

MENU

Dietaries Guide

V = Vegetarian

GF = Gluten Free

DF = Dairy Free

VE = Vegan

BREAD

Sourdough - Argelia olive oil, black Cyprus sea salt	8.9
Sourdough - roasted garlic butter, chives	8.9

DIPS + PITA

Fava, salsa verde, capers, dill, yellow split pea [V] [DF]	9.5
Taramasalata, cod roe, lemon juice, olive oil	9.5
Tzatziki, yogurt, cucumber, garlic, mint, olive oil [V]	9.5
Extra pitta	4.0

OYSTERS *Locally Sourced*

Natural - red wine vinegar, shallot ½ doz	21.0	/ doz	42.0
Kilpatrick - bacon, loukaniko, worcestershire ½ doz	22.0	/ doz	44.0
Spinach, cheese, cream ½ doz	22.0	/ doz	44.0
Polanco Grand reserve, Oscieta Negro Uruguay	30gm		95.0

SMALL PLATES

McLaren Vale olives [GF] [DF]	9.0
Raw Hiramasa king fish, lemon yogurt, burnt onion, fennel pollen [DF]	25.0
Whitebait (SA/WA) burnt chilli aioli [DF]	18.0
Grilled Cypriot haloumi, fresh lemon, herbs [GF]	18.0
Australian clam chowder, Goolwa pipi's, Boston Bay mussels	21.0
Southern calamari [DF]	23.0
Grilled King prawns - truffle butter, lemon [GF]	24.