

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.

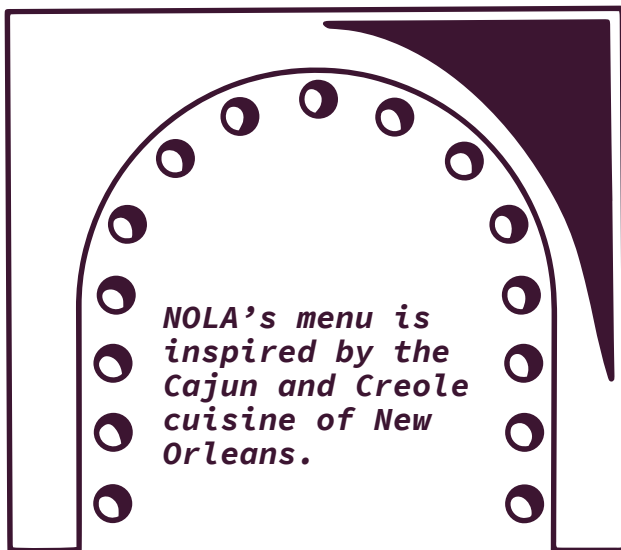
Throughout it all we maintain the humble mantra of ***New Orleans - "Laissez Les Bon Temps Rouler!"***

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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 +

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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*

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02

## **MAIN EVENT**

*Tater Tots  
Frickles  
Cajun Roast Cauliflower  
Tasso Ham Mac + Cheese*

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03

## **DESSERT**

*Beignets w/ Bourbon  
butterscotch sauce*



**\$48pp**

Minimum 2  
people

# - SMALLER PLATES -



## 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



## 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

## CRAB + CHORIZO CROQUETTES

Crumbed and Fried Crab,  
Chorizo sun-dried tomato  
pesto & parmesan  
\$20



## TATER TOTS

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



## WARM SWEET POTATO SALAD

Roasted spiced sweet  
potato tossed in an  
orange vinaigrette  
with fetta, dried  
cranberries & roasted  
pine nuts  
\$16



Vegetarian



Vegan



Gluten free



Optional

# » PO' BOYS «

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## 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



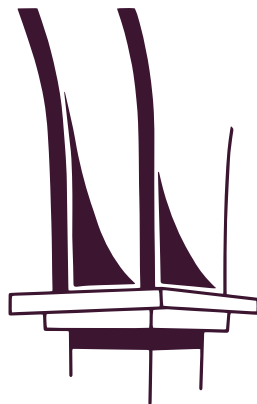
## SPICED MUSHROOM PO'BOY

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



## SPICY CHORIZO PO'BOY

Crispy chorizo, lettuce,  
tomato, roasted capsicum,  
siracha mayo  
\$19



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

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Vegetarian



Gluten free



Vegan



Optional

# \* FRIED CHICKEN \*

## CLASSIC

Free range chicken thigh given the NOLA treatment, served w/ garlic aioli  
6 for \$27 - 3 for \$17

## SPICY

NOLA's classic fried chicken rolled in our own spicy butter, served w/ garlic aioli  
6 for \$30 - 3 for \$18

## CHILLI, GARLIC & BLUE CHEESE

NOLA's classic fried chicken tossed in spicy garlic butter, served with Blue Cheese sauce  
6 for \$32 - 3 for \$19

# ~ FROM THE GRILL ~

## SMOKED BBQ PORK RIBS

House made rub, smoked & covered in NOLA's BBQ sauce, served w/ creamy potato salad  
\$42

## GUMBO

Smoked chicken, prawns, chorizo, okra, the holy trinity, slow cooked in tomato + stock w/ rice + sour cream  
\$30

## CAJUN ROASTED

### CAULIFLOWER

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

## CHILLI CON CARNE

Slow cooked beef mince w/ chorizo + beans, spicy tomato sauce w/ smoked cheddar + sour cream. Served w/ corn chips  
\$30



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



 Vegetarian

 Vegan



 Gluten free

 Optional



# SWEET



## BEIGNETS

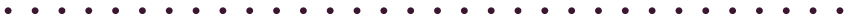
(BEN-yays)

*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.*

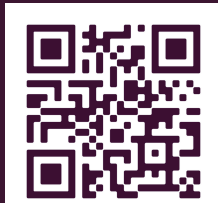
*This menu serves as a guide to our range, but there is always something new to try. If you fancy a few, half nips are a good option.*

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

**NOLA x**

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SCAN TO  
SEE OUR  
WHISKEY  
LIST



