

# Lou's

## PLACE

### FEED ME LIKE LOU

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\$79 pp

antipasto + two smaller + one pasta + two larger + two sides + one dessert

### FEED ME SLOW

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\$59 pp

antipasto + one smaller + one pasta + one larger + two sides

### FEED ME QUICK \*only available on monday + friday

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\$35 pp

antipasto + one pasta

Please note a 10% surcharge will apply on Public Holidays

## ANTIPASTO

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Includes:

Marinated olives  
Rosemary focaccia  
Seasonal pickles  
Whipped ricotta, Pendleton EVOO, lemon zest, oregano  
Local charcuterie

## SMALLER

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Ortiz anchovies on toast  
Heirloom carrots, sprouting beans, carrot top gremolata, puffed wild rice  
Haloumi, fried sage, baby beetroots, Lou's muscat glaze  
Chargrilled octopus, romesco, fennel

## PASTA / RISOTTO

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Ricotta filled agnolotti, burnt butter, anchovies, walnuts  
Porcini risotto, mixed mushrooms, thyme, roasted chestnuts  
Pappardelle, lamb ragu, thyme pangrattato  
Cavatelli, pesto, broccoli, Grana Pandano

## LARGER

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Flat iron beef, grilled onion, watermelon radish  
Roast chicken, green tahini yoghurt, banana pepper, shaved fennel  
Whole garfish, baby capers, hazelnuts, green tomatoes, charred lemon  
Pork jowl, parsnip, compressed apple, celery, oregano verde  
Charred eggplant, baba ganoush, pomegranate, garlic chips, basil, crispy chickpeas

## SIDES

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Potato salad  
Grain tabouli  
Persimmons, zucchini, ricotta salata  
Chargrilled greens, roasted almonds, chili oil, lemon zest

## DESSERT

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Loukoumades, honey, lemon thyme  
Ricotta, lemon and pistachio cannoli  
Deconstructed baklava, yoghurt sorbet, seasonal fruit  
Affogato, Lou's muscat icecream, Carter's coffee liqueur, espresso, lemon biscotti