



LOULOU

French Cuisine & Wine Bar

SET LUNCH \$26++

Available from Tuesday to Friday
from 11.45am to 2.30pm

STARTERS

Smoked Salmon Rillette

House-made smoked salmon rillettes with shallot reduction, dill, cornichons and cream cheese, served with baguette

Tuna Tartare +\$4

Hand cut tuna tossed with extra virgin olive oil, green olives, lemon zest, basil and a sun-dried tomato dressing

Confit Tomato & Feta Salad

Confit tomatoes with mesclun greens, feta cheese, lemon-oregano dressing, toasted almonds and red onion

Roasted Bone Marrow

Charcoal-grilled bone marrow served with traditional dressing and warm grilled bread

MAINS

Creamy Bayonne Ham Pasta

Linguini pasta cooked in a creamy garlic sauce, finished with sliced Bayonne ham

Pan-Seared Seabass Fillet +\$6

Fresh seabass fillet served with Provençal ratatouille and a drizzle of extra virgin olive oil

Grilled Pork Secreto

Charcoal-grilled pork secreto served with roasted potatoes and a black pepper sauce

Tiger Prawns Risotto

Creamy risotto infused with tomato reduction, topped with charcoal grilled tiger prawns and a touch of lemon

DESSERT

Honey Panna Cotta

*Silky honey panna cotta topped with mixed berry compote and brown butter crumble
or*

Coffee/Tea