Loulou

CASSE-CROÛTES

Loulou bread, cultured butter 7
Escargots à la Bourguignonne 24
Saucisson sec, cornichons 19
Croquette de poisson, sauce gribiche *(A)* 8ea
Assiette de charcuterie 38

HORS D'OEUVRES

Spring vegetable salad, goat's cheese 26
Steak tartare, potato crisps ..... 37 / 59
Chicken liver parfait, marmalade, warm brioche 29
Soufflé au fromage, Roquefort sauce 28
Spanner crab, leek & Gruyère tart *(A)* 36

PLATS

Loulou burger, frites 34
Baked eggplant à la Provençale 38
Grilled ocean trout, sauce vierge *(A)* 44
Roast half chicken, Espelette butter, peppers 39
Duck breast, pomme salardaise, cavolo nero, jus gras 46
Lamb neck, peas à la française, celeriac purée, speck 45

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, QLD* 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

FRUITS DE MER

Sydney rock oysters, vermouth mignonette *(A)*
42 / 80

Fremantle octopus, escabeche vinaigrette *(A)*
32

Bluefin tuna, ginger & orange vinaigrette, blood oranges *(A)*
32

Baked scallop gratin, vadouvan butter *(I)*
28 (3pc)

GARNITURES

LES LÉGUMES

Salade
14

Green beans almondine
15

Asparagus, Espelette, sauce verte
18

Roasted Dutch carrots, honey, roasted fennel dressing, hazelnut
15

PATATE

Frites
14

Pomme purée
15

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While we strive to meet dietary needs, we cannot guarantee an allergen-free kitchen. 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.

LE GRAND MENU

2 Courses.....78pp
3 Courses.....95pp

ENTRÉES

Loulou bread, cultured butter

Assiette de charcuterie

Spring vegetable salade, goat's cheese

Bluefin tuna, ginger & citrus vinaigrette, blood orange *(A)*

PLATS

Roast chicken, Espelette butter, peppers

John Dory, scallop farci, sauce Champagne *(M)*

Pommes frites

Salad

DESSERT

Crème caramel

Petit madeleines, Earl Grey sugar, crème Chantilly

+ *Bone-in Sirloin 600g Westholme Wagyu 5-6 MB, QLD $180*

Le Grand Menu is available for groups of 6 or more.

Groups of 8 and above are required to dine on the Le Grand Menu.

PRIX FIXE LUNCH MENU DU JOUR

2 course.....59pp
3 course.....69pp

Available Monday to Friday. The Prix Fixe menu applies to the whole table.

LUNCH SPECIAL SANDWICH AMÉRICAIN

Beef patty, fries, sauce andalusin. Served with house wine, beer or soft drink 29

Available 12pm - 2:30pm

SERVICE DE MARTINI DE LA MAISON

Le Petit Loulou Martini..... 14
Two-sip Loulou martini Four Pillars rare gin, Christian Drouin ABC apple vermouth, chamomile

Loulou Martini..... 27
Four Pillars rare gin, Christian Drouin ABC apple vermouth, chamomile

VODKA

Absolut Elyx.....15.5
Belvedere.....17.5
Grey Goose.....17.5

GIN

Beefeater.....14.5
Generous.....17.5
Four Pillars Rare.....15.5

♥

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