

NEW ORLEANS CAFÉ

ENTREES AND SALADS

Bread and Dips - Our selection of two house dips served with grilled tortilla				9	
Mezze Platter – Olives, fetta, chorizo, semi-dried tomatoes, and a selection of house dips with an assortment of bread				19	
Tomato Bruschetta – Seasoned tomato with fresh basil and reduced balsamic					
	Two Pieces	9	Four Pieces	16	
Louisiana Buffalo Wings - Crispy fried chicken wings tossed in BBQ sauce, served with a cos, apple and raisin salad with an aioli dipping sauce	Reg.	15	Lrg.	23	
<i>Try with the Kingfisher Lager</i>					
Salt and Pepper Squid – Sea salt and black pepper seasoned fried squid served with aioli, and a mixed leaf salad	Reg	17	Lrg	25	
<i>Try with our Marlborough Pebble Row Sauv Blanc</i>					
Nachos (Beef or Veg) - Made with smokehouse beans, juicy wagyu mince, melted mozzarella and tasty cheese, sour cream, guacamole, jalapeños and salsa					
<i>Best with a corona or Margerita!</i>	Reg.	17	Lrg.	24	
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 with grilled chicken add 3.5 with smoked salmon add 4.5				14	
Beef and Fetta Salad – Mixed leaf salad with grilled peppered beef strips, roasted capsicum, marinated fetta, cashew nuts and spanish onion with a balsamic dressing				17	
Roquette, Pear and Walnut Salad – with spanish onion, blue cheese and a balsamic caramel dressing				17	
<i>Try this with a glass of Astrolabe Pinot Gris or St. Maur Pinot Noir</i>					
<i>Corn Bread</i>	3	<i>Garlic Bread</i>	5	<i>Cheese Bread</i>	6

Management reserves the right to refuse service. A \$2.50 minimum charge applies
BYO bottled wine only - \$3 corkage per person. Minimum Spend \$10 per customer excluding corkage
We do not allow any external food or beverages

FROM THE STOCK POT

Bourbon Street Gumbo - The Gumbo is the heart and soul of N’Awlins! This traditional meal contains tender chicken and grilled chorizo sausage in a traditional Cajun style stew served over steamed rice **19**

Try this with the Ingram Road Pinot Noir or White Rabbit Dark Lager

Red Beans and Rice (Meat) - Dark red kidney beans slow cooked with smoked sausage, ham, vegetables and cajun spices served over rice **19**

Red Beans and Rice (Vegetarian) – Mixed beans, lentils and chickpeas with tomato and mixed seasonal veges in a smokey spiced stew served over rice **19**

Both above dishes are great with the Windowrie Cabernet Merlot

Jambalaya – A Creole spiced dish with fresh ripened tomatoes, thoroughly seasoned chicken and Cajun smoked sausage, tossed with rice, celery, capsicum and onions **22**

The perfect meal to be had with red wine especially with our Maxwell Silver Hammer Shiraz
Try having any of the above dishes with a serve of corn bread – 3kjhd

BURGERS, WRAPS AND PO’BOYS

Chicken Burger - Crumbed chicken breast with swiss cheese, sweet chilli sauce, a dollop of sour cream, roquette and tomato, served with fries **16**

Wagyu Beef Burger – Organic homemade wagyu beef, cheese, tomato, lettuce and aioli served with fries **15**

New Orleans Café Burger – Wagyu burger with added bacon, barbeque sauce and red onion relish served with fries **18**

Seasonal Vegetable Wrap- A selection of seasonal veggies tossed in pesto, served with a side of mixed leaf salad **15**

Breakfast Wrap - Bacon, mushroom, tomato, fried eggs and spinach, served with hash browns **15**

Club Sandwich – Grilled tenderloin chicken, bacon, cranberry chutney, tasty cheese and aioli in a traditional layered sandwich served with fries **17**

