

## 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 and Tahini hummus	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 / 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
<b>Polanco Grand reserve, Oscietra Negro Uruguay</b>		<b>30gm</b>		<b>95</b>

### 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 scallops, oyster cream, black truffle, spring onion, wild flowers	29.0
Aust. seafood chowder, spencer gulf prawns, calamari, mussels	19.0
Spencer gulf king prawns grilled, chilli, saffron, tarragon butter	25.0
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**

King George Whiting and King Prawns (SA) **42.0**

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), spanakorizo, hung yogurt, vine leaves **38.0**

King Ora salmon, saffron tomato, green chilli salsa, asparagus, rainbow chard **38.0**

Kin Blue fin tuna steak, kohlrabi remoulade, artichoke chips **49.0**

Free range chicken breast, fried baby potatoes, cherry tomatoes, olives, herb butter sauce **32.0**

Pork fillet, crushed potatoes, buttered leek, crispy sage **32.0**

Lamb rump, spiced white bean hummus, quinoa tabouleh **45.0**

MSA Rib steak 500gm, shoestring feta fries, garden greens, ladolemono dressing **59.0**

#### **PASTA**

Aust. seafood linguine, King prawns, calamari, scallops, mussels, tomato, basil, wine	37.0
Spencer Gulf blue swimmer Crab, blistered tomatoes, chilli, lemon	36.0

#### **VEGETARIAN**

Grilled broccolini, cashew caesar dressing, kohlabri, native dukkah	29.0
Fried Cauliflower, green beans, almonds, tahini yogurt, spiced chickpeas	29.0

#### **SIDES**

Greek salad, Tomato, cucumber, kalamata olives, fetta, Spanish onion	16.0
Cypriot potato Salad, greens, mint, coriander, tomatoes, green onions, Evoo olive oil	16.0
Fried chats, oregano, olive oil	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 galaktobourek, syrup	12.0
Vintage cheddar, quince, dried fruit, nuts, crackers	22.0
BYO Cake	3.5PP