

Loulou

LE GRAND MENU 2 COURSE | \$70PP

ENTRÉES

Charcuterie plate

Salade of green beans, pear, almond

Steak tartare, potato crisps

Grilled octopus, bouillabaisse, saffron rouille

+ *Siberian Caviar, crème fraîche, brioche* \$21

+ *Oysters, vermouth mignonette* \$5^{ea}

MAINS

Roasted spatchcock à la piperade

Monkfish farçi, sauce Champagne

Pommes frites

Salad

+ *600g Westholme wagyu sirloin, sauce bordelaise* \$160

+ *400g Kidman denver steak MBS 3-4, QLD* \$98

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

Charcuterie plate

Salade of green beans, pear, almond

Steak tartare, potato crisps

Grilled octopus, bouillabaisse, saffron rouille

+ Siberian Caviar, crème fraîche, brioche \$21

+ Oysters, vermouth mignonette \$5ea

MAINS

Roasted spatchcock à la piperade

Monkfish farçi, sauce Champagne

Pommes frites

Salad

+ 600g Westholme wagyu sirloin, sauce bordelaise \$160

+ 400g Kidman denver steak MBS 3-4, QLD \$98

DESSERT

Crème caramel

Clafoutis

Profiterole, sauce au chocolat, toasted nuts