

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.

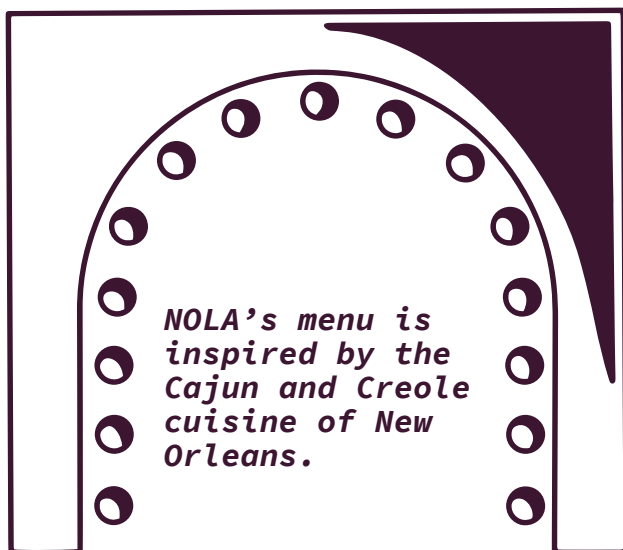
Throughout it all we maintain the humble mantra of ***New Orleans - "Laissez Les Bon Temps Rouler!"***

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✱ MORE AT ✱

@NOLAADELAIDE
NOLAADELAIDE.COM

> OUR FOOD <



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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 +

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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
BBQ Pork Belly Burnt Ends
Cajun Roast Cauliflower
Tasso Ham Mac + Cheese*

03

DESSERT

*Beignets w/ Bourbon
butterscotch sauce*

\$48pp

Minimum 2
people



- SMALLER PLATES -



CORNBREAD

w/ smoked cheddar,
jalapeño, salted butter
+ parmesan
\$10

TASSO HAM MAC + CHEESE

House cured & smoked ham
w/ three cheese sauce +
corn chip crumbs
\$18



SPICY CORN RIBS

Fried & rolled in our
spicy garlic butter w/
NOLA spices + parmesan
\$16



LOUISIANA HOT SHRIMP DIP

Hot cheesy prawn dip
w/ corn chips
\$17



FRICKLES

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



BBQ PORK BELLY BURNT ENDS

Smoked + glazed in sticky
sauce
\$18



TATER TOTS

Shredded potato, hand
rolled w/ stout +
sriracha BBQ sauce
5 pieces
\$15



LEAF SALAD

w/ pickled tomato,
cucumber, capsicum,
red onion, jalapeño
pickle dressing
\$16



Vegetarian



Vegan



Gluten free



Optional

* FRIED CHICKEN *

CLASSIC

Free range chicken thigh given the NOLA treatment, served w/ garlic aioli
6 for \$26 - 3 for \$15

SPICY

NOLA's classic fried chicken rolled in our own spicy butter, served w/ garlic aioli
6 for \$28 - 3 for \$16

CHILLI, CHEESE + GARLIC

NOLA's classic fried chicken tossed in spicy garlic butter, covered in fluffy parmesan
6 for \$30 - 3 for \$17

~ PO'BOYS ~

✚ **The Classic
New Orleans
Warm Baguette** ✚

PULLED PORK PO'BOY

Slow cooked in apple cider w/ house made apple slaw + aioli
\$19

SMOKED BRISKET PO'BOY

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

SPICED MUSHROOM PO'BOY

Marinated Portobello mushrooms w/ spicy garlic butter, lettuce, tomato, smoked cheddar + jalapeño aioli
\$19



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



Vegetarian



Gluten free



Vegan



Optional

» BIGGER PLATES «



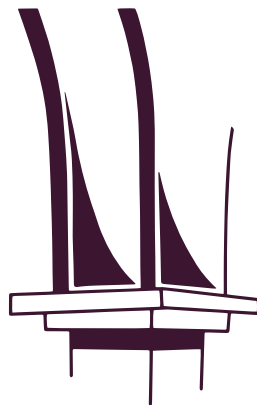
CAJUN ROASTED CAULIFLOWER

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



JAMBALAYA

*House cured & smoked tasso ham,
smoked chicken, prawns, okra,
the holy trinity, rice
+ sour cream*
\$28



GNOCCHI CON CARNE

*House made dumplings
w/ chilli ragu of ground chicken, smoked
pork sausage, beans, smoked cheddar
+ sour cream*
\$28



SMOKED BABY BACK PORK RIBS

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



Vegetarian



Vegan



Gluten free



Optional

∞ SWEET ∞

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BEIGNETS

(BEN-yays)

*Traditional New Orleans
square doughnuts,
covered in powdered sugar
served w/ NOLA's bourbon
butterscotch sauce*

4 pieces

(15 MINS)

\$12



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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.

