

# BOURBON ST!

## LOUISIANA CREOLE CUISINE

### SMALL PLATES NOON TIL LATE

**Jalapeño & corn beignet (V) (3pcs) 6**

Light and fluffy New Orleans fritter

**Bacon beignet (3pcs) 6**

Bacon with onion, green and red capsicum

**Creole spiced meatball (3pcs) 6**

House made creole style beef meatballs served in a tomato blend

**Classic New Orlean wings (4 pcs) (GF) 8**

Your choice of ranch, buffalo or Bourbon St hot spicy sauce

**Garlic bread (V) 4 (cheese +2)**

**House made corn bread with mushroom sauce (1pc) (V) 4.5**

**Oven baked creamy mac n cheese (V) 9**

**Truffle oil and mushroom mac n cheese (V) 12**

**Creole Red bean stew (V) (GF) 5**

A New Orleans tradition around Mardi Gras time. A tomato based spicy red bean, garlic, onion, celery, peppers stew with rice

### MEDIUM PLATES NOON TIL LATE

**Cajun calamari 12**

Seasoned with cajun spice on a garden salad bed

**Crispy pork belly (GF) 16**

Succulent slow roasted pork belly with crispy crackling served with pear on a sweet and sour jus

**Jambalaya (GF) 14**

A traditional creole fried rice dish with a modern touch, combines with New Orleans classic ingredients: chicken, chorizo, celery, onion, bacon in chicken broth

**Ribs ribs ribs 16**

Slow cooked juicy beef ribs coated with house made barbecue sauce served with coleslaw and sauerkraut

**Gumbo 15**

Our version of a Louisiana style thin buttery stew with chicken, bacon, chorizo, peppers, celery, onion, a blend of spices, served on a bed of rice

**Chicken schnitzel Po boy 14**

Chicken, mix lettuce, tomato with house made cajun mayo over warm crispy french baguette

**Beef meatball Po boy 14**

Creole style meatball, melted mozzarella cheese with Napoli sauce over warm crispy french baguette

**Cajun blackened barramundi (GF) 16**

Fish fillet blackened with authentic cajun spices served with seasonal salad and buttery corn rice

**Louisiana style prawns (GF) 16**

Creamy spiced garlic prawns served on fluffy rice

**Buttermilk Fried Chicken 16**

Tender chicken thigh fillet soaked overnight in buttermilk, crumbed and fried served with honey mustard dressing

**Fries sharing bowl: fries, curly fries and sweet potato fries (V) 12**

(gravy sauce +2)

### KIDS MEAL 11

for 12 years and under

Kids meatballs and fries

Kids fish and fries

Kids chicken and fries

### HEALTHY BURGER AND SALADS NOON TIL LATE

**Old-school cheese burger 10**

Creole beef patty with melted cheese served in a freshly baked brioche bun with Ketchup sauce

**Southern chicken burger 12**

Our signature crispy chicken thigh, lettuce, tomato served in a freshly baked brioche bun with cajun mayo sauce

**Veggie Delight burger (V) 14**

Mushroom, lettuce, tomato, roasted seasonal veggie served in a freshly baked brioche bun with ranch sauce

**Beetroot salad (V) (GF) 12**

Baby beetroot, rocket, red onion, seasonal roasted vegetables, cherry tomato and a honey mustard dressing

**Beef salad 16**

Slow cooked pulled beef brisket with rocket, cherry tomato, red onions and parmesan cheese with olive oil and balsamic dressing

**Cajun chicken salad 15**

Crumbed chicken, lettuce, red onions, cherry tomato, cajun roasted potato, parmesan cheese topped with ranch dressing

### SIDES

French fries (M/L) (V) 4/7

Sweet fries (M/L) (V) (GF) 6/9

Gravy sauce 2

Curly fries (M/L) (V) 6/9

Garden salad (V) 6

### MAINS NOON TIL 21:00

**Texas-style Pulled pork burger with French fries 18**

Mouth-watering slow cooked tender pork shoulder, a thick slice of slow braised pork belly, coleslaw with smokey barbecue sauce on a charcoal brioche bun

**Deluxe beef burger with French fries 20**

A double creole beef patty, bacon, tomato, melted cheese, Jalapeño and mesclun salad with mayo served on a charcoal brioche bun

**Eggplant parmesan (V) 18**

Freshly baked eggplant cooked in rich Napoli sauce topped with mozzarella cheese and side salad

**Southern style buttermilk chicken Maryland n waffle 22**

Marinated in our secret spice blend, coated in seasoned flour and cooked until tender and juicy, served with waffle, maple syrup and crispy kale

**Braised beef brisket (GF) 29**

Our version of a timeless classic: slow braised for ten hours, served with creamy roasted potato and coleslaw

