

Lou's

PLACE

FEED ME LIKE LOU

\$85 pp

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

FEED ME SLOW

\$65 pp

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

FEED ME QUICK *only available on monday + friday

\$40 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
Jerusalem artichoke, asparagus, sprouting beans, puffed wild rice, herb oil
Haloumi, smoked heirloom tomatoes, pickled baby cucumber, basil
Chargrilled octopus, spiced eggplant, confit lemon oil, herbs

SMALLER

Ricotta filled agnolotti, burnt butter, capers, walnuts
Beetroot risotto, hazelnut, goats feta, crisp leaf
Beef ragu, soft polenta, thyme pangrattato, grana pandano

LARGER

18-hour lamb neck, mushroom, spring peas, chermoula
Roasted chicken, beetroot tzatziki, fennel, coriander
Spencer Gulf prawns, green olive, blood orange, tarama
Pork jowl, shaved cabbage, black garlic hummus, crackle
Charred pumpkin, braised leeks, crunchy chickpeas, whipped feta

SIDES

Potato salad
Freekeh, cauliflower, caramelised red onion, baby cos
Zucchini, witlof, compressed watermelon, salted seeds, dried cranberries
Chargrilled greens, roasted almonds, chilli oil, lemon zest

DESSERT

Loukoumades, honey, lemon thyme
Ricotta, lemon and pistachio cannoli
Lemon semolina cake, honey yoghurt foam, sherbet meringue