HEADLINERS

To tackle these legendary dishes you'll need to be hungry as hell or have a special friend with you. Either way, these will deliver the goods.



CHIPOTLE BRAISED BRISKET

A monstrous slab of slow-cooked braised beef served with burnt avocado and tomatillo, black eyed pea succotash, and cornbread crumbs. Be prepared for one serious meat feast.*



BIG SOUTHERN GUMBO

This seafood sensation is the soul of Louisiana - a traditional Southern stew chock-full of blue swimmer crab, clams and mussels. Served with chiptole butter, flavoured rice, and a hefty ladle.



PORK RIBS & HICKORY WINGS

The impossible choice of ribs or wings got the better of us, so we chose both. Served with extra hickory sauce and celery, we can guarantee you'll be in finger-lickin' heaven.

ALL \$38

SOULFUL CLASSICS

Straight from the streets & eateries of New Orleans, these Southern classics are the perfect lunch for one or as a second course to our epic headliners.

ORLEANS BUTTERMILK FRIED CHICKEN WAFFLE with chipotle maple glaze, crisp sage	16
PORK BELLY PO' BOY cumin lime mayo, sweet pickled cucumber, mint slaw	14
PULLED BEEF PO' BOY mustard mayo, jalapeño, roasted pepper, cripsy onions	14
CRAB BEIGNETS with remoulade, cucumber, malt vinegar salt, potato strings	14
FRIED GREEN TOMATOES, rocket, asparagus, house ricotta, ranch (v)	16
CREOLE BEEF BURGER, tabasco mayo, pickles, bacon jam, cheddar, onion rings	16
SHRIMP & GRITS with parmesan, grilled corn, pepitas*	16
ANDOUILLE SAUSAGE, pork crackling, mustard, pickles, crispy bacon devilled eggs	16
CHICKEN COBB SALAD honey mustard, iceberg lettuce, avocado, pecans, tomato, maple bacon	* 18

SUPPORT ACTS

Whether it's a side dish or stacked six deep for a Southern snack degustation, these little beauties will hit the spot.

beauties with the spot.	
CURLY FRIES with creole salt & chipotle mayo (v)*	8
ORLEANS SLAW with cumin lime mayo, pepitas and peanuts (v)*	8
GRILLED JALAPEÑO CORNBREAD, chipotle butter, lime (v)*	8
BURNT BROCCOLI, spicy onions, fried peanuts, remoulade (v)	10
BAKED ONION DIP served with corn chips (v)*	10
HOPPIN' JOHN, black-eyed peas, dirty rice, crispy pork belly	10
LOADED ICEBERG WEDGE, gorgonzola dressing, butter walnuts, tomato, cornbread crumbs (v)*	12
FRIED OKRA & PICKLES with parmesan and cocktail sauce (v)	14
FRIED CHICKEN with ranch and hickory sauce	14

THE BIG FINALE ~~

Don't leave wondering. Finish on a high note with a life-changing slice of pie made with a whole lot of love and a little bit of sugar.

PECAN PIE with cinnamon ice cream (v)	12
BANOFFEE PIE, banana, chantilly, chocolate (v)	12
KEY LIME CHEESECAKE with sautéed strawberries (v)	12
PIE OF THE DAY with whipped chantilly cream (v)	12

OR A SELECTION OF ANY 3 FOR \$20



FEELING THIRSTY?

Wash it all down with a fruity Bourbon Street cocktail or classic American beer - see our liquor menu.