

(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
Spaghetti cacio e pepe	29
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 napoletana + 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
Spaghetti 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