

Loulou

LE GRAND MENU 2 COURSE | \$70PP

ENTRÉES

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

Assiette de charcuterie

Salade of green beans, pear, almond

Steak tartare classique, potato crisps

Souffle au fromage, sauce Roquefort

MAINS

+ 600g Westholme wagyu sirloin, sauce bordelaise \$160
+ 400g Kidman denver steak MBS 3-4, QLD \$98

Roasted spatchcock à la piperade

John Dory, scallop farçi, sauce Champagne

Pommes frites

Salade

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}

Assiette de charcuterie

Salade of green beans, pear, almond

Steak tartare classique, potato crisps

Souffle au fromage, sauce Roquefort

MAINS

- + 600g Westholme wagyu sirloin, sauce bordelaise \$160
- + 400g Kidman denver steak MBS 3-4, QLD \$98

Roasted spatchcock à la piperade

John Dory, scallop farçi, sauce Champagne

Pommes frites

Salade

DESSERT

Petites madeleines, crème chantilly

Profiterole, sauce au chocolat, toasted nuts

Crème caramel

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