



LOULOU

French Cuisine & Wine Bar

BRUNCH MENU

AVAILABLE SATURDAY & SUNDAY
FROM 11.45AM TO 2.30PM

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BRUNCH SMALL PLATES

Figs & Parma Ham

Fresh figs layered with Parma ham, shaved feta, toasted walnuts, rocket leaves and balsamic reduction

\$22

Burrata, Confit Tomato & Homemade Pesto

\$22

Flatbread

Grilled flatbread topped with creamy burrata, sweet confit tomatoes, house-made basil pesto, red onions and extra virgin olive oil

Gambas al Ajillo

Tiger prawns cooked in olive oil with garlic, chili, smoked paprika and a splash of sherry, served with grilled bread

\$24

Parma Ham, Burrata & Truffle Honey

\$22

Flatbread

Grilled flatbread topped with silky burrata, slices of Parma ham, drizzled truffle honey, toasted walnuts and fresh rocket

Smoked Salmon Rillette

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

\$19

Roasted Bone Marrow

\$19

Charcoal-grilled bone marrow served with a fragrant garlic-parsley relish, finished with sea salt and toasted baguette

Chorizo & Clams

Clams cooked with chorizo, garlic and shallots in a fragrant white wine broth, finished with parsley and served with grilled baguette

\$24

BRUNCH UPGRADE

CHOICE OF 2 SMALL PLATES

\$38++

CHOICE OF 3 SMALL PLATES

\$59++

CHOICE OF 5 SMALL PLATES

\$105++

FREE FLOW DRINKS

 **FREE-FLOW PROSECCO** \$38
(90 mins)

 **FREE-FLOW SPRITZ & BELLINI** \$48
(90 mins)

 **FREE-FLOW GIN & TONIC** \$68
(90 mins)

 **FREE-FLOW CHAMPAGNE** \$88
(90 mins)

CLASSIC COCKTAILS

Espresso Martini

Vodka, Espresso Liquor, Espresso

\$20

Espresso

\$6

Negroni

Gin, Campari, Sweet Vermouth

\$20

Double Espresso

\$8

Aperol Spritz

Aperol, Sparkling Wine

\$20

Long Black

\$6

French 75

Gin, Lemon Juice, Champagne

\$20

Café Latte/ Flat White/ Cappuccino

\$8

Manhattan

Rye Whisky, Sweet Vermouth, Angostura Bitters

\$20

Earl Grey/ Chamomile/ Green Tea

\$6

Moscow Mule

Vodka, Lime Juice, Ginger Beer

\$20



Prices are subject to taxes & service charges

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FIRST IMPRESSIONS

Pissaladière Niçoise

Traditional pastry tart, caramelized onions, Kalamata olives and anchovies

\$18

Pâté en Croûte

Homemade, foie gras, Kurobuta pork shoulder and liver, pistachio, Armagnac, pastry crust

\$24

Calamari & Aioli

Tender marinated calamari, lightly battered and fried, served with spicy aioli

\$18

Parma Ham & Pan Con Tomate

Sliced Bayonne ham served with crispy toasted bread rubbed with fresh garlic, tomato & extra virgin olive oil

\$22

Tuna Tartare

Extra virgin olive oil, green olives, lemon zest, basil, sundried tomato dressing

\$22

Sobrasa Croquettes

Risotto croquettes, cured ground pork sausage & spices, tomato-based sauce, fresh parmesan

\$20

Oysters - Fine de Claire (6 pcs)

*Subject to availability

\$22

SHARING BOARDS

Large Mediterranean Board (2-3 pax)

Homemade aioli, sundried tomato dip, eggplant caviar, Parma ham, camembert cheese, crudités, crispy fried halloumi with honey thyme, served with baguette

\$42

Larger Mediterranean Board (4-5 pax)

Homemade aioli, sundried tomato dip, eggplant caviar, Parma ham, chorizo, camembert cheese, crudités, Pissaladière Niçoise, Pâté en Croûte, served with baguette

\$72

CHARCOAL GRILLED

Grilled Tenderloin - 220g

\$48

Margaret River (Australia)

2 years grass fed & 100 days grain fed

*Add Foie Gras +\$18

Grilled Rib Eye - 300g

\$46

Pasture fed - Angus (Australia)

2 years grass fed & 100 days grain fed

Grilled Rack of Lamb - 250g

\$42

New Zealand

Grilled Pork Secreto - 220g

\$38

Iberico - Spain

Grilled Mediterranean Octopus

\$36

Extra virgin olive oil, lemon

Seafood Mix Grill

1 pax / 2 pax

\$42 / \$80

Squid, seabass fillet, prawns, octopus, extra virgin olive oil, lemon

Grilled Mediterranean Seabass

\$42

Extra virgin olive oil, parsley

CHOICE OF ONE SAUCE & ONE SIDE

SIDES

Provençale ratatouille

Grilled asparagus +\$2

French pilaf onion rice

Potatoes à la Provençale

Green salad, tomatoes, walnuts

SAUCES

Aioli

Garlic & Parsley

White wine

Bisque sauce +\$2

Black pepper

*Additional Side +\$6

*Additional Sauce +\$3

DESSERTS

Strawberry Mille Feuille "Carême"

Multi-layered puff pastry, vanilla cream, homemade strawberry coulis

\$18

Profiteroles

\$15

Crisp craquelin-topped choux puffs filled with vanilla ice cream, served with a rich dark chocolate sauce

Le Flan Pâtissier

A refined take on the Parisian custard tart, with silky vanilla custard in a crisp almond crust, layered with pecan praline and caramelized pecans

\$18

Pistachio Crème Brûlée

\$16

A rich custard infused with pistachio, caramelized sugar crust



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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