

BURGER & PO BOY

Deluxe double

beef n' bacon burger 18

Double beef patty, bacon, jalapeño, onion jam, tomato, lettuce, two slices of melted American cheese and blended pickle mayo

Southern chicken & avocado burger 16

Crumbed chicken breast, avocado, tomato, fresh lettuce and our cajun mayo sauce, between a toasted brioche bun

Cajun chicken po boy 16

Crumbed chicken, red onion, tomato, fresh lettuce and diced bacon w/cajun mayo

Pulled pork po boy 18

Tender, slow-cooked pork shoulder, tomato, red onion, coleslaw w/smoky Bourbon Street spicy sauce

Veggie po boy (VGO) 18

Eggplant patty, fresh lettuce, tomato, sautéed mushroom, mozzarella w/honey mustard

SMALL PLATE

Corn bread (2pcs, V) 10

Buttery moist interior & crumbly edges, served w/mushroom sauce on the side

Cheesy garlic bread (VGO) 9

Jalapeño beignet (3pcs,VG) 7

A savoury take on New Orleans' light and fluffy doughnuts, topped w/corn

New Orleans wings (4pcs, GF) 9

Marinated in 10 spices, roasted and served w/BBQ or spicy sauce

Cajun calamari 17

Cooked till tender, dusted with spices and drizzled w/cajun mayo

150g Crispy pork belly (GF) 18

Succulent slow roasted pork belly with crispy crackling served w/pumpkin purée, apple and cabbage

MEDIUM PLATE

Jambalaya (GF) 17

Fried rice dish with Spanish, French & African influence. Rice cooked in a chicken broth w/chicken thigh, chorizo, celery, onion and bacon

Buttermilk chicken 17 (waffle +8)

Two pieces of chicken breast marinated over night in a spice blend and fried till golden brown served w/honey mustard

Gumbo 17

Your favourite version of Louisiana style thin buttery stew w/a rich blend of creole spices, bacon, chorizo, capsicum, celery, onion and chicken thigh

Cajun blackened fish (GF) 18

Two pieces of barramundi fillet seared in melted butter and coated with cajun spices, served on sweet corn buttery rice w/a side of garden salad

DAILY FROM 15:00

SIGNATURE

Fettuccine (VGO) 36

An infusion of Northern Italian style with New Orleans cooking. Our chef's handmade fettuccine w/shrimp, barramundi and calamari in a creamy cajun garlic butter sauce

200g Beef brisket (GF) 32

Tasmanian high marbling, grass fed brisket, slow smoked over red wine oak and cook till tender juicy, served w/creamy mash, roast vegetables, balanced with a beautiful sweet & sour sauce

Chicken salad (VGO) 18

Mix greens, smashed avocado, tomato, pumpkin, diced bacon and cajun crumbed chicken w/lemon thyme dressing

Eggplant (V, VGO) 19

Freshly crumbed eggplant cooked in a rich Napoli sauce and served w/roasted seasonal vegetables

250g Scotch fillet (GFO) 34

Grilled to order, served w/fries, a rich beef gravy or mushroom sauce and roasted vegetables

SIDES

French fries (S/L) 4.5/8

Curly fries (S/L) 5.5/10

Sweet potato fries

(S/L)(GF) 6.5/11

comes w/ 1 complimentary sauce (Tomato/BBQ/Aioli)

KIDS MEALS

for 12 years and under

Grilled barramundi (1pc) w/fries (GFO) 10

Kid's crumbed chicken w/fries 10



BURGER

Deluxe double

beef n' bacon burger 18

A super tasty double beef patty, crispy bacon, jalapeño, caramelised onion jam, tomato, lettuce, two slices of melting American cheese and deliciously blended pickle mayo between a toasted brioche bun

Brekkie cheese burger 15

Juicy beef patty, tomato, iceberg lettuce, melting American cheese, caramelized onion jam, one sunny side up egg and aioli, all in a soft brioche bun

Southern chicken & avo burger 16

Crispy chicken breast, avocado, tomato, fresh lettuce and our cajun mayo sauce, between a toasted brioche bun

Veggie delight (VGO) 15

Eggplant patty, fresh lettuce, tomato, sautéed mushroom and honey mustard sauce served on a freshly baked brioche or wrapped in lettuce

Pulled pork burger 18

Tender, slow-cooked pork shoulder, apple & carrot slaw w/Bourbon St spicy sauce

Sides

French fries (S/L) 4.5/8

Curly fries (S/L) 5.5/10

Sweet potato fries

(S/L)(GF) 6.5/11

comes w/1 complimentary sauce
(Tomato/BBQ/Aioli)

Add ons

pork sausage | half avocado | mushroom 5

1 egg | 1 slice of bacon | GF bread | hash brown | 1 slice of American cheese 3

BRUNCH

Smashed avocado (V) (VGO, GFO) 16

w/crumbed feta cheese, pumpkin purée, tomato, lemon, mixed roast vegetables and smashed avocado on two slices of sourdough

Eggs Benedict (GFO) 18

Two soft poached eggs with bacon, topped w/house made Hollandaise on buttered Ciabatta bread

Bourbon Street big breakfast (VGO) 24

Eggs any style, crispy bacon, pork sausages, grilled tomato, hash brown, sautéed mushroom with buttered Ciabatta bread

French toast (GFO) 18

Brioche dipped into milk, egg mix, orange zest, vanilla, mascarpone cheese and cooked till golden brown, served with raspberry coulis & maple syrup

Gumbo 17

Louisiana style thin buttery stew w/a rich blend of creole spices, bacon, chorizo, capsicum, celery, onion and chicken thigh

Banana foster crêpe (GFO) 14

Light crêpes with scorched banana, a sauce made from brown sugar, cinnamon and rum, dusted with icing sugar and ice cream on top

Coffee S 4 M 4.5 L 5

Cappuccino, Latte, Flat White, Chai Latte, Long Black

Flavour: Chocolate, Caramel, Vanilla +0.5

Milk: Soy, Almond, Lactose free +0.5

Ice cream +3 Extra shot +0.5 Own cup -0.2

Milkshake 8.5

Strawberry, Chocolate, Vanilla, Caramel

A pot of tea (T2) 5.5

English Breakfast

Earl Grey

Chai

Peppermint

Camoile

