

HOMEMADE CORNBREAD

Cornbread 5 each
Traditionally made from cornmeal imported from the USA served with butter. Your choice of:

- Original
- Garlic
- Chilli

SIDES

Southern Style Corn Cobs 12
Drizzled in remoulade topped with lime zest, sweet paprika and romano

Creole Potato Salad 13
Cubed potatoes tossed in a creole mustard mayonnaise

Southern Louisiana Red Cabbage Slaw 13
Traditionally marinated in red wine vinegar and egg mayonnaise

Kickin' Collard Greens 15
Mixed seasonal greens fried with double smoked bacon and olive oil

Sweet Potato Corn Cakes 8
With housemade chilli onion jam

Chips 9
With remoulade

NEW ORLEANS CLASSICS

Gumbo the official dish of Louisiana served with rice
• Vegetable 25
• Chicken and Andouille Sausage 28

Creole Jambalaya
A rice dish with influences from Spanish paella
• Vegetable 25
• Prawn and Chicken 28

Shrimp Creole 30
Prawns cooked in a traditional white wine and tomato creole sauce served with rice

Louisiana Red Beans and Rice 25
Red kidney beans and andouille sausage in rich tomato sauce served with rice
Like it spicy? Just ask us to spice it up!

Big Mama's Meatballs 20
Fresh herb and beef meatballs topped with Mama's special homemade tomato sauce

Southern Fried Cauliflower Bites 25
Deep fried in crispy Louisiana style batter with remoulade dipping sauce

FROM THE GRILL

Tremé BBQ Shrimp [4] 20
Thyme, taragon, ginger, lime marinated BBQ king prawns with strawberry jalapeño jelly [8] 40

Roasted Chicken Wingettes [4] 9
Marinated in Jamaican spices and lime served with housemade blue cheese ranch dressing [8] 18

Grilled Zucchini and Chickpea Medley [S] 15
Served warm with vine ripened cherry tomatoes, capsicum and red onion topped with lime zest and coconut yoghurt [L] 28

Chicory Bourbon BBQ Chicken 25
Half a free range chicken with chicory coffee bourbon glaze

Slow Roasted Lamb Ribs [H] 20
Dry rubbed slow roasted lamb ribs finished with our Louisiana BBQ glaze [F] 38

Slow Roasted BBQ Plate 38
150g pulled pork roasted in apples and spice, 150g pulled beef brisket with BBQ sauce, and marinated slaw

BANQUETS

For the whole table to share
Minimum 2 people for all banquets

VEGETARIAN OR VEGAN 55 pp

Southern Style Corn Cobs
Sweet Potato Corn Cakes
Creole Potato Salad
Kickin' Collard Greens
Louisiana Red Beans and Rice
Vegetable Gumbo
Vegetable Jambalaya

NEW ORLEANS CLASSIC 55 pp

Southern Style Corn Cobs
Roasted Chicken Wingettes
Creole Potato Salad
Kickin' Collard Greens
Louisiana Red Beans and Rice
Chicken and Andouille Sausage Gumbo
Prawn and Chicken Jambalaya

JAZZ IT UP A LITTLE! 65 pp

Homemade Cornbread
Chicken and Andouille Sausage Gumbo
Prawn and Chicken Jambalaya
Southern Louisiana Red Cabbage Slaw
Creole Potato Salad
Slow Roasted Lamb Ribs
Slow Roasted Pulled Pork
Slow Roasted Beef Brisket

For the full southern experience we recommend choosing a few dishes from each section to share
If you have any dietary requirements please let one of our friendly staff know as not all ingredients are listed
Food and drink incur a 15% surcharge on public holidays
Payments with a credit card incur a surcharge of up to 1.7%




Gluten Free
 Vegan

Gluten free by request
 Vegan by request

Vegetarian



DESSERTS

- Louisiana Sticky Date Pudding**   15
Blended banana and date pudding served with caramel sauce and fresh cream
- Classic American Apple Pie**  15
Homemade apple pie with your choice of fsh cream or icecream
- Mississippi Mud Cup** 15
Decadent chocolate mudcake with cherry liqueur chocolate ganache and fesh cream

FORTIFIEDS

- La Zona Fragolino** 15
King Valley, VIC
- Perter Lehmann Botrytis Semillon** 12
Barossa, SA
- Morris Classic Liqueur Topaque** 15
Rutherglen, VIC
- Woodstock 10 year Old Fortified Tawny** 18
Ruby McLaren Vale ,VIC
- Smidge 19 year Old Grand Muscat** 24
Rutherglen, VIC