# ❁ NON-ALC ❁

*Delicious  
non-alcoholic options*

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**PEAR & RHUBARB  
SODA**

\$8

**PLUM & LEMONADE**

\$8

**FIG SODA**

\$8

*Like it boozy? Add some whiskey! \$18*

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# - LOW-ALC -

*Low-alcohol, big flavour*

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## **THE CITY**

*Never Never Triple  
Juniper gin w/  
Lavender Malt, lemon  
+ soda*  
**\$16**

## **THE PORT**

*Local tawny port w/  
orange, cherry  
+ cola*  
**\$14**

## **THE BAY**

*Peaché Liqueur w/  
lime + Sanpellegrino  
Clementina*  
**\$14**

## **THE HILLS**

*IMD sweet vermouth w/  
fresh ginger  
+ ginger ale*  
**\$14**



# ✦ COCKTAILS ✦

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

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## **NOLA'S HURRICANE**

*Ratu Spiced Rum - Fresh Citrus - Passion Fruit  
- Plum Grenadine*  
**\$24**

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## **LADY NOLA**

*Moonshine - Amaro - Triple Sec - Dolin Bitter  
- Passion Fruit - Citrus*  
**\$24**

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## **ESPRESSO DU BISCOFF**

*Vanilla Infused Starward Whisky - Espresso  
- Biscoff Spread + A Biscoff!*  
**\$24**

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## **KARLS WARM TEA TIME**

*Coconut Milk Punched Southern Comfort - Triple Sec  
- Biscoff Cream - Nutmeg - Orange*  
**\$26**

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## **MARCS HOT EARL BAE**

*Solera Rye - Earl Grey Tea - Bay Leaf Syrup - Luxardo  
- Orange Peel*  
**\$24**

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## **HANNAH THE PEARFICT RHUBELION**

*Makers Mark Bourbon - Amaretto - Pear - Rhubarb -  
Nutmeg*  
**\$24**

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# ✦ COCKTAILS ✦

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

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## **CHRISTINES DO NUTTA HAVE TOO MATCHA**

*Vanilla Starward - Matcha - Peanut Butter - Honey*  
**\$26**

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## **TASH'S WARM FAREWELL**

*Mulled Cider with Ginger Beer and Spices*  
*Add some Bourbon for an extra \$10*  
**\$10**

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## **VAS' FIG-MINT OF YOUR IMAGINATION**

*Almond Butter fat washed Buffalo Trace -*  
*Calvados - Fig - Lemon Juice - Mint*  
**\$24**

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# » CLASSICS «

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

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## **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**

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## **SAZERAC**

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

**\$26**

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# ~ OLD FASHIONED ~

*One of the oldest cocktails in  
the world with a fresh NOLA twist*

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## **OLD FASHIONED**

*Makers Mark Bourbon - Sugar - Bitters*  
**\$24**

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## **MOSS' OLD FASHIONED**

*Tequila - Buffalo Trace - Pear - Rhubarb -  
Chocolate Bitters*  
**\$24**

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## **OLI SMOKIN' FASHIONED**

*Benriach Smokey 10 - Brown Sugar - Spices -  
Bitters - Smoked Cinnamon*  
**\$26**

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## **OLD AND BOOZE-JIE**

*Talisker 25 - Saltbush Syrup - Bitters*  
**\$160**

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# = WINE =

**Glass - \$14**  
**Bottle - \$65**

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## **SPARKLING**

*Alpino - Prosecco*

*Alpine Valley  
(VIC)*

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## **WHITE**

*Love + Other Drinks - Riesling*  
*Charlotte Dalton - Semilion*  
*Sven Joschke - Chardonnay*

*Clare Valley*  
*Adelaide Hills*  
*Barossa Valley*

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## **ROSE**

*Forage Supply Co. - Grenache*

*Barossa Valley*

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## **RED**

*Grounded Cru - Pinot Noir*  
*Bink Wines - Primitivo*  
*Hart of the Barossa - Shiraz*

*McLaren Vale*  
*Barossa Valley*  
*Barossa Valley*

# BIGGER WINE

**Magnum - \$120**

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*Gentle Folk - Rainbow Juice*  
*Gentle Folk - Vin de Sofa*

*Basket Range*

# CHAMPAGNE

**Bottle - \$150**

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*Louis Roederer - Collection 243 NV Brut*

*France*

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# OTHER BEERS

See chalk board for beers on tap

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**BODRIGGY – HAZY TROPICAL SOUR** VIC

*Fruited Sour - 355ml - 4%*

**\$13**

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**HEAPS NORMAL – HALF DAY** NSW

*Alcohol Free Hazy Pale Ale - 375ml - <0.5%*

**\$10**

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**YULLIS BREWS – KARAOKE KINGU** NSW

*Japanese Rice Lager - 375ml - 4.2%*

**\$13**

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**MOUNTAIN CULTURE – STATUS QUO** NSW

*Pale Ale - 355ml - 5.2%*

**\$14**

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**BOWDEN BREWING – LORD OF THE ISLES** SA

*Wee Heavy Scotch Ale - 375ml - 6%*

**\$14**

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**TWO BAYS – GF PALE** VIC

*Gluten Free Pale Ale - 375ML - 4.5%*

**\$15**

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**SHIFTY LIZARD – McSTOUT FACE** SA

*Stout - 375ML - 5%*

**\$15**

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**PRANCING PONY – DIZZY DONKEY** SA

*Apple Cider - 375ML - 5.5%*

**\$14**

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MORGAN AT



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