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

HORS D'OEUVRES

Spring vegetable salad, goat's cheese 26

Steak tartare classique, potato crisps ..... 37 / 59

Scallop gratin, vadouvan *(I)* 28

Tuna, blood orange, horseradish cream (*A)* 25

Fremantel octopus, escabèche vinaigrette (*A)*..... 32

PLATS

Bakes eggplantl ratatouille à la provençale 38

Grilled ocean trout, sauce vierge *(A)* 44

Roast half chicken, Espelette butter, peppers..... 39

Duck breast, pommes sarladaises, cavolo nero, jus gras 46

Lamb neck, peas à la française, celeriac purée, speck... 45

John Dory, scallop farçi, 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

Asparagus, Espelette, sauce verte
18

Roasted Dutch carrots, honey, roasted fennel dressing, hazelnut
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.