

# Loulou

## LE GRAND MENU 2 COURSE | \$78PP

### ENTRÉES

Charcuterie plate

Salade of green beans, pear, almond

Steak tartare, potato crisps

Grilled octopus, bouillabaisse, saffron rouille (A)

+ Oysters, vermouth mignonette (A) \$36 / \$72

### MAINS

Roasted spatchcock à la piperade

Monkfish farçi, sauce Champagne (M)

Pommes frites

Salad

+ Bone-in Sirloin 600g Westholme Wagyu 5-6 MB, QLD \$180

*All served with fries and your choice of sauce*

### 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 | \$95PP

### ENTRÉES

Charcuterie plate

Salade of green beans, pear, almond

Steak tartare, potato crisps

Grilled octopus, bouillabaisse, saffron rouille (A)

+ Oysters, vermouth mignonette (A) \$36 / \$72

### MAINS

Roasted spatchcock à la piperade

Monkfish farçi, sauce Champagne (M)

Pommes frites

Salad

+ Bone-in Sirloin 600g Westholme Wagyu 5-6 MB, QLD \$180

*All served with fries and your choice of sauce*

### DESSERT

Crème caramel

Clafoutis

Profiterole, sauce au chocolat, toasted nuts