

Loulou

LE GRAND MENU 2 COURSE | \$70PP

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
+ 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

- + 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*
- + 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

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

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