

Loulou

GLUTEN FREE MENU

CASSE-CROÛTES

Gluten free bread, cultured butter	6.5
Sydney rock oysters, vermouth mignonette	30 / 60
Oysters Rockefeller	8 ^{ea}
Escargots à la Bourguignonne.....	18
Tartelette of yellowfin tuna, caviar, Celtic mustard	16 ^{ea}
Anna Dutch Siberian caviar service (10g)	99
Le plateau de fruits de mer.....	MP

HORS D'OEUVRES

Salade of Roman beans, pear, almond	26
Add shaved foie gras	18
Salade of bay lobster, endive, grapefruit.....	32
Smoked bone marrow, horseradish, Bordelaise.....	18
Steak tartare classique, potato crisps	32 / 58

PLATS

Grilled Murray cod, vadouvan, winter vegetables.....	43
John Dory, scallop farci, sauce Champagne	64
Confit duck leg, smoked beetroot, braised endive.....	38
Roasted spatchcock, à la piperade.....	48
Choucroute Garnie (to share).....	75
Strasbourg sausage, slow cooked pork jowl, smoked knuckle, spec	
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

Salmon gravlax, crème fraîche, crêpes	24
Saucisson sec	16
Rabbit, pork & prune terrines	25
Chicken liver parfait, marmalade	27
Assiette de charcuterie	38

GARNITURES

LÉGUMES

Salade	12
Cavolo nero, hazelnut, roasted garlic	15
Grilled sugarloaf cabbage, sauce vert	14

PATATE

Frites	12
Kipfler potato, raclette	18
Purée	15



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.