Loulou

CASSE-CROÛTES

Loulou bread, cultured butter 7

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

Escargots à la Bourguignonne 24

Croquette de poisson, sauce gribiche *(A)* 8ea

Siberien caviar, creme fraiche, brioche *(I)* 21

HORS D'OEUVRES

Spring vegetable salad, goat's cheese 26

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

Fremantle octopus, escabèche vinaigrette 33

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

Soufflé au fromage, Roquefort sauce 28

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

Spanner crab, leek & gruyère tarte *(A)* 35

PLATS

Loulou burger, frites *(lunch only)* 34

Baked eggplant, ratatouille 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

CHARCUTERIE

Saucisson sec, cornichons
19

Country terrine, seeded mustard
27

Chicken liver parfait, marmalade, warm brioche
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

Pommes dauphine, shaved comté
14

Purée
15

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 GRANDE MENU

Available for groups of 4 or more. Required for groups of 10+

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

ENTRÉES

Loulou bread, cultured butter

Spring vegetable salad, goat's cheese

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

Steak tartare classique, potato crisp

PLATS

Roast chicken, Espelette butter, peppers

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

Pommes frites

Salade

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

DESSERT

Crème caramel

Petit madeleines, Earl Grey sugar, crème Chantilly

MENU EXPRESS

LUNCH
PRIX FIXE

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

Available Tuesday to Friday.

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 Martini.....11
Two-sip Loulou martini

Loulou Martini..... 21
Beefeater Gin, Wyborowa Vodka, Lillet Blanc, lemon

VODKA

Wyborowa 24
Belvedere..... 29
Grey Goose..... 31

GIN

Beefeater 24
Four Pillars Rare Dry 30
Monkey 47..... 34

♥

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