**250g Scotch fillet (GF) 31**

Grilled to order, served with French fries, mushroom sauce and a side salad

### DESSERT

**Chef’s signature creamy white chocolate and passion fruit cheese cake 9**

**No.1 selling: chocolate volcano sponge cake with raspberry compote**  
(12mins in the oven) 9

**A pot of tea and one slice of passion fruit cheese cake or chocolate volcano sponge cake 12**

(Tea: English Breakfast, Earl Grey, Chai, Peppermint, Camomile, Lemon & Ginger)

**Fresh fruit tranche, creme patissiere and a sweet glaze in a puff pastry**  
(limited amount daily until sold out) 8

**Classic French white chocolate crème brûlée 9**

**Flaming dark Rum banana foster with cream Chantilly and vanilla ice cream (GF) 12**

**Louisiana style bread & butter pudding with ice cream 10**

**New Orleans sweet beignet dipped into cinnamon and icing sugar 12**  
(chocolate topping +2) New Orleans is not your average city and beignets are not your average doughnut

**Belgian Waffles 12**

Belgian waffles served with cream Chantilly and Vermont maple and chocolate syrup

**Ice Cream (x2 scoops) 6.5**

Vanilla ice cream with your choice of topping (chocolate, caramel, hazelnut, strawberry)

Your dietary needs are catered for whenever possible however we can not guarantee our food will be allergen free

15% surcharge applies to public holidays

WHITE WINE	GLASS BOTTLE	
<b>Sparkling</b> <i>Les Bulles NV (VIC AUS)</i>	8.5	35
<b>Sauvignon Blanc</b> <i>Pete’s Pure (WA AUS)</i>	8	29
<i>Golden Goose (Wairarapa NZ)</i>	11	40
<i>Mahi (Marlborough, NZ)</i>		49
<b>Moscato</b> <i>Pete’s Pure (NSW AUS)</i>	8	29
<b>Pinot Grigio</b> <i>Pete’s Pure (NSW AUS)</i>	8	29
<i>Longview (Adelaide Hills SA)</i>	11	42
<i>Santi Pinot Grigio IGT (Delle Venezie IT)</i>	14	56
<b>Chardonnay</b> <i>Watson Family Vineyards (Margaret river, WA)</i>	11	42
<b>Rosé</b> <i>Luna Rosa (Central Ranges NSW)</i>	8	30
<i>Domaine De Châtillon (France)</i>	11	42
<b>RED WINE</b>		
<b>Pinot Noir</b> <i>Pete’s Pure (NSW AUS)</i>	8	29
<i>Golden Goose (Wairarapa NZ)</i>	12	45
<b>Merlot</b> <i>Fox Creek (Mc Laren Vale SA)</i>	11	42
<b>Shiraz</b> <i>Block 50 (NSW, AUS)</i>	8	29
<i>Longview Shiraz Cabernet (Adelaide Hill, SA)</i>	10	38
<b>Cabernet Sauvignon</b> <i>Clare Wine Co ( Clare Valley SA)</i>	9	35

**TROPICAL SHARING DRINK**  
**Tinto de verano Glass/Jug 8/18**  
*Chilled red wine mixed with sprite and lemon*

**Calimocho Glass/Jug 8/18**  
*Chilled red wine mixed with coke and lime*

**Sangria Glass/Jug 10/20**  
*Chilled red wine, lemonade, brandy, fruits and cinnamon stick*

BEER ON TAP	Pot	Schoo- ner	Pint	Jug
<b>Cider</b>	<b>4</b>	<b>7</b>	<b>9</b>	<b>18</b>
<b>150lashes</b>	<b>5</b>	<b>8</b>	<b>10</b>	<b>20</b>
<b>Little creatures</b>	<b>5</b>	<b>8</b>	<b>10</b>	<b>20</b>
<b>Panhead Pale Ale</b>	<b>6</b>	<b>9</b>	<b>11</b>	<b>21</b>

**BEER AND CIDER (BOTTLES AND CANS)**  
**Pear Cider 8**  
**XXXX Gold 6**  
**Great Northern Original Lager 7.5**  
**Corona Extra 8.5**  
**My Wife’s Bitter 9**  
**Budweiser Lager 8**  
**Wild Yak 8.5**  
**Sapporo 9**  
**Stone & Wood Pacific Ale 9**  
**Amber (New Orleans beer) 9**  
**Sierra Nevada 9**  
**Ballast Point Big Eye IPA 10**

**BOURBON**  
**House Bourbon 7**  
**Jack Daniel’s 8**  
**Gentleman Jack 9.5**  
**Maker’s Mark 9**  
**Wild Turkey 10**  
**Buffalo Trace 11**  
**Eagle Rare 14**  
**Maker’s 46 16**  
**Elijah Craig 16**  
**Booker’s 18**  
**Baker’s 7 18**  
**Hudson baby 19**  
**Michter’s Small Batch 22**  
**G.T. Stagg 30**

