baguette* ✦

PULLED PORK PO'BOY

10 hour smoked shoulder, tangy BBQ, lettuce, tomato, green apple + jalapeño aioli
\$19

SMOKED BRISKET PO'BOY

12 hour smoked brisket, lettuce, tomato, pickles + horseradish sauce
\$19



SMOKED EGGPLANT PO'BOY

w/ lettuce, tomato, buffalo feta, parmesan, parsley, pickled cabbage + jalapeño aioli
\$19



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



Vegetarian



Gluten free



Vegan



Optional

» BIGGER PLATES «



CREOLE JAMBALAYA

House cured & smoked tasso ham,
smoked chicken, prawns, okra,
the holy trinity, rice
+ sour cream
\$27



SMOKED BABY BACK PORK RIBS

w/ NOLA's bourbon bbq sauce
+ potato salad (20 mins)
\$38



CAJUN ROASTED CAULIFLOWER

w/ almonds, blue cheese, parsley
+ sweet sherry vinaigrette
\$17/20



Vegetarian



Vegan



Gluten free



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)

\$12



Vegetarian





OUR DRINKS



We take our drinks pretty seriously here at NOLA, boasting a curated selection of independent beers on our 16 taps, whisk(e)y collection of over 350, and a sophisticated cocktail selection.



Don't know where to begin? Ask one of our knowledgeable staff for a recommendation!



~ WHISKEY ~

We believe our selection of liquid gold can rival any collection and please any palate. Our master of whiskies strives to maintain a balance of old favourites and the latest experimental releases. There are whiskies from all over the world here, and we'd suggest exploring something local too.

This menu serves as a guide to our range, but there is always something new to try. If you fancy a few, half nips are a good option.

*So settle in and have a read, pick something, or have a chat with a bartender
- We're here to help.*

NOLA x

**SCAN TO
SEE OUR
WHISKEY
LIST**



✧ NON-ALC ✧

*Delicious
non-alcoholic options*

SMOKED GINGER LEMONADE

\$8

*Like it boozy? Add
some whisky!*

\$15

MANDARIN CREAM SODA

\$8

*Like it boozy? Add some
whiskey!*

\$15

- LOW-ALC -

Low-alcohol, big flavour

THE CITY

*Ounce BOLD gin w/
Lavender Malt, lemon
+ soda*

\$16

THE PORT

*Local tawny port w/
orange, cherry
+ cola*

\$14

THE COAST

*Fino Sherry w/ lime
+ blood orange
soda*

\$14

THE HILLS

*IMD sweet vermouth w/
fresh ginger
+ ginger ale*

\$14



✦ COCKTAILS ✦

*NOLA's Signature Cocktails...
drinks you won't find anywhere else*

NOLA'S HURRICANE

*Ratu Spiced Rum - Fresh Citrus - Passion Fruit
- Plum Grenadine*

\$22

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LADY NOLA

*Moonshine - Amaro - Triple Sec - Dolin Bitter
- Passion Fruit - Citrus*

\$22

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ESPRESSO DU BISCOFF

*Vanilla Infused Starward Whisky - Espresso
- Biscoff Spread + A Biscoff!*

\$22

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LAFAYETTE SQUARE

*Basil Infused Basil Hayden's Bourbon
- Cerise Liqueur - Lemon - Honey*

\$24

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THE FRENCH QUARTER

*Cognac - Mandarin Liqueur - Citrus
- Bitters*

\$24

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LAKE VISTA

*Buffalo Trace Bourbon - Fino Sherry
- Lime - Ginger - Bitters*

\$24

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BYWATER-MELON

*Maker's Mark Bourbon - House Watermelon Shrub
- Honey - Citrus*

\$24

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LOUISIANA SNAPPER

*Garlic Infused Sazerac Rye - Tomato - Lemon
- Jalapeño - Worcestershire - Mike's Beef Jerky*

\$26

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» CLASSICS «

Classic cocktails and timeless creations... with a NOLA twist

BOULEVARDIER

Basil Hayden's - IMD Sweet Vermouth - Campari
\$22

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WHISKEY SOUR

Buffalo Trace Bourbon - Citrus - Bitters
\$22

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NEW YORK SOUR

*Buffalo Trace Bourbon - Local Red Wine
- Citrus - Bitters*
\$22

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SWEET MANHATTAN

*Rittenhouse Rye Whiskey - IMD Sweet Vermouth
- Orange - Bitters*
\$24

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SAZERAC

*Sazerac Rye - Hennessy VS - Maraschino Liqueur
- Bitters - Absinthe Rinse*
\$24

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OLD FASHIONED

Maker's Mark Bourbon - Sugar - Bitters
\$22

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= WINE =

Glass - 12
Bottle - \$55

SPARKLING

Alphabox + Dice - Prosecco

*Murray Darling
(SA)*

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WHITE

Love + Other Drinks - Riesling
Sherrah - Chenin Blanc
Spider Bill - Chardonnay

Clare Valley
McLaren Vale
ADL Hills

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ROSE

Love + Other Drinks - Mataro

Barossa Valley

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RED

Vino Bandito - Pinot Noir
Cirillo - Grenache
Love + Other Drinks - Shiraz

ADL Hills
Barossa Valley
Barossa Valley

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BIG WINE!

Mordrelle - Tempranillo (Magnum)
\$110

Langhorne Creek

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CELEBRATING?

Champagne - Billecart-Salmon NV Brut Nature
\$150

FRANCE

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OTHER BEERS

See chalk board for beers on tap

MOON DOG - JON POM JOVI VIC
Fruited Sour - 330ML - 4.5%
\$12

DEEDS - DRAUGHT VIC
American Lager - 330ML - 4.2%
\$12

BRIDGE ROAD - FREE TIME VIC
Pale Ale - 355ML - <0.5%
\$10

LANIKAI - LANIAKEA HAWAII
Lychee Wild Golden Ale - 750ML - 9.1%
\$60

MIKKELLER - PANTAO 2020 DENMARK
White Peach Wild Ale - 750ML - 6%
\$55

URAILDA - ENCHANTED DELIRIUM SA
Hazy Pale Ale - 330ML - 5%
\$12

LITTLE BANG - THE NAKED OBJECTOR SA
Indecent West Coast IPA - 375ML - 6.5%
\$12

MEPHISTO - STOUT SA
Stout - 375ML - 5.9%
\$12

KAIJU! - GOLDEN AXE VIC
Apple Cider - 375ML - 5.2%
\$10





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