

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
Heirloom carrots, sprouting beans, carrot top gremolata, puffed wild rice
Haloumi, asparagus, Jerusalem artichoke, herb oil
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, mushroom, spring peas, chermoula
Roasted chicken, beetroot tzatziki, fennel, coriander
Spencer Gulf prawns, green olive, blood orange, tarama
Pork jowl, parsnip, compressed apple, celery, oregano verde
Charred pumpkin, braised leeks, crunchy chickpeas, whipped feta

SIDES

Potato salad
Freekeh, cauliflower, caramelised red onion, endive
Roasted beurre bosc pear, witlof, grapefruit, salted seeds
Chargrilled greens, roasted almonds, chilli 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