

Loulou

DESSERT

Profiterole, burnt butter ice cream, cherry, sauce au chocolat	9ea
Crème caramel	25
Dark chocolate fondant, orange, sauce anglaise	26
Burnt Basque cheesecake, candied cumquats.	26
Petit madeleines, Earl Grey sugar, crème Chantilly.	10 / 20

FROMAGE

Germain Langres Plateau, France.	15
Bleu des Basques, France	15
Le Dauphin Double Crème, France	11
Marcel Petite Comté Symphonie AOP, France	14
Plateau de fromages (select three).	39

SWEET WINES (60ML GLASS)

2022 La Pigeade Muscat - Beaumes de Venise.	14
2020 Cauhaupé 'Ballet d'Octobre' Petit Manseng - Juracon	16
2018 Château Suduiraut 'Lions' Semillon/Sauvignon Blanc - Sauternes . .	18
2023 Yalumba 'FSW Botrytis' Viognier - Wrattenbully, SA	16



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.