

Loulou

GLUTEN FREE MENU

CASSE-CROÛTES

Gluten free bread, cultured butter	6.5
Sydney rock oysters, vermouth mignonette (A)	36 / 72
Escargots à la Bourguignonne.....	24
Le plateau de fruits de mer (I).....	80/160

HORS D'OEUVRES

Salade of green beans, pear, almond.....	26
Add shaved foie gras	18
Salade of tomato, lobster, shellfish vinaigrette (A).....	36
Scallop gratin, Vadouvan (I).....	27
Steak tartare classique, potato crisps	35 / 58

PLATS

Grilled Murray cod, spring vegetables, barigoule (A)	48
Monkfish, scallop farçi, sauce Champagne (M)	59
Confit duck leg, carrot, braised endive	42
Roasted spatchcock, à la piperade.....	47

STEAK FRITES

Rib Cap 180g Stockyard Wagyu 6-7 MB, QLD	59
Beef Tenderloin 200g Gippsland, VIC.....	67
Entrecôte 400g Brooklyn Valley, NSW	110
Bone-in Sirloin 600g Westholme Wagyu 5-6 MB, QLD.....	180

Served with Frites and Choice of Sauce
Loulou Béarnaise, Sauce au Poivre, Café de Paris

CHARCUTERIE

Somked swordfish
terrine,
horseradish cream (A)
24

Rabbit, pork & prune
terrine
25

Chicken liver parfait,
marmalade
27

Assiette de charcuterie
38

GARNITURES

LÉGUMES

Salade	12
Parisian carrot, vinaigrette	15
Grilled broccolini Hazelnut	16

PATATE

Frites
14

Purée
15



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 10% will apply on Sundays, and 15% on public holidays.