**WHISKY**  
**House whiskey 7**  
  
**BLENDED WHISKEY**  
**Suntory Japanese Whisky 9**  
**Fireball 9**  
**Canadian club 9**  
**Canadian club 12 yo 12**  
**Monkey Shoulder 10**  
**Johnny Walker Black 9**  
**Johnny Walker Double Black 10**  
**Chivas Regal 12 yo 10**  
**Rozelieures De Lorraine (French) 14**  
**Nikka Whisky From The Barrel 16**  
**Hibiki Harmony 20**  
**Blue Label 28**

**SINGLE MALT WHISKEY**  
**Glenfiddich 12yo 10**  
**Glen Moray 12 yo 12**  
**The Glenlivet Founder’s Reserve 10**  
**Laphroaig 10 yo 15**  
**The Chita 16**  
**The Hakushu 20**  
**The Yamazaki 22**  
**Nikka Whiskey Yoichi 23**  
**Ardbeg 10 yo 16**  
**The Glenlivet 15 yo 17**  
**The Macallan 12 yo 22**  
**Glengoyne 15 yo 18**  
**Dalmore Cigar Malt 22**

**RYE WHISKEY**  
**Wild Turkey Rye 11**  
**Rittenhouse Rye 12**  
**Woodford Reserve Rye 15**  
**High West Rendezvous Rye 18**  
**Michter’s US1 Rye 19**

**IRISH WHISKEY**  
**Jameson 8**  
**Connemara 14**

**GIN**  
**House Gin 7**  
**Gordon’s Pink Gin 9**  
**Beefeater London Dry Gin 9**  
**Tanqueray London Dry Gin 10**  
**Bombay Sapphire 11**  
**23 St Signature Gin 12**  
**Haymans’ Sole Gin 12**  
**Malfy Lemon Gin 12**  
**Tanqueray No.10 13**  
**Roku Japanese crafted Gin 13**  
**Hendricks 14**  
**Gin Mare 14**  
**Ink Dry Gin 14**  
**Opihr Spiced Gin 14**  
**Chase Sloe Mulberry 14**  
**Archie Rose Distilling Co Dry Gin 14**  
**Four Pillars Dry Gin 14**  
**Four Pillars Bloody Shiraz Gin 14**  
**Sipsmith London cup 14**  
**Antipodes Pink Organic Gin 15**  
**Koval Dry Gin 16**

**RUM**  
**House Rum 7**  
**Captain Morgan 8**  
**Bacardi White Rum 9**  
**Sailor Jerry’s 10**  
**Havana Club 10**  
**Havana Club 7 yo 12**  
**Kraken Black Spiced Rum 11**  
**Plantation Orig. Dark 12**  
**Plantation Orig. Pineapple 12**  
**Gosling’s Black 12**  
**Deadhead 13**

**VODKA**  
**House Vodka 7**  
**Absolute 9**  
**Absolute Raspberry 10**  
**Ketel One 10**  
**Ciroc 12**  
**Grey Goose 12**  
**Belvedere 12**  
**Crystal head 14**

**TEQUILA**  
**House Tequila 7**  
**Tromba 10**  
**1800 Añejo 12**  
**Herradura plata 12**  
**Herradura reposado 14**  
**Patrón Xo cafe 14**  
**Don Julio Añejo 15**

**LIQUEUR**  
**Iced espresso with Baileys 10 (chocolate topping +2)**  
**Liquor 43 with cream 8**  
**Malibu 6**  
**Jägermeister 9 (Red bull +4)**  
**Southern Comfort 8**  
**Midori 8**  
**Galliano 8**  
**Kahlua 9**  
**Chambord 9**  
**St Germaine 10**  
**Passoa 10**  
**Drambuie 12**  
**Grand Marnier 12**

**COGNAC**  
**Hennessy VS 13**  
**Meukow Vscop 13**  
**Martell Cordon Bleu 28**

**COCKTAILS**  
**House Favorites**  
**Aperol Spritz 14**  
*Classic Australian summer cocktail*

**Espresso Martini 16**  
*A sumptuous mix of Vodka, espresso and coffee liquor which is nice, indulgent and creamy*

**Bourbon Tea Party 18**  
*A great mix of Bourbon, fresh mint, apple juice, lemon and maple syrup, swizzled with ice and served in a tea pot*

**Bourbon Street Sour ♥ 18**  
*This house sour style cocktail uses Bourbon, Crème de Apricot, lemon, sugar, Orgeat and freshly sliced orange. Shaken hard with egg whites for a silky top finish*

**Dark Fashioned 18**  
*Sugar cube soaked in orange and chocolate bitters, stirred with Anejo Tequila finished with chunks of dark chocolate and orange amed Zest*

