

Loulou

LE GRAND MENU 2 COURSE | \$78PP

ENTRÉES

Charcuterie plate

Salad of winter vegetables, quail egg, truffle vinaigrette

Steak tartare, potato crisps

Fremantle octopus, escabeche vinaigrette (A)

+ Oysters, vermouth mignonette (A) \$42 / \$80

MAINS

Daube of braised beef cheek, petit vegetables

John Dory, scallop farci, 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

Salad of winter vegetables, quail egg, truffle vinaigrette

Steak tartare, potato crisps

Fremantle octopus, escabeche vinaigrette (A)

+ Oysters, vermouth mignonette (A) \$42 / \$80

MAINS

Daube of braised beef cheek, petit vegetables

John Dory, scallop farci, 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

Petit madeleines, Earl Grey sugar, crème Chantilly

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