

LULU'S LITTLE BISTRO

FRENCH ONION SOUP- BREAD, ONION, COMTE CHEESE

ESCARGOT HALF DOZEN DOZEN
GRATINEE, GARLIC BUTTER, PARSLEY, BREADCRUMBS ADD \$12

CHEESE SOUFFLE
RATATOUILLE, TOMATO FONDUE, BASIL OIL

PORK RILLETES
-SLOW COOKED BELLY, SHALLOT, JUS, PICKLED VEG, CROUTON

ENTREE

CHICKEN & PORK TERRINE-
PROSCIUTTO, PICKLED VEG, ONION JAM, TOASTED WALNUTS,
CROUTON

DUCK LIVER PATE
PICKLED VEG,CROUTON

SEARED SCALLOPS (4 X SCALLOP) ADD \$8
CAULIFLOWER PUREE, ROASTED CAULIFLOWER, CRISPY
PROSCIUTTO, APPLE BALSAMIC GLAZE, BASIL OIL

STEAK TARTARE (BLACK ANGUS BEEF FILLET)
POTATO ROSTI, PICKLED VEG, CROUTON, QUAIL EGG ADD \$8

POTATO GNOCCHI- GORGONZOLA CREAM,
GARLIC SPINACH, TOMATO FONDUE, TOASTED WALNUT (VG)

BEEF BOURGIGNION- BRAISED BEEF CHEEK IN RED WINE,
MUSHROOM, ONION, SPECK, MASH, SEASONAL VEG

CONFIT DUCK-CONFIT LEG, SEARED BREAST, DUCK FAT
POTATOES, BEANS, ORANGE & PORT JUS

MAIN
COURSE

BEEF FILLET ROSSINI - (200G BLACK ANGUS BEEF FILLET) FOIE
GRAS, POTATO DAUPHINOIS, MUSHROOM DUXELL,
GARLIC SPINACH ADD \$10

BLACK ANGUS WITH MINIMAL MARBLE SCORE 3+
SCOTCH FILLET 300G ADD \$12
SERVED WITH HAND CUT CHIPS, SEASONAL GREENS WITH &
BEARNAISE & CHOICE OF BEEF JUS, MUSHROOM OR PEPPERCORN
SAUCE

MARKET FISH OF THE DAY : SEE BLACK BOARD

DESSERTS - VANILLA CREME BRULEE OR WHITE CHOCOLATE PANNACOTTA OR CHOCOLATE MOUSSE

ALL SERVED WITH FRESH BERRIES, COULIS

AUSTRALIAN & EUROPEAN CHEESE SERVED WITH FRESH AND DRIED FRUIT, NUTS, CRACKERS ONE CHEESE, THREE CHEESE ADD \$12

2 COURSES \$59 OR 3 COURSES \$75

(SEE ADDITIONAL CHARGE FOR PREMIUM DISHES)