

Lulu's little Bistro

MY NEW MENU

ENTREE

MUSSELS GRATINEE **\$ 16.00**

-Garlic butter, parsley,
breadcrumbs (9 mussels)
(Gluten Free option available)

ESCARGOT (SNAILS) **\$ 19.00**

Gratinee (9 snails) -Garlic butter,
parsley, breadcrumbs
OR
My Way - Garlic Cream, tomato
fondue, filo pastry
(Gluten Free option available)

CHEESE SOUFFLE **\$ 18.00**

-Ratatouille, tomato fondue, basil
oil



PORK RILLETTES **\$ 20.00**

- Slow cooked belly, shallot, jus,
pickled veg, crouton

(Gluten Free option available)

CHICKEN & PISTACHIO TERRINE **\$ 20.00**

- Prosciutto, pickled veg, onion
jam, crouton

(Gluten Free option available)

DUCK LIVER PATE **\$ 18.00**

Pickled veg, crouton

(Gluten Free option available)

SEARED SCALLOPS **\$ 25.00**

-Roast cauliflower puree, chorizo,
balsamic, basil oil

(Gluten Free option available)

STEAK TARTARE **\$ 25.00**

-Potato rosti, pickled vegetables,
quail egg

(Gluten Free option available)



MAIN COURSE

POTATO GNOCCHI **\$ 32.00**

-Gorgonzola cream, garlic spinach,
tomato fondue, toasted walnut



FETTUCCHINE CARBONARA **\$ 27.00**

- Pancetta, parmigiana reggiano,
cream sauce, mushrooms

(Gluten Free option available)

Add Chicken / \$5.00

BEEF BOURGINION **\$ 39.00**

- Braised Cheek in red wine,
mushroom, onion, smoked speck,
mash potato, seasonal veg

(Gluten Free option available)

CONFIT DUCK \$ 42.00

-Confit leg, seared breast, duck fat
potatoes, beans, orange & port jus

(Gluten Free option available)

BEEF FILLET ROSSINI **\$ 45.00**

- Foie Gras, smoked bacon rosti,
mushroom duxelle, garlic spinach,
jus

(Gluten Free option available)

MARKET FISH OF THE DAY

-See Blackboard for daily Specials

(Gluten Free option available)

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MY NEW MENU

MAIN COURSE

FROM THE CHARGRILL \$ 45.00

BLACK ANGUS WITH MINIMAL
MARBLE SCORE OF 3+

Sirloin 300g

Steaks are served with hand cut
chips & seasonal greens with
Bearnaise sauce and a choice of
Beef jus, mushroom or peppercorn
sauce

(Gluten Free option available)

FROM THE CHARGRILL \$ 47.00

BLACK ANGUS WITH MINIMAL
MARBLE SCORE OF 3+

Scotch Fillet 300g

Steaks are served with hand cut
chips & seasonal greens with
Bearnaise sauce and a choice of
Beef jus, mushroom or peppercorn
sauce

(Gluten Free option available)

FROM THE CHARGRILL \$ 70.00

BLACK ANGUS WITH MINIMAL
MARBLE SCORE OF 3+

Rib Eye 550g

Steaks are served with hand cut
chips & seasonal greens with
Bearnaise sauce and a choice of
Beef jus, mushroom or peppercorn
sauce

(Gluten Free option available)



DESSERT

VANILLA CREME BRULEE \$ 15.00

- Fresh berries

(Gluten Free option available)

CHOCOLATE FONDANT \$ 15.00

-Fresh berries, vanilla ice cream,
coulis

WHITE CHOCOLATE PANNACOTTA \$ 15.00

-Fresh berries, almond biscotti,
praline, coulis

(Gluten free option available)

SELECTION OF AUSTRALIAN & EUROPEAN CHEESE \$ 15.00

1 Cheese

-Fresh & Dried fruit, nuts, quince
paste, crackers

(Gluten Free option available)

SELECTION OF AUSTRALIAN & EUROPEAN CHEESE \$ 24.00

3 Cheese

-Fresh & Dried fruit, nuts, quince
paste, crackers

(Gluten Free option available)

