

# Loulou

## LE GRAND EOFY DINNER 2 COURSE | \$80PP

*Choice of margarita or non-alcoholic margarita on arrival*

### ENTRÉES

Charcuterie plate

Salade of green beans, pear, almond

Steak tartare, potato crisps

Grilled octopus, bouillabaisse, saffron rouille

+ Oysters, vermouth mignonette \$36 / \$72

### MAINS

Roasted spatchcock à la piperade

Monkfish farçi, sauce Champagne

Pommes frites

Salad

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

### DESSERT COURSE + \$20PP



### ADD A BEVERAGE PACK

Free-flowing white, rosé or red wine, and beer

+ \$65PP / 2 HOURS

While we strive to meet dietary needs, we cannot guarantee a allergen-free kitchen & food. Menu is available for tables of 4+, groups of 8 or more will incur a 10% service charge. Please note, a surcharge of 15% on public holidays.