Chicken Caesar Wrap - Grilled chicken, bacon, cos lettuce, parmesan, spanish onion, caesar dressing and fries **15**

Steak Po’boy- Grilled rump with red onion relish, cheese, lettuce, tomato and aioli served on a garlic French baguette with fries **18**

Peri Peri Chicken Po’boy– Grilled peri peri chicken, guacamole, cheese, tomato, lettuce and aioli served on a garlic French baguette with fries **18**

For Wedges with any of the above add \$1

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MAINS

Vegetarian Cannelloni - Spinach and ricotta cannelloni, topped with tasty cheese served with an olive garden salad **18**

Try with our Bouchard Merlot

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 20 Large Size 26**

Also available as a Regular Chicken Schnitzel 18

Fish and Chips- Traditional beer battered barramundi fish fillets with mixed leaf salad, fries, lemon wedges our house made ranch dressing **20**

Fantastic with Dunsborough Hills Chardonnay

Shrimp and Crab Ravioli – three serves of filled ravioli with wilted spinach and a lemon butter sauce **24**

Goes great with a nice dry Redbucket semillon sauv blanc

The Flavours of Mardi Gras are here at the crossroads in Crows Nest. From the bayou to Bourbon Street, New Orleans Café features a combination of Cajun and Creole cooking complimented by the best Australian Wines and Beers. Cajun cooking is the result of French Provincial cuisine travelling down the mighty Mississippi to Louisiana – spicy, innovative taste that conjure up images of plantations and southern hospitality... Creole cooking, like the people themselves, is a mix of French, Spanish, African and other ethnicities brought together in the melting pot that is New Orleans.

New Orleans Café prides itself on its great atmosphere, Live Music, and Southern Hospitality. We aim to emulate the feel and experience that keep people coming back! Visit us at www.neworleanscafe.com.au – and check out our band calendar for the next gig!

FROM THE GRILL

Please note: the dishes below may take slightly longer to cook

Scotch Fillet – Thick beef steak served with potato gratin, seasonal vegetables and a red wine jus **28**

Must have with Angus the Bull Cab Sauv – made for steak!

Southern Style Cajun Chicken – burnt red pepper and lime infused chicken breast served on a polenta corn cake with sautéed spinach and perri perri glaze. **26**

Try with a glass of Verdelho or the Maxwell Silver Hammer Shiraz

Salmon Fillet – Pan seared Salmon fillet served with creamy dill kipfler potatoes, courgette ribbons and grilled lemon **26**

Best with Marlborough Pebble Row Sauvignon Blanc

BBQ Baby Back Ribs – Char grilled ribs glazed with our traditional honey apple barbeque sauce served with fries and a mixed leaf salad **32**

Try with our Teusner Riebke Shiraz or Budejovicky Budvar lager

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SIDES

French fries	Regular 7	Large 10	
Potato wedges	Regular 8	Large 11	(served with sour cream and sweet chilli)
Garden salad	8	Creamy mash potato	4.5
Guacamole	3.5	Steamed vegetables	7
Sour cream and sweet chilli	2.5	Grilled chorizo sausage	8

DESSERTS AND SWEET THINGS

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

Banana bread, raisin toast	5
Home made muffins (please see counter)	4.5
Cookies and friands (please see counter)	3.5
Lemon lime tarts, macadamia crumbles and brownies	4
Affogato - A shot of warm fresh espresso poured onto vanilla ice cream Try this with Frangelico liqueur add	4.5 4
Choc Berry Swirl - A rich chocolate and pecan cake with a swirl of berry syrup	9
Crème Brûlée - Traditional French custard with glazed caramelized sugar	10
Sticky Date Pudding - Delicious homemade pudding with our own caramel sauce	11
Flourless Chocolate Cake - Drizzled with a melted chocolate sauce	11
Chocolate Mousse - homemade with a berry reduction	11
All deserts	
Ice-cream or cream add	1
For Both	add 1.5

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