

Loulou

GLUTEN FREE MENU

CASSE-CROÛTES

Gluten free bread, cultured butter	6.5
Sydney rock oysters, vermouth mignonette (A)	42 / 80
Escargots à la Bourguignonne.....	24
Le plateau de fruits de mer (I).....	80/160

HORS D'OEUVRES

Salad of winter vegetables, quail egg, truffle vinaigrette .	27
Steak tartare classique, potato crisps	37 / 59
Scallop gratin, Vadouvan (I).....	28
Fremantel octopus, escabeche vinaigrette (A).....	32

PLATS

Bakes eggplant a la provencale.	38
Bouillabaisse Murry cod, octopus, mussels, prawns, rouille, gluten-free bread(A)	55
Duck parmentier, mushroom, jus.....	47
Daube of braised beef cheek, petit vegetables	49
John Dory, scallop farci, sauce Champagne (M).....	68

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

Saucisson sec, cornichons(A)	19
Country terrine, seeded mustard	27
Chicken liver parfait, marmalade	29
Assiette de charcuterie	38

GARNITURES LÉGUMES

Salade	14
Green beans, almondine	15
Grilled broccolini Hazelnut	16
Brussels sprouts, sauce verte	15

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.