

NEW ORLEANS CAFÉ

Corn Bread	One and a half slices of our homemade polenta based corn bread	3
Garlic Bread	Four pieces of garlic bread	6
Cheese Bread	Four pieces of garlic bread with melted cheese	7

ENTREES AND SALADS

Mezze Platter — A chomping platter with olives, fetta, chorizo sausage, semi-dried tomatoes, and a selection of house dips with an assortment of breads 19
Ideal afternoon pleaser over a bottle of wine with great company!

Tomato Bruschetta — Seasoned tomato, diced red onion with fresh basil, garlic and a balsamic vinegar reduction served on lightly toasted sourdough 2 Pieces: 9 4 Pieces: 16

Louisiana Buffalo Wings — Crispy fried whole chicken wings, served with a mixed leaf salad with our homemade aioli dipping sauce 5 pieces: 15 8 pieces: 23

Barbeque Wings — Crispy fried whole chicken wings basted in our barbeque and apple sauce, served with a mixed leaf salad with our homemade aioli dipping sauce 5 pieces: 16 8 pieces: 24

Salt and Pepper Squid — Crisp yet tender salt and pepper squid, with a side of leafy garden salad, a lemon wedge and our tartare sauce Reg. 18 Lrg. 26
Try with our Marlborough Pebble Row Sauv Blanc

Nachos (Beef or Veg) — Made with smokehouse beans, juicy wagyu mince, melted mozzarella and tasty cheese topped with sour cream, guacamole, jalapeños and salsa Reg. 17 Lrg. 24
Best with a corona or Margerita! Get your Mexican on!

El Grande Wedges — Potato wedges topped with melted cheese, sour cream, guacamole, jalapeños and salsa 15
Try this dish with added grilled bacon bits 3

Caesar Salad — Fresh cos lettuce, grilled bacon, spanish onion and garlic croutons, served with a soft poached egg and shaved parmesan tossed in a homemade caesar dressing 15
with grilled chicken add 3.5 with smoked salmon add 4.5

Beef and Fetta Salad — Mixed leaf salad with grilled peppered beef strips, roast capsicum, marinated fetta, cashew nuts and spanish onion with a reduced balsamic dressing 19

A light Pinot Noir – ideally Yealands Way should do the trick

Roquette, Pear and Walnut Salad —
With blue cheese, spanish onion and a caramelised balsamic dressing 19
Try this crunchy salad with a crisp Two Italian Boys Pinot Grigio

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SOUTHERN STYLE DISHES

Try having any of the below dishes with a serve of corn bread — 3

- Red Beans and Rice** – The real deal! A homely dish slow cooked with smokehouse beans, chorizo sausage and smoked ham, a few veges and spices, and served with a side of rice 19
- Vegetarian Beans and Rice** – Packed with creole spices and vegetables, slow cooked with smokehouse beans, and served with a side of rice 19
- Jambalaya** – With Spanish and African roots, this is a true Creole rice dish! Paella like in resemblance, it has a tomato flavoured mix of rice, tender chicken and chorizo sausage, celery, capsicum and onions 22
- Bourbon Street Gumbo** – A Creole spiced stew like dish with Chicken and Cajun smoked sausage and a mirepoix of celery, capsicum and onions served with rice on the side 20

MAIN MEALS

- Chicken Parmigiana** - Chicken schnitzel topped with napolitano sauce, leg ham, tasty cheese and grated parmesan with your choice of mash potato or fries, served with a mixed leaf salad
Regular Size 22 Large Size 28
Also available as a Regular Chicken Schnitzel 20
- Fish and Chips**- Traditional beer battered barramundi fish fillets with mixed leaf salad, fries, lemon wedges our home made tartare 22
Fantastic with a glass of Three Bells Sem Sauv Blanc
- Parmesan Crusted Snapper Fillet** – Pan fried crusted fillet with sautéed kipflers, seasonal vegetables, lemon butter sauce and a tomato caper salsa 26
Best with Marlborough Pebble Row Sauvignon Blanc
- Scotch Fillet**- Char grilled 300g steak with parsley mash potato, button carrots and a green pepper-corn jus 28
Must have with Angus the Bull Cab Sauv – made for steak!
- BBQ Baby Back Ribs** – Char grilled pork ribs glazed with our traditional honey apple barbeque sauce served with fries and a mixed leaf salad 34
Try with the White Rabbit Dark Ale or a deep Shiraz like the Geoff Merrill Pimpala Road

