

# Loulou

## CASSE-CROÛTES

Bread, cultured butter .....	6.5
Sydney rock oysters, vermouth mignonette .....	30 / 60
Oysters Rockefeller .....	8ea
Escargots à la Bourguignonne.....	18
Croquette de poisson, sauce gribiche.....	6ea
Yellowfin tuna, caviar, Celtic mustard .....	22
Anna Dutch Siberian caviar service (10g) .....	99
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
Spanner crab, leek & gruyère tarte .....	30
Quenelles de poisson, sauce Nantua .....	26
Souffle au fromage, sauce Roquefort .....	26
Soupe à l'oignon en croûte .....	28
Smoked bone marrow, sauce Bordelaise.....	18
Steak tartare classique, potato crisps .....	32 / 58

## PLATS

Vol-au-vent of mushroom, truffle, comté veloute.....	35
Grilled Murray cod, vadouvan, winter vegetables.....	43
John Dory, scallop farçi, sauce Champagne .....	64
Confit duck leg, smoked beetroot, braised endive.....	38
Roasted spatchcock à la piperade .....	48

Steak frites, sauce au poivre de Sarawak.....	60
<i>200g Tenderloin, Gippsland, VIC</i>	
Steak frites pour deux, café de Paris .....	98
<i>400g Kidman denver steak MBS 3-4, QLD</i>	
Bone-in sirloin, sauce Bordelaise .....	160
<i>600g Westholme Wagyu MBS 5-6, QLD</i>	

## CHARCUTERIE

Salmon gravlax, crème fraîche, crêpes	24
Saucisson sec	16
Rabbit, pork & prune terrine	25
Chicken liver parfait, marmalade, warm brioche	27
Assiette de charcuterie	38

## GARNITURES

### LÉGUMES

Salade	12
Cavolo nero, hazelnut, roasted garlic	15
Grilled sugarloaf cabbage, sauce vert	14

### PATATE

Frites	12
Pommes dauphine, shaved comté	14
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.

## LE GRAND MENU

For groups of 10+

2 Courses..... 75pp

3 Courses..... 95pp

### ENTRÉES

Assiette de charcuterie

Salade of Green beans,  
pear, almond

Steak tartare classique,  
potato crisps

Souffle au fromage, sauce  
Roquefort

### PLATS

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

+ *Optional supplementary 600g Westholme wagyu sirloin, sauce Bordelaise..... 160*

### MENU EXPRESS

#### LUNCH PRIX FIXE

2 course.....50pp

3 course.....55pp

Available Tuesday to Friday.

### LUNCH SPECIAL

#### SANDWICH AMÉRICAIN

Beef patty, fries, sauce andalusin  
Served with house wine, beer or  
soft drink ..... 25

*Available 12pm - 2:30pm*

## SERVICE DE MARTINI

### DE LA MAISON

Le Petit Martini.....11

*Two-sip Loulou martini*

Loulou Martini..... 21

*Beefeater Gin, Wyborowa Vodka, Lillet Blanc, lemon*

### VODKA

Wyborowa..... 24

Belvedere..... 29

Grey Goose..... 31

### GIN

Beefeater..... 24

Four Pillars Rare Dry..... 30

Monkey 47..... 34



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