

(sample menu)

# Lou's PLACE

## ANTIPASTI

Rosemary focaccia, whipped ricotta (V)	5ea
Marinated local olives (GF, V)	6
Selection of cured meat & house pickles (GF)	14
Fried calamari, grilled lemon, parsley (GF)	23
Salmon crudo, shaved fennel, chives, caper berry (GF)	24
Burrata, heirloom beets, hazelnuts (CN, V)	27

## PASTA

Ricotta gnocchi, pumpkin, sage, macadamia	31
Pork & fennel ragu fusilli	33
Cacio e pepe	34
Beef ragu casarecce, thyme pangrattato, Grana Pandano	36
Crab linguini, baby capers, chilli, lemon, dill	39

\*Gluten Free pasta available - please ask our staff

## MAINS

Wild mushroom, thyme, hazelnut, parmesan polenta (GF)	28
Nduja chicken, leek, thyme, cavalo nero	36
Slow cooked lamb shoulder, garlic yoghurt, chilli, charred cabbage	42

## SIDES

Rocket, walnut, persimmon salad with herb dressing (GF, V)	13
Lemon, feta & oregano fries (V)	13
Roasted carrots, chilli honey, pepitas	13

## DESSERT

Ricotta & white chocolate cannoli	6ea
Loukamades, honey, lemon & thyme syrup	14
Limoncello tiramisu	16

## KIDS MENU

Focaccia + pasta napolitana + one dessert	25
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## FEED ME

Rosemary focaccia, whipped ricotta (V)
Marinated local olives (GF, V)
Selection of cured meat & house pickles (GF)
Fried calamari, grilled lemon, parsley (GF)
Pork & fennel ragu fusilli
Cacio e pepe
Rocket, walnut, persimmon salad with herb dressing (GF, V)
Nduja chicken, leek, thyme, cavalo nero

Dessert **\$69**

\*Tables of 10 or more guests are required to enjoy our feed me menu.

### Dietary Requirements:

We welcome individuals with dietary requirements & have a range of dishes that are appropriate for various dietary requirements & others that are adaptable for dietary requirements with adequate notice.

Please note a 15% surcharge will apply on Public Holidays