

# Loulou

## CASSE-CROÛTES

Bread, cultured butter .....	6.5
Escargots à la Bourguignonne .....	19
Saucisson sec, house pickles .....	16
Chicken liver parfait, marmalade, warm brioche .....	27
Charcuterie plate .....	38
Smoked bone marrow, horseradish, sauce bordelaise .....	9ea

## HORS D'OEUVRES

Salade of green beans, pear, almond .....	26
Salade of tomato, poached lobster, shellfish vinaigrette .....	36
Baked scallop, vadouvan butter .....	9ea
Steak tartare, potato crisps .....	32 / 58
Soufflé au fromage, sauce roquefort .....	25
Grilled octopus, bouillabaisse, saffron rouille .....	28
Spanner crab, leek & Gruyère tarte .....	32

## PLATS

Loulou burger, frites .....	32
Grilled eggplant à la Provençale .....	35
Murray cod, spring vegetables "barigoule" .....	44
Monkfish farçi, sauce Champagne .....	59
Confit duck leg, carrot, apricot, braised endive .....	39
Roasted spatchcock à la piperade .....	47

## GRILL

Steak frites, sauce au poivre de Sarawak .....	58
<i>180g Tenderloin, Gippsland, VIC</i>	
Steak frites pour deux, Café de Paris .....	98
<i>400g Kidman denver steak MBS 2-3, QLD</i>	
Bone-in sirloin, sauce Bordelaise .....	160
<i>600g Westholme Wagyu MBS 5-6, QLD</i>	

## FRUITS DE MER

Sydney Rock Oysters, vermouth mignonette 5ea
Prawn cocktail, white endive 20
Langoustine crue, ginger citrus 33
Siberien caviar, creme fraiche, brioche 21
Seafood platter 80 / 160

## GARNITURES

### LES LÉGUMES

Salade 12
Carrot parisienne, vinaigrette 15
Grilled Broccolinis, Chardonnay dressing 16

### PATATE

Frites 14
Purée 15



## LE GRAND MENU

2 Courses .....	70pp
3 Courses .....	90pp

### ENTRÉES

Charcuterie plate  
 Salade of green beans,  
 pear, almond  
 Steak tartare, potato crisps  
 Grilled octopus,  
 bouillabaisse, saffron rouille

### PLATS

Roasted spatchcock à la  
 piperade  
 Monkfish farçi,  
 sauce Champagne  
 Pommes frites  
 Salad

### DESSERT

Crème caramel  
 Clafoutis  
 Profiterole, sauce au  
 chocolat, toasted nuts

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

Le Grand Menu is available for groups of 4 or more.

Groups of 8 and above are required to dine on the Le Grand Menu.

### PRIX FIXE LUNCH MENU DU JOUR

2 course .....	50pp
3 course .....	55pp

*Available Monday to Friday. The Prix Fixe menu applies to the whole table.*

### 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 .....	13
<i>Two-sip Loulou martini</i>	
Loulou Martini .....	26
<i>Four Pillars rare gin, Christian Drouin ABC apple vermouth, chamomile</i>	

### VODKA

Absolut Elyx .....	24
Belvedere .....	29
Grey Goose .....	31

### GIN

Beefeater .....	24
Generous .....	28
Four Pillars Rare .....	30



While we strive to meet dietary needs, we cannot guarantee an allergen-free kitchen. 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.