

MENU

BREAD

Artisan potato & nigella seed souldough	8.9
Artisan sourdough roasted garlic, Cypriot salt	8.9

DIPS + PITA

Taramasalata, smoked 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	4.0

OYSTERS *Coffin Bay / Kangaroo Island*

Natural - red wine vinegar, shallot	½ doz	21.0	/ doz	42.0
Kilpatrick - Bacon, Loukaniko, Worcestershire	½ doz	22.0	/ doz	44.0
Louca - chardonnay, shallot, chilli, cream, kefalograviera cheese	½ doz	22.0	/ doz	44.0
Oscietra Grand Reserve Polanco Negro Uruguay 30mg				110.0

SMALL PLATES

McLaren Vale Kalamata olives	9.0
White bait (SA/WA) house made lemon mayonnaise	16.0
Grilled Cypriot haloumi, fresh lemon, herbs	16.0
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 & pepper

King George Whiting (SA) 1pc **28.0** / 2pc **42.0**

Flathead (SA) 1pc **28.0** / 2pc **42.0**

Barramundi (QLD) 1pc **28.0** / 2pc **42.0**

Garfish (SA) 1pc **24.0** / 2pc **38.0**

Southern calamari **35.0**

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) charred purple broccolini, florentine sauce **38.0**

King Salmon (King ORA) saffron tomato, green chilli salsa, dill, asparagus, feta **37.0**

Kin southern blue fin tuna steak, basil pistachio, black truffle, fried patates **49.0**

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, caramelised shallot, burnt salt butter **42.0**

250g Wylarah wagyu scotch, wild mushrooms, confit garlic, red wine jus **65.0**

Add creamy garlic Aust. prawns **15.0**

PASTA

Aust. seafood linguine, King prawns, calamari, scallops, mussels, tomato, basil	37.0
Blue swimmer crab, squid ink spaghetti, onion confit, pecorino, Yarra Valley caviar	36.0

VEGETARIAN

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

SIDES

Greek salad, Tomato, cucumber, kalamata olives, fetta, Spanish onion	16.0
Garden salad, salad greens, tomato, cucumber, Spanish onion	15.0
Chats, oregano salt	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	12.0
Cream Kataifi, strawberry, roasted nuts	12.0
Warm galaktobourekos, syrup	12.0
Selection of cheese, crackers, dried fruit	22.0
BYO Cake	3.5 ^{PP}