JUICE & FIZZY DRINKS

- Juice** 5
Orange Pomegranate
Tomato Cranberry
- Fizzy** 5
Soda Coke
Lemonade Sugar Free Coke
- Fever-Tree Mixers** 5
Gingerbeer Indian Tonic
Dry Ginger Ale Elderflower Tonic
Smokey Ginger Ale Blood Orange Soda

MOCKTAILS

- Rainstorm** 13
Our signature Hurricane cocktail without the punch of alcohol. Orange, passionfruit & pomegranate
- Citrus Mocktress** 13
Ruby red grapefruit, jasmine & lemon with a splash of soda water
- Fizzy Blossom** 13
Elderflower syrup, cucumber & lime charged with ginger beer
- Homemade Lemonade** 13
Freshly squeezed lemon & soda water - add hot sauce for a Cajun bite!

TEA

- English Breakfast Peppermint 5
Earl Grey Green
Lemongrass & Ginger Jasmine

FILTER COFFEE

- Decaf 5
French Market Chicory Coffee

WHAT'S A MOLDY FIG?

A slang term for jazz purists originating in New Orleans in the 1920's

ABOUT OUR FOOD

The cuisine of New Orleans is the original fusion food, formed from the influence of French, Spanish and Italians as these cultures colonised, lived and traded in Louisiana. The flavours were further developed with spices introduced by people of colour from Africa and the Caribbean brought over as slaves and trading with Native American Indians making a style of food and cooking unique to anywhere else in the world.

Our produce is predominantly sourced locally from markets and small producers. Seafood is sourced with sustainable practices from Australian waters. All eggs, chicken and pork are free range.

HOW IS IT MADE?

We embrace traditional cooking methods and every dish is crafted by us from beginning to end. This means all stocks and sauces are made in house from scratch and our bread is freshly baked in house each day.

Our hot chilli sauce, BBQ sauce, chilli onion jam and chutney are made, bottled, labelled and heat sealed in house. Making them all readily available for purchase if you'd like to take a little of The Moldy Fig home

SPARKLING

Varichon & Clerc Blanc de Blanc France	15	70
Moppity Pet Nat Hilltops, NSW, Vegan		70

WHITE

I'm Your Organic White Sauvignon Blanc Spain, Vegan	12	55
Lineage Pinot Grigio Adelaide Hills, SA, Vegan	15	65
Mount Avoca Chardonnay Avoca, VIC, Vegan & Organic	15	65
The Impressionist Riesling Eden Valley, SA, Vegan	15	70
Ricca Terra Vermentino Riverland, SA, Vegan	15	70
La Zona Arneis King Valley, VIC		65
Dalz Otto Pinot Bianco King Valley, Vic		70
Hesketh Fume Blanc Mt Gambier, SA		70

GIN

Brunswick Aces		11
West Wind's Sabre		13
Hendricks		15
Monkey 47 Sloe		16

TEQUILA

Patron Blanc		12
Patron Reposado		14
Patron Anejo		16

WHISKEY

Seagrams		11
Southern Comfort Original		11
Fireball		13
Jack Daniels		13
Southern Comfort Black		13
Chivas Regal 12 yrs		13
Glenfiddich 12 yrs		14
Wild Turkey		14
Sazerac 6yrs		14
Willet Family Estate Small Batch		20

PINK

La Zona Fragolino King Valley, VIC	15	55
Ellis Signature Rose Heathcote, VIC, Vegan	15	70

RED

I'm Your Organic Red Tempranillo Spain, Vegan	12	55
Santa & D'Sas Merlot King Valley, VIC, Vegan	14	60
Springseed Shiraz McLaren Vale, SA, Vegan & Organic	15	70
Longboard Pinot Noir Geelong, VIC	15	70
Byrne Cabernet Sauvignon Clare Valley, SA, Vegan	17	80
La Zona Barbera King Valley, VIC		65
Stage Door GSM Springton, SA		70
Zonte's Footstep Malbec McLaren Vale, SA, Vegan		70

VODKA

Copperplate American		11
Reyka		12
Grey Goose		12

RUM

Bicardi Bianca		12
Bacardi Oro		12
Bicardi Spiced		12
Kraken Spiced		14
Diplomatica Mantuano		14
Appleton's 12yr		16
Habitation St Etienne Sherry Finish		16

BOURBON

Benchmark		11
Buffalo Trace		14
Woodford reserve		15
Eagle Rare		