

# Loulou

## LETHBRIDGE WINE DINNER

6:30pm | Wednesday, 1st May

\$160pp



### ON ARRIVAL

Tartelette of school prawns, smoked crème fraiche, finger lime

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*2023 Lethbridge Estate Riesling*

### COLD ENTRÉE

Scallop cru, Armenian cucumber, verjus

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*2023 Lethbridge Pinot Gris*

*2022 Lethbridge Chardonnay*

### HOT ENTRÉE

Roasted duck breast, rhubarb, endive

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*2022 Lethbridge Pinot Noir*

*2019 Lethbridge 'Mietta' Pinot Noir*

### MAIN

Wagyu Rump cap, sautéed mushroom, sauce bordelais

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*2019 Lethbridge 'il regalo di compleanno' Nebbiolo*

*2018 Lethbridge 'Hugo George' Sangiovese/Merlot*

*\* Menu is subject to change*