

# Loulou

## LE GRAND MENU 2 COURSE | \$70PP

### ENTRÉES

- + *Anna Dutch Siberian caviar, crème fraîche, blini \$10ea*
- + *Oysters, vermouth mignonette \$5ea*

### 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
- Monkfish 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<sub>ea</sub>*
- + *Oysters, vermouth mignonette \$5<sub>ea</sub>*

### 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

Monkfish farçi, sauce Champagne

Pommes frites

Salade

### DESSERT

Petites madeleines, crème chantilly

Profiterole, sauce au chocolat, toasted nuts

Crème caramel