Loulou

LE GRAND MENU
2 COURSE | $78PP

ENTRÉES

Loulou bread, cultured butter

Spring vegetable salad, goat's cheese

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

Steak tartare classique, potato crisp

+ 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

Loulou bread, cultured butter

Spring vegetable salad, goat's cheese

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

Steak tartare classique, potato crisp

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

MAINS

Roast chicken, Espelette butter, peppers

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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