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SIDES

French fries	Regular	7	Large	10	Side of Aioli	1.5
Potato wedges	Regular	9			Side of Tartare	2
					Guacamole	3.5
					Sour cream and sweet chilli	3
					Creamy mash potato	4.5
					Steamed vegetables	7
					Grilled chorizo sausage	8
					Side garden salad	8

BURGERS, WRAPS AND PO'BOYS

Chicken Burger — Crumbed chicken breast with Swiss cheese, sweet chilli sauce, sour cream, rocket and tomato, served with fries	17
Wagyu Beef Burger — Organic homemade soft wagyu beef, tasty cheese, tomato, lettuce and aioli served with fries	17
New Orleans Café Burger — The above wagyu beef burger with added grilled bacon, barbeque sauce and red onion relish served with fries	19
Lamb Burger — home made spiced lamb patty, with haloumi cheese, tomato, cos lettuce and tzatziki dressing on a brown bun served with fries	19
BLT — Grilled bacon, lettuce, tomato, cranberry chutney, Swiss cheese and aioli, made in Turkish bread served with fries	17
Chicken Caesar Wrap — Grilled chicken, bacon, cos lettuce, parmesan, spanish onion and caesar dressing wrapped in a grilled tortilla served with fries	17
Salmon Caesar Wrap — Smoked salmon, bacon, cos lettuce, parmesan, spanish onion and caesar dressing wrapped in a grilled tortilla served with fries	19
Steak Po'boy — Grilled rump with red onion relish, cheese, lettuce, tomato and aioli served on a garlic French baguette style sandwich served with fries	20
Peri Peri Chicken Po'boy — Grilled peri peri marinated chicken, guacamole, cheese, tomato, lettuce and aioli served on a garlic French baguette style sandwich served with fries	20

\$1 extra for Potato Wedges instead of Fries on any of the above dishes!

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DESSERTS AND SWEET THINGS

"New Orleans Food is delicious as the less criminal forms of sin" Mark Twain 1884

Banana bread or Fruit loaf	5
Home made muffins (please see counter)	4.5
Friands (please see counter)	3.5
Lemon lime tarts, macadamia crumbles or brownies	4
Affogato — A shot of warm fresh espresso poured onto vanilla ice cream	4.5
Affogato 'Royale' — A shot of espresso over hazelnut gelato, and served with crushed mixed nuts	6.5
Try either of the above Affogatos with Frangelico, Tia Maria, Kahlua or Baileys liqueurs	add 5
Choc Berry Swirl — A rich chocolate and pecan cake with a swirl of berry syrup	9
Crème Brûlée — Traditional French custard topped with glazed caramelized sugar	10
Sticky Date Pudding — Delicious homemade date pudding with our own butterscotch sauce	11
Flourless Chocolate Cake — Thick chocolate and almond meal cake, with melted choc sauce	11
Chocolate Mousse — Homemade mousse served with a berry reduction	11
All deserts; Ice-cream or cream	add 1
For Both	add 1.5

