

Loulou

LE GRAND MENU 2 COURSE | \$70PP

ENTRÉES

+ Siberian Caviar, crème fraîche, brioche \$21

+ 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

+ 400g Kidman chuck tail flap MBS 2-3 QLD \$95

Roasted spatchcock à la piperade

John Dory, scallop farçi, sauce Champagne

Pommes frites

Salad

DESSERT COURSE +\$20PP

*While we strive to meet dietary needs, we cannot guarantee a allergen-free kitchen & food.
Groups of 8 or more will incur a 10% service charge (Monday-Saturday). Please note, a surcharge of 15% on public holidays.*

Loulou

LE GRAND MENU 3 COURSE | \$90PP

ENTRÉES

- + *Siberian Caviar, crème fraîche, brioche* \$21
- + *Oysters, vermouth mignonette* \$5^{ea}

Charcuterie plate

Salade of green beans, pear, almond

Steak tartare, potato crisps

Grilled octopus, bouillabaisse, saffron rouille

MAINS

- + *600g Westholme wagyu sirloin, sauce bordelaise* \$160
- + *400g Kidman denver steak MBS 2-3 QLD* \$95

Roasted spatchcock à la piperade

John Dory, scallop farçi, sauce Champagne

Pommes frites

Salad

DESSERT

Crème caramel

Clafoutis

Profiterole, sauce au chocolat, toasted nuts

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