

Lou's

PLACE

FEED ME LIKE LOU

\$79 pp

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

FEED ME SLOW

\$59 pp

antipasto + one snack + one smaller + one larger + two sides

FEED ME QUICK *only available on monday + friday

\$35 pp

antipasto + one smaller

Please note a 10% surcharge will apply on Public Holidays

ANTIPASTO

Includes:

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

SNACKS

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

SMALLER

Ricotta filled agnolotti, burnt butter, anchovies, walnuts
Pumpkin risotto, black garlic, pepitas, crispy cavolo nero, sheep's milk feta
Lamb ragu, soft polenta, thyme pangrattato, Grana Padano

LARGER

Flat iron steak, grilled onion, watermelon radish, shallot puree
Roast chicken, green tahini yoghurt, roasted fennel
Whole garfish, baby capers, hazelnuts, green tomatoes, charred lemon
Pork jowl, parsnip, compressed apple, celery, oregano verde
Roasted mushrooms and radish, crispy chickpeas, Jerusalem artichoke and confit garlic bagna couda

SIDES

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

DESSERT

Loukoumades, honey, lemon thyme
Ricotta, lemon and pistachio cannoli
Chocolate cremeux, rhubarb, creme fraiche, beetroot meringue
Affogato, Lou's muscat ice cream, Carter's coffee liqueur, espresso, lemon biscotti