BEVERAGES

Coffees	Reg.	Lrg.	Loose Leaf Tea	
Cappuccino	3.5	4.5	English breakfast	3.8
Flat White	3.5	4.5	Earl Grey	3.8
Latte	3.5	4.5	Chai Tea (milk on side)	3.8
Mocha	3.5	4.5	Peppermint	3.8
Hot Chocolate	3.5	4.5	Chamomile	3.8
Chilli Hot Chocolate	3.5	4.5	Jasmine Green	3.8
Long Black	3	4	Lemongrass	3.8
Short Black		2.5	Chai Latte (mixed with milk)	4.2
Macchiato		3		
Piccolo Latte		3	Mineral Waters	
Extra shot		add .5	Santa Vittoria Sparkling	
Soy		add .5	500ml	4.5
Decaf		add .5	1000ml	8.5
Hazelnut, Caramel or Vanilla		add .5	Santa Vittoria Still (500ml)	4.5

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Juices

Orange	4
Apple	4
Pineapple	4
Tomato Juice	4
Cranberry Juice	4.5

Iced Drinks

Soft Drinks	3.5
Coke Zero	4
Fresh American Lemonade	3.9
Lemon Lime & Bitters	3.9
Lipton Ice Tea Peach/Lemon	4.2
Cascade Apple Isle Cider	4.2
Bundaberg Ginger Beer	4.2
Red Orange Tiro	4.2
Pink Grapefruit Tiro	4.2
Passionfruit Tiro	4.2
Raspberry Tiro	4.2
Chinotto	4.2
Iced Chocolate	5
Iced Caramel	5
Iced Strawberry	5
Iced Coffee	5
Iced Mocha	5
Iced Latte (No Cream)	4.5

Reg. Large.

Milkshakes

5 7

Chocolate, Strawberry, Vanilla, Caramel, Banana,
or Lime *Malt add 50c Thick add \$1*

'Gourmet' Milkshakes

6

Chai Vanilla, Coffee, Mocha, Hazelnut,
Berry Cheesecake, Watermelon, or Mango

Add Liqueur to any of the above for \$5!

LIQUEUR COFFEES

Liqueur coffees — Tia Maria, Amaretto, Baileys, Frangelico, Cointreau, Butterscotch Schnaps, Grand Marnier, Galiano Sambuca, Kahlua or any other liqueurs we have!
All in your style of coffee **7.9**

N'awlins Nightcap — Rich, creamy hot chocolate spiked with a shot of Hazelnut Frangelico **7.9**

Mad Russian — Our tingling chilli hot chocolate with pepper vodka — not for the faint hearted! **7.9**

Grand Mocha — Rich mocha with Grand Marnier **8.9**

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Please see our drinks list for all our premium beer and wine

BEERS

DRAUGHT BEER

*Little Creatures Bright Ale	
Half Pint	5
Full Pint	9.5

Sunshine in a glass! Bright Ale is a happy little beer that glows with sparkling golden Vienna and Cara malts and our own local pale malt. To these, we infuse the heady summer fruit aromas of luscious pineapple, passionfruit and melon with a generous addition in the brew house of whole US Cascade and NZ Motueka hop flowers. Absolutely delicious, crisp and clean, fresh and fragrant, Bright Ale captures the breezy West Coast style we love so much. 4.5%

AUSTRALIAN BEERS

Cascade Light	5
Victoria Bitter	6.5
Coopers Pale Ale	7
New Orleans Café Lager	7
Pure Blonde	7
RedBack Original Wheat Beer	8
James Squire Amber Ale	8
Pigs Fly Pale Ale	8
Little Creatures Pale Ale	7.5
Little Creatures Pilsner	7.5
Rogers Beer (<i>midstrength</i>)	6.5
White Rabbit Dark Ale	8
White Rabbit White Ale	8
*Murray's Whale Ale	8
*Murray's Punch and Judy's Ale (<i>midstrength</i>)	8
*Murray's Dark Knight Porter	8
*Murray's Nirvana Pale Ale	8
<i>*Featured Brewer – Murray's craft brewing company, Port Stephens NSW - Absolute Beer Fanatics!</i>	

IMPORTED BEERS

Kingfisher (Indian)	7
Monteiths Summar Ale (NZ)	7.5
Peroni (Italian)	7.5
Corona (Mexican)	7.5
Lucky Beer (China)	7.5
Budejovicky Budvar (Czech)	8
Asahi (Japanese)	8
Schofferhofer Hefeweizen 500ml 5.0% (German)	11
Erdinger 'Kristall' Weissbrau 500ml 5.3% (German)	11

CIDERS

Strongbow Original Cider (UK)	7
Montieth's Crushed Apple Cider (NZ)	8

HAPPY HOUR!

