

Loulou

GLUTEN FREE MENU

CASSE-CROÛTES

Gluten free bread, cultured butter	6.5
Sydney rock oysters, vermouth mignonette	30 / 60
Oysters Rockefeller	8 ^{ea}
Tartelette of yellowfin tuna, caviar, Celtic mustard	16 ^{ea}
Ox heart tomato, white anchovy, olive	23
Smoked bone marrow, horseradish, Bordelaise	18
Anna Dutch Siberian caviar service (10g)	99
Le plateau de fruits de mer	MP

HORS D'OEUVRES

Salade of bay lobster, endive, grapefruit	32
Salade of green bean, peach, almond	26
Add shaved foie gras	18
Summer vegetables, fromage blanc, vinaigrette	25
Steak tartare classique, potato crisps	32 / 58
Grilled veal tongue, sauce Romaine	26

PLATS

Grilled eggplant à la piperade	33
John Dory, scallop farçi, sauce Champagne	64
Grilled Murray cod, vadouvan, brassicas	43
Confit duck leg, braised endive, rhubarb	38
Roasted spatchcock, sauce chasseur	48
Rack of lamb, confit belly, petit pois à la Française	68
Steak frites, sauce au poivre de Sarawak	60
<i>200g Tenderloin, Jacks Creek, Willow Tree, NSW</i>	
Steak frites pour deux, café de Paris	98
<i>500g Hanger steak, Rangers Valley, New England Tablelands, NSW</i>	
Bone-in sirloin, sauce Bordelaise	160
<i>600g Westholme Wagyu MBS 5-6, QLD</i>	

CHARCUTERIE

Assiette de charcuterie	38
Saucisson sec	16
Chicken liver parfait, marmalade	27
Salmon gravlax, crème fraîche, crêpes	24

GARNITURES

LÉGUMES

Salade	14
Grilled butter beans	15
Broccolini, hazelnut	15

PATATE

Frites	14
Purée	18
Sautéed kipfler	16



Groups of 8 or more will incur a 10% service charge (Monday-Saturday).
Please note, a surcharge of 10% will apply on Sundays, and 15% on public holidays.