

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.

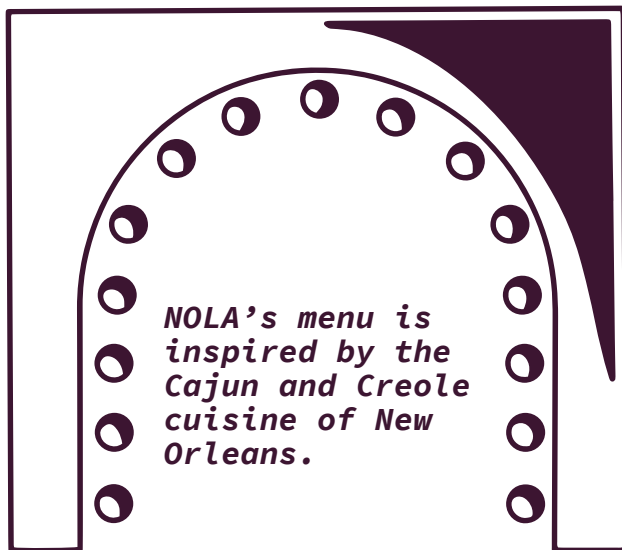
Throughout it all we maintain the humble mantra of ***New Orleans - "Laissez Les Bon Temps Rouler!"***

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✱ **MORE AT** ✱

*@NOLAADELAIDE
NOLAADELAIDE.COM*

> OUR FOOD <



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
Frickles
Cajun Roast Cauliflower
Tasso Ham Mac + Cheese*

03

DESSERT

*Beignets w/ Bourbon
butterscotch sauce*

\$48pp

Minimum 2
people



- SMALLER PLATES -



V **CORBREAD**
*w/ smoked cheddar,
jalapeño, salted butter
+ parmesan*
\$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

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

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

**CRAB + CHORIZO
CROQUETTES**
*Crumbed and Fried Crab,
Chorizo sun-dried tomato
pesto & parmesan*
\$20

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

GF **LEAF SALAD**
*w/ pickled tomato,
cucumber, capsicum,
red onion, Feta,
jalapeño pickle
dressing*
\$16



V Vegetarian

VG Vegan



GF Gluten free

O Optional

» PO' BOYS «

SMOKED BRISKET PO'BOY

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

PULLED PORK PO'BOY

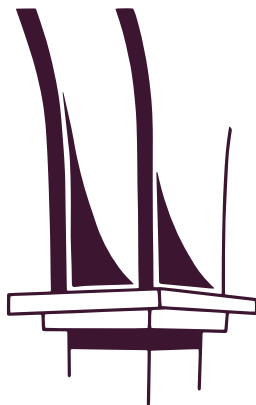
*Slow cooked in apple cider
w/ house made apple slaw +
aioli*
\$19

SPICED MUSHROOM PO'BOY

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

SHRIMP PO'BOY

*Fried cajun shrimp w/
lettuce, tomato, house made
remoulade*
\$20



 **The Classic
New Orleans
Warm Baguette** 

 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 \$16

SPICY

NOLA's classic fried chicken rolled in our own spicy butter, served w/ garlic aioli
6 for \$29 - 3 for \$17

CHILLI, CHEESE + GARLIC

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

~ FROM THE PAN ~

SPICY NEW ORLEANS SHRIMP

Marinated Shrimp, cooked in butter, served w/ remoulade
\$20



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
\$29



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



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)

\$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!



~ 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*

PASSIONOLA

Passionfruit + Guava

\$8

STRAWBERRY LIME

Strawberry + Lime + Vanilla

\$8

*Like it boozy? Add some whiskey! **\$16***

- LOW-ALC -

Low-alcohol, big flavour

THE CITY

*Never Never Triple
Juniper 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

.....

LADY NOLA

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

\$23

.....

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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SOLEIL

*Archie Rose Double Malt - Orange - Triple Sec -
Lavender - Orange Bitters*

\$24

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GLACE

*Makers Mark Bourbon - Triple Sec - Lime - Spiced
Syrup - Mint*

\$24

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✦ COCKTAILS ✦

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

EAU

*Toki Whiskey - Prosecco - Apricot - Strawberries -
Lime - Thyme*

\$25

.....

PIMENTER

*Buffalo Trace Bourbon - Laphroaig - Ginger -
Orgeat - Rock melon*

\$26

.....

ARBRE

*Basil Haydens - Montenegro - Citrus - Orgeat
- Peychauds Bitters*

\$24

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» CLASSICS «

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

BOULEVARDIER

Buffalo Trace Bourbon - 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

.....

SAZERAC

Sazerac Rye - Hennessy VS - Maraschino Liqueur - Bitters - Absinthe Rinse

\$26

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OLD FASHIONED

Makers Mark Bourbon - Sugar - Bitters

\$24

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= WINE =

Glass - \$14
Bottle - \$65

SPARKLING

Alpino - Prosecco

*Alpine Valley
(VIC)*

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WHITE

Love + Other Drinks - Riesling
Hey Diddle - Blanc
Spider Bill - Chardonnay

Clare Valley
Barossa Valley
Adelaide Hills

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ROSE

Forage Supply Co. - Grenache

Barossa Valley

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RED

Fringe Société - Gamay
Fulltime Fantasy + Somos - Project 2
Fulltime Fantasy - Shiraz

Languedoc-Roussillon (FRA)
McLaren Flat
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



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

BAD SHEPPARD – HAZELNUT BROWN ALE VIC

Brown Ale – 355ML – 5.6%

\$14

KAIJU! – GOLDEN AXE VIC

Apple Cider – 375ML – 5.2%

\$11





MORGAN AT



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