

Artisan potato & nigella seed sourdough 8.9

Artisan sourdough roasted garlic, Cypriot salt 8.9

DIPS + PITA

Taramasalata, cod roe, olive oil, lemon juice 9.0

Chickpea hummus, roasted onion, dried olive, feta 9.0

Tzatziki, yogurt, cucumber, garlic, olive oil, mint 9.0

Melanzanasalata, eggplant, garlic, olive oil 9.0

Extra pitta 3.5

OYSTERS *Coffin Bay*

Natural - red wine vinegar, shallot ½ doz 21.0 / doz 42.0

Kilpatrick - Bacon, Worcestershire ½ doz 22.0 / doz 44.0

Louca - chardonnay, shallot, chilli, cream, kefalograviera cheese ½ doz 22.0 / doz 44.0

SMALL PLATES

White bait (SA/WA) house made lemon mayonnaise 16.0

Grilled Cypriot haloumi, fresh lemon, herbs 16.0

White anchovy, sourdough, tahini yoghurt, dill and baby caper salsa 25.0

Raw Abrolhos Island scallop, yoghurt buttermilk, kale crisps, finger lime, spring onion oil 29.0

Aust. seafood chowder, spencer gulf prawns, calamari, mussels 19.0

Sheftalia (*Cypriot sausage*) lemon, yogurt 16.0

LOUCAS CLASSIC SEAFOOD

Chips, house made tartare

Battered, crumbed, grilled or salt and pepper

King George Whiting 1pc 28.0 / 2pc 42.0

Flathead 1pc 28.0 / 2pc 42.0

Barramundi 1pc 28.0 / 2pc 42.0

Garfish 1pc 24.0 / 2pc 38.0

Southern calamari 33.0

Aust. Jewels of the sea - *Prawns, calamari, scallops* 36.0

PLATTERS

Chats, salad greens house made sauce (minimum 2 persons)

Classic Aust. seafood- Barramundi, prawns, calamari, scallops 65.0 per person

Charcoal Meat - Chicken, sheftalia, lamb, loukaniko, pork 69.0 per person

LOUCAS SPECIALITIES

Barramundi steak (Coral Coast) spanakorizo, labneh, Agrella olive oil	38.0
King Salmon (King ORA) Cypriot spice quinoa, baby herbs, seeded mustard sauce	37.0
Moreton Bay Bugs, thermidor sauce, roasted Jarra onion, caper leaves	49.0
Creamy Garlic king prawns, fragrant rice	35.0
Chilli tomato King prawns, fragrant rice	35.0
Free Range chicken breast, king mushroom, leek, Dutch potato, peas	32.0
Pork fillet, Crushed baby potatoes, leeks, fresh lemon, fried sage	32.0
Lamb fillet, eggplant and chickpea kasundi, yoghurt, crispy kale leaves	45.0
250gm Beef fillet, shoestring fries, café de Paris butter	42.0
Add creamy garlic Aust. prawns	15.0

PASTA

Aust. seafood linguine, King prawns, calamari, scallops, mussels, tomato, basil	37.0
Blue swimmer crab spaghetti (2Gulfs Crab) olive oil, white wine, garlic, chilli, rose sauce	36.0

VEGETARIAN

Grilled broccolini, cashew caesar dressing, kohlabri, native dukkah	29.0
Vegetarian moussaka, lentil ragu, feta cream sauce, mixed leaves	29.0

SIDES

Greek salad, Tomato, cucumber, kalamata olives, fetta, Spanish onion	15.0
Garden salad, salad greens, tomato, cucumber, Spanish onion	15.0
Chats, Oregano salt, feta	12.0
Green beans, roasted almonds, Oregano, olive oil, lemon	13.0
Sauces - tartare, sweet chili, lemon mayonnaise	2.0

DESSERTS

Kourabiethe (Greek short bread biscuit)	4.0
Baklava, Greek coffee icecream, spiced syrup	9.0
Cream Kataifi, strawberry, roasted nuts	12.0
Warm Galaktobourekos, peters syrup	12.0
Selection of cheese, crackers, dried fruit	22.0

WHITE WINE

Sparkling Wine

Croser NV *Adelaide Hills* 14.0 / 56.0

Sauvignon Blanc

K1 "By Geoff Hardy" *Adelaide Hills* 11.0 / 44.0

Shaw + Smith *Adelaide Hills* 55.0

Riesling

Skillogalee *Clare Valley* 11.5/46.0

Pinot G

Long Hop P/Gris *Adelaide Hills* 12.0 / 48.0

Chardonnay

Silver Lining *Adelaide Hills* 11.0 / 44.0

RED WINE

Rose

Mazi *Adelaide Hills* 11.0 / 44.0

Pinot Noir

Nepenthe "Altitude" *Adelaide Hills* 12.0 / 48.0

Cabernet

Zema Estate Cab/Sav *Coonawarra* 12.5 / 50.0

Shiraz

Kay Brothers "Amery" *McLaren Vale* 13.5 / 54.0

Rockford "Basket Press" 750ml *Barossa* 130.0

Kalleske "Moppa" *Barossa* 58.0

BEER

Coopers Light 7.0
Coopers Pale Ale 8.0
Boags 9.0
Corona 9.0
Peroni 9.5
Mythos 10.0

SOFT DRINK

Coke 5.0
Coke No Sugar 5.0
Lift 5.0
Sprite 5.0

WATER

Vestal Still 5.0
Vestal Sparkling 8.9