

Lulu's Little Bistro Menu

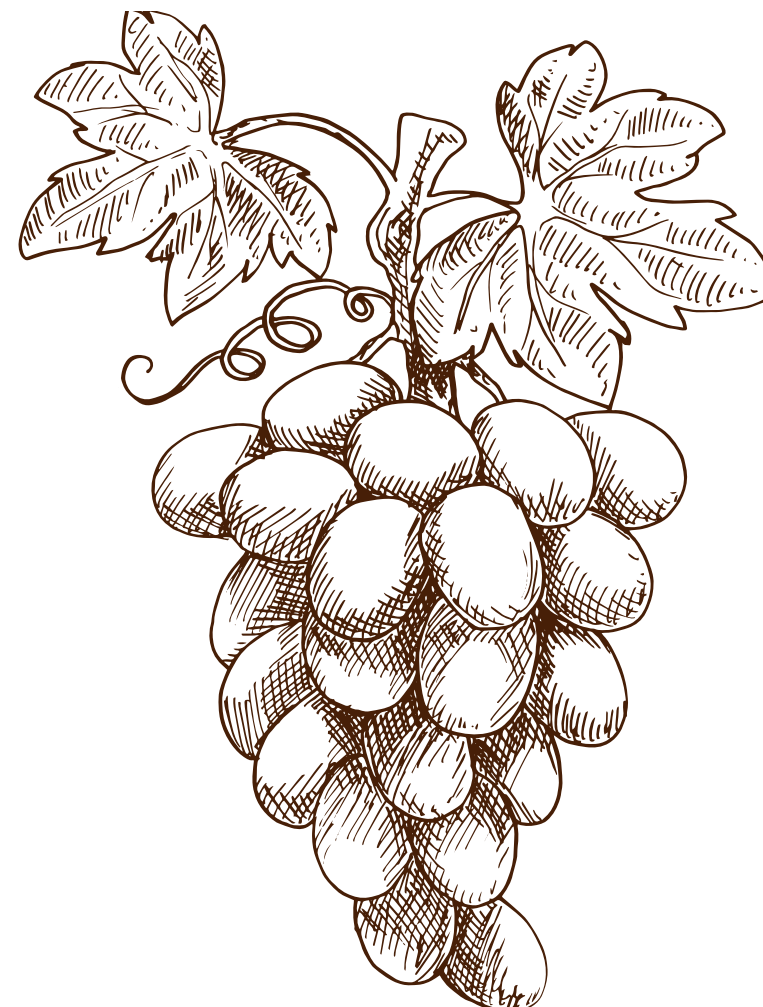
Two courses

Entree & Main course

or

Main course & dessert

\$65pp



Three courses

Entree, Main course & Dessert

\$79pp

Three courses

Two Entree & One Main course

\$88pp

All menu options include Bread & Beurre D'Isigny butter

(Additional charges apply for premium dishes, see additional cost in dish description)

Corkage Fee - \$10 per bottle or per person whichever is the lessor





Entrées

Duck liver pâté, crouton, pickled veg

*Seared scallops, creamed leeks, apple balsamic glaze, courgette **(Additional \$10)***

Chicken & Pork Terrine, chutney, crouton, pickled veg

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

French onion Soup- onions, bread, comte cheese

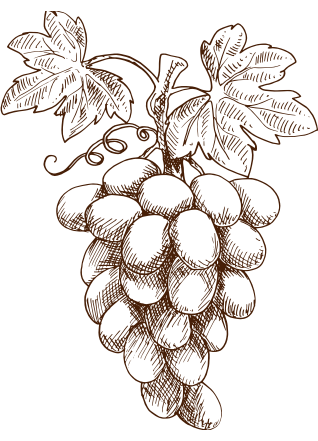
Pernod cured Salmon, sardine rilette, avocado, basil oil, crouton

Twice baked Cheese Soufflé, ratatouille, basil oil

*Escargot-Gratinéed (1/2 dozen) garlic butter & Panko bread crumb **(Dozen Additional \$12)***



Main Course



Chicken Cordon Bleu, mash potato, seasonal greens, parsley white sauce

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

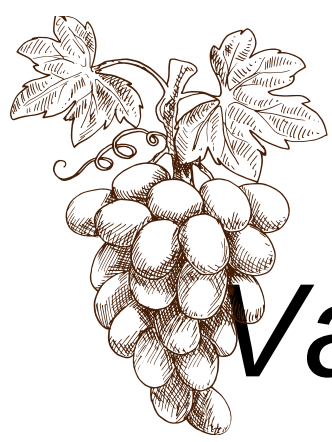
*Beef fillet Rossini- 200g Beef fillet, mushroom duxelle, garlic spinach, potato dauphinois, foie gras, greens, beef jus **(Additional \$10)***

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

Pumpkin, Leek & Goats cheese risotto served with seasonal veg

Steak Frites- Chef's cut of the day, fries, bearnaise & beef jus

Market fish of the day - See Blackboard



Dessert



*Vanilla crème brûlée, fresh berries, raspberry
coulis, macaron*

*Chocolate mousse, fresh berries, berry coulis,
macaron*

*White chocolate panacotta, berries, coulis,
praline*

Selection of Fromage- see staff

*One cheese portion- included in two/three
course set menu*

*Three portions of Cheese- **(Additional \$12)***

Drinks

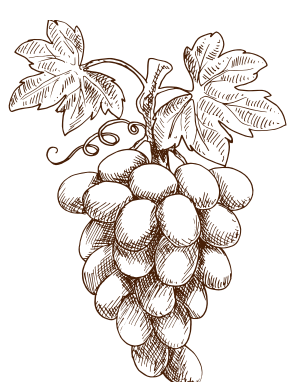
*750ml Still or Sparkling water **\$10***

*300ml Schweppes lemonade, lemon lime
bitters, ginger ale **\$5***

*375ml Coke or Diet Coke **\$5***

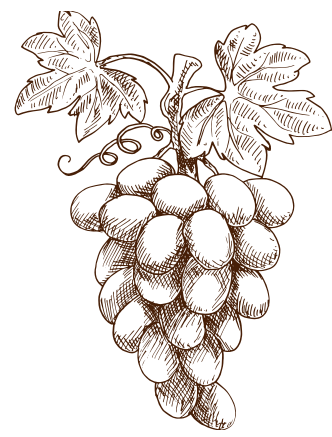
*Coffee **\$5***

*Tea- green, camomile, earl grey, English
breakfast, **\$5***





Lulu's Christmas menu \$79pp



Entree

Twice baked cheese soufflé, ratatouille,
basil oil

or

Pernod Cured Salmon, sardine rilette,
avocado, basil

or

Chicken & Pork Terrine, pickled veg,
chutney, crouton

Main Course

Porchetta, roasted root vegetables,
cranberry jus

or

Market fish of the day
more

Black Angus scotch fillet, mash potato,
seasonal greens, cafe de Paris butter

Dessert

Crème brûlée , berries, coulis, macaron
or

Christmas pudding, brandy anglaise, berries
or

Merengue roulade, roasted almonds, mixed
berries, cream, coulis

