

Loulou

CHRISTMAS LUNCH



THREE COURSE SHARE MENU

\$195pp

ADD ONS

(Email us to pre-order)

Whole lobster, grilled and served with Café de Paris butter

ENTRÉES

Bread, cultured butter

Assiette of charcuterie

Salade of prawn, white endive, finger lime

MAINS

John Dory farci, sauce champagne

Roast wagyu rump cap, sauce bordelaise

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Roasted kipler potatoes

Salade of green beans, almond, peach

DESSERT

Cherry pavlova

Grilled peach, crème crue

KIDS MENU AVAILABLE FOR \$50PP

*Menu is subject to chang

Loulou

LE GRAND MENU 3 COURSE | \$90PP

ENTRÉES

- + Anna Dutch Siberian caviar, crème fraîche, blini \$10^{ea}
- + Oysters, vermouth mignonette \$5^{ea}

Charcuterie plate
Radicchio salad, beetroot, Bleu des Basques
Steak tartare, potato crisps
Yellowfin tuna, verjus, mustard

MAINS

- + 600g Westholme wagyu sirloin, sauce bordelaise \$160
- + 500g Onglet steak, Rangers Valley, café de Paris \$85

Roasted spatchcock à la piperade
John Dory, scallop farçi, sauce Champagne
Pommes frites
Salad

DESSERT

Crème caramel
Chocolate mousse, griotte
Profiterole, sauce au chocolat, toasted nuts

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.