**The Nice Guy ♥ 19**  
*A spring Gin cocktail with elderflower and pineapple. Mixed with sugar and freshly squeezed lime, with a hint of cherry in the finish*

**ABSINTHE COCKTAILS**  
**Absinthe Drip 20**  
*Sugar cube dissolved traditionally in flaming Absinthe by dripping of ice cold water*

**Nuclear Potion 19**  
*Equal parts of Gin, Absinthe, Green Chartreuse and lime, shaken and served in chilled glass*

**Tinkerbell Sour ♥ 20**  
*Absinthe, house made Chamomile infused syrup, lemon and a dash of honey shaken with egg whites and peach bitters, served on the rocks*

**Neverland Cocktail 19**  
*Absinthe shaken with Crème de Peche, lemon, freshly sliced Orange and mint. Delicate and refreshing, a little bit of summer*

**CLASSICS**  
**Old Fashioned 16**  
*Sugar cube soaked in Angostura bitters, stirred with Bourbon and served over Ice, finished with orange zest*

**The Last Word 18**  
*Equal parts of Gin, Green Chartreuse and Maraschino, shaken with lime and double strained into chilled glass*

**Long Island Ice Tea 20**  
*White Rum, Gin, Tequila, Cointreau, Vodka, sugar & sour syrup and coke served in tall glass*

**French Margarita ♥ 19**  
*Tequila, lime, lemon, Cointreau and orange juice, sugar syrup served with salt on the glass’s rim, end with a delicious Chambord float*

**Sazerac 18**  
*Sugar cube soaked in Peychaud’s bitters, stirred with Rye Whiskey and served in absinthe coated glass*

**Hemingway Daiquiri ♥ 19**  
*White Rum, Maraschino, lime and pink grapefruit shaken and served into chilled glass*

**Manhattan 20**  
*Bourbon, Rye or Scotch in case of Rob Roy, sweet/dry Vermouth, aromatic bitters, stirred and finished with Bourbon infused cherry*

**Sidecar 22**  
*Cognac, orange liquor and lemon shaken and served into chilled glass*

**NEW ORLEANS SIGNATURES**  
**French 75 18**  
*Gin shaken with sugar syrup and lemon, finished with a top of Champagne*

**Ramos Gin Fizz 23**  
*Gin shaken with lemon, lime, orange flower water, simple syrup, vanilla essence, full cream, egg whites and finished with a top of soda*

**The “Original” Hurricane 22 ♥**  
*Dark Rum shaken with house made passionfruit syrup and lemon*

**Japanese Bloody Mary 19**  
*Wasabi infused vodka mixed with lemon, celery bitters, tomato juice, basil, Worcestershire and pepper*

**Surprise Cocktail 18**

**SOFT DRINK 4.2**  
*Coke, Coke Zero, Sprite, Fanta, Ice Tea, Ginger Beer, Ginger Ale, Sparkling Water, Soda Water*

**Juice 4.8**  
*Apple, Orange, Pineapple, Tomato, Pink grapefruit, Cranberry*

Lemon Lime Bitters 5.5			
<b>Coffee</b>	<b>S</b>	<b>M</b>	<b>L</b>
<b>Latte</b>	<b>3.7</b>	<b>4.2</b>	<b>4.7</b>
<b>Flat White</b>	<b>3.7</b>	<b>4.2</b>	<b>4.7</b>
<b>Cappuccino</b>	<b>3.7</b>	<b>4.2</b>	<b>4.7</b>
<b>Dirty Chai</b>	<b>4.4</b>	<b>5</b>	<b>5.5</b>
<b>Chai Latte</b>	<b>3.9</b>	<b>4.5</b>	<b>5</b>
<b>Mocha</b>	<b>3.9</b>	<b>4.5</b>	<b>5</b>

**Piccolo 3.2**  
**Espresso (Short Black) 3.2**  
**Double Espresso (Doppio) 3.7**  
**Americano (Long Black) 4.2**  
**Affogato (Short black with ice cream) 5.5**  
**(15ml Baileys +4)**  
**Hot chocolate 4.5**  
**Iced chocolate 4.5**  
**Iced Latte (cream +0.5) 5**  
**Baby Cino 2.5**  
**Add Flavor: Hazelnut,Caramel,Vanilla +0.5**  
**Soy, almond, lactose free, zymil milk, extra shot +0.5**  
**Bring your own cup less 0.2**  
**Ice cream 2**

**Milkshake 6.5**  
*Choose your flavor: Strawberry, Chocolate, Vanilla, Caramel, Hazelnut*

**A Pot of Tea 5**  
*English Breakfast, Earl Grey, Chai, Peppermint, Camomile, Lemon & Ginger*

**Your dietary needs are catered for whenever possible however we can not guarantee our food will be allergen free**

15% surcharge applies to public holidays

Alcohol served 7 days from 10:00 a.m. til midnight

