Lulu's Little Bistro Menu

Two courses

Entree & Main course

or

Main course & dessert

$79pp



Three courses

Entree, Main course & Dessert

$89pp

Three courses

Two Entree & One Main course

$110pp



All menu options include Bread & Beurre D'Isigny butter

(Additional charge for tartare & steak dishes apply)

Corkage Fee - $*12 per bottle or per person, whichever is the lessor*

Entrées

Duck liver pâté, crouton, pickled veg

Chicken & Pork Terrine, chutney, crouton, pickled veg

Steak Tartare- Beef Fillet, caper, shallot, quail egg, potato rosti, pickled veg ***(Add $8)***

Pernod cured Salmon, sardine rillette, avocado, basil oil, crouton

Twice baked Cheese Soufflé, ratatouille, basil oil

Escargot-Gratinéed (1/2 dozen) garlic butter & Panko bread crumb

Main Course

Amelia Park 12hr Lamb shoulder, roast pumpkin, pumpkin purée, mash, greens, rosemary jus

Confit duck leg, seared duck breast, braised red cabbage, baby carrots, duck fat potatoes, port & cherry jus

Tournedos Rossini- 200g Beef fillet, mushroom duxelle, garlic spinach, toasted brioche, foie gras, greens, black truffle jus ***(add $12)***

Boeuf Bourguignon-Beef cheek braised in red wine sauce, mash potato, speck, onion, mushrooms, veg

*Steak Frites- Chef's cut of the day, fries, bearnaise & beef jus (**add $MP**)*

Market fish of the day & vegetarian dish of the day - See Blackboard

Desserts

Crème brûlée

Chocolate mousse

White chocolate panacotta, praline

All Served with coulis, mixed berries & Macaron

Or

One cheese portion- Choice of either Soft, Cheddar or Blue - served with dried fruit & nuts, quince, crackers

(See blackboard for options)

Additional Extras

Frites & bearnaise ***$10***

Seasonal vegetables ***$10***

Sample our Escargot (3) ***$10***

Escargot 1x dozen ***$32***

Three french cheeses served with dried fruit & nuts, quince & crackers ***$28***