Monday – Friday 4pm to 7pm

\$4 Pure Blonde

\$4 VB

\$4 New Orleans Cafe Lager

\$4 House Red and White Wines
(The Vines)

\$8 Selected Cocktails

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WINE

White Wine

Sauv Blanc/Semillon Blends

The Vines 2010 Semillon Sauvignon Blanc (Yarra Valley, Victoria)	6.5	28
ThreeBells 2008 Semillon Sauvignon Blanc (Southern Highlands, NSW)	7.5	32
Longview 'Redbucket' 2009 Semillon Sauvignon Blanc (Adelaide Hills, SA)		34
3 ponds 2009 Semillon (Hunter Valley, NSW)		38
Clifford Bay 'Pebble Row' 2009 Sauvignon Blanc (Marlborough, NZ)	9	38
Bird in Hand 2009 Sauvignon Blanc (Adelaide Hills, SA)		44

Chardonnay/Riesling

Dunsborough Hills 2009 Chardonnay (Margaret River, WA)	9	39
Mitchell Watervale 2009 Riesling (Clare Valley, SA)		42

Pinot Gris/Pinot Grigio

Tic Tok James Oatley Pinot Gris 2009 (Adelaide Hills, SA)	8	34
D'Angelo 2009 Pinot Grigio (Yarra Valley, VIC)	10	42
Astrolabe 2008 Pinot Gris (Marlborough, NZ)		46

Other White Wine Blends

Warraroong Estate 2009 Verdelho (Hunter Valley, NSW)		39
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Rose

Bird in Hand 2010 Pinot Rose (Adelaide Hills, SA)	7.5	32
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Red Wine

Shiraz and Friends

The Vines 2008 Shiraz, Cab Sauv, Merlot (Yarra Valley, Vic)	6.5	28
Geoff Merrill Pimpala Rd. 2008 Shiraz (McLaren Vale, SA)	8	36
Hay Shed Hill 2008 Shiraz Tempranillo (Margaret River, WA)		44
Tuesner 'Riebke' 2009 Shiraz (Barossa Valley, SA)		46
Maxwell Silver Hammer 2008 Shiraz (McLaren Vale, SA)	10	42

Merlot Blends

Windowrie 'The Mill' 2008 Cabernet Merlot (Cowra, NSW)	7.5	32
Bouchard Aine & Fils 2008 Merlot (Bordeaux, FR)		34
Tigers Tale 2009 Cab Sauv Merlot (Margaret River, WA)		36

Pinot Noir

Yealands Way 2008 Carbon Zero Pinot Noir (Central Otago, NZ)	9	39
St. Maur Lot 41 2006 Pinot Noir (Southern Highlands, NSW)	12	52

Cabernet Sauvignon

Tic Tok James Oatley 2008 Cab Sauv (Mudgee, NSW)		34
Tahbilk 2006 Cabernet Sauvignon (Nagambie Lakes, VIC)		32
Angus the Bull 2009 Cabernet Sauvignon (McLaren Vale, SA)	9	40

Sparkling

The Duchess Cuvee N/V (Hunter Valley, NSW)	7	29
Blue Pyrenees Luna Chardonnay Pinot Noir N/V (Pyrenees, VIC)		34

Dessert Wines

Tin Soldier Sticky Semillon (Hunter Valley, NSW)	7	28
Penfolds Tawny Port (South Australia)	6	

Wine – It's going to be a beautiful evening!

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