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

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~ WHISKY ~

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

STRAWBERRY + LIME 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*
\$23

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LADY NOLA

*Moonshine - Amaro - Triple Sec - Dolin Bitter
- Passion Fruit - Citrus*
\$23

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ESPRESSO DU BISCOFF

*Vanilla Infused Starward Whisky - Espresso
- Biscoff Spread + A Biscoff!*
\$23

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PORN ON THE BAYOU

*Toki Whisky - Apricot Brandy - White Chocolate -
Passion Fruit - Lemon - Nutmeg*
\$26

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FLEUR DE POMMIER

*BenRiach 10 Y/O Whisky - Yellow Chartreuse -
Elderflower Liqueur - Apple Juice - Pickled Cucumber*
\$28

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THE WITCHING HOUR

*Basil Hayden's Bourbon - Clarified Coconut Milk -
Kaffir Lime Leaf - Lavender - Citric Acid*
\$24

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✦ COCKTAILS ✦

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

FAIRIES WEAR BOOTS

*Fino Sherry - Toki Whisky - Peach Liqueur -
Lemon - Orange - Mint*
\$24

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APRICOT + LAVANDER

*Sazerac Rye - Apricot Liqueur - Lavender -
Mixed Berries*
\$26

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BLACKBERRY THYME

*Makers Mark Bourbon - Triple Sec - Thyme -
Blackberry Shrub*
\$24

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AUVERT COLADA

*Archie Rose Double Malt - Auvert Herbal Liqueur -
Pineapple Juice - Coco Lopez - Lime*
\$26

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HELLO CERICE

*Gospel Solera Rye - Cherry Liqueur - Solera Sherry
- Auvert Herbal Liqueur - Laphroaig 10 Y/O*
\$28

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BEURRE CHAUD

*Chilli Butter Infused BenRiach Smoky 10 Y/O -
Solera Sherry - Lime - Agave*
\$26

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» CLASSICS «

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

BOULEVARDIER

Basil Hayden's - IMD Sweet Vermouth - Campari
\$24

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WHISKEY SOUR

Buffalo Trace Bourbon - Citrus - Bitters
\$24

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NEW YORK SOUR

*Buffalo Trace Bourbon - Local Red Wine
- Citrus - Bitters*
\$24

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SWEET MANHATTAN

*Rittenhouse Rye Whiskey - IMD Sweet Vermouth
- Orange - Bitters*
\$26

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SAZERAC

*Sazerac Rye - Hennessy VS - Maraschino Liqueur
- Bitters - Absinthe Rinse*
\$26

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OLD FASHIONED

Woodford Reserve Bourbon - Sugar - Bitters
\$24

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PEACH ICED TEA

*Buffalo Trace Bourbon - Southern Comfort Black -
Black Tea - Lemon - Mint*
\$26

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= WINE =

Glass - \$14
Bottle - \$65

SPARKLING

Alpino - Prosecco

*Alpine Valley
(VIC)*

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WHITE

Love + Other Drinks - Riesling
Fulltime Fantasy - Fumé Blanc
Spider Bill - Chardonnay

Clare Valley
Adelaide Hills
Adelaide Hills

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ROSE

Forage Supply Co. - Grenache

Barossa Valley

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RED

Fringe Société - Gamay
Aphelion - Grenache
Fulltime Fantasy - Shiraz

Languedoc-Roussillon (FRA)
McLaren Vale
Langhorne Creek

BIGGER WINE

Magnum - \$120

Gentle Folk - Rainbow Juice
Gentle Folk - Vin de Sofa

Basket Range

CHAMPAGNE

Bottle - \$150

Louis Roederer - Collection 243 NV Brut

France

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OTHER BEERS

See chalk board for beers on tap

BAD SHEPARD – PASSIONFRUIT SOUR

VIC

Fruited Sour – 355ML – 4%

\$13

HEAPS NORMAL – HALF DAY

NSW

Alcohol Free Hazy Pale Ale – 375ML – <0.5%

\$10

PIKES BEER CO – DRAUGHT

SA

Australian Lager – 375ML – 3.5%

\$12

KICKBACK – MIDCOASTER

SA

Session Hazy Pale – 375ML – 3.4%

\$13

BOWDEN BREWING – LIMITED

SA

Ask Staff for Details

\$14

LITTLE BANG – THE NAKED OBJECTOR

SA

Indecent West Coast IPA – 375ML – 6.5%

\$15

BRIDGE ROAD – ROBUST PORTER

VIC

Porter – 355ML – 5.2%

\$14

KAIJU! – GOLDEN AXE

VIC

Apple Cider – 375ML – 5.2%

\$11

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MORGAN AT



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