

Loulou

GLUTEN FREE MENU

CASSE-CROÛTES

Gluten free bread, cultured butter	6.5
Sydney rock oysters, vermouth mignonette	30 / 60
Escargots à la Bourguignonne.....	18
Langoustine crue, ginger, citrus.....	32
Le plateau de fruits de mer.....	MP

HORS D'OEUVRES

Salade of green beans, pear, almond.....	26
Add shaved foie gras.....	18
Salade of tomato, lobster, shellfish vinaigrette.....	32
Scallop gratin, Vadouvan.....	9ea
Smoked bone marrow, horseradish, Bordelaise.....	18
Steak tartare classique, potato crisps	32 / 58

PLATS

Grilled Murray cod, spring vegetables, barigoule	43
John Dory, scallop farçi, sauce Champagne	64
Confit duck leg, carrot, braised endive	38
Roasted spatchcock, à la piperade.....	48
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

Somked swordfish terrine, horseradish cream	24
Saucisson sec	16
Rabbit, pork & prune terrine	25
Chicken liver parfait, marmalade	27
Assiette de charcuterie	38

GARNITURES

LÉGUMES

Salade	12
Parisian carrot, vinaigrette	15
Poached asparagus, smoked hollandaise	16

PATATE

Frites	12
Purée	15



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 10% will apply on Sundays, and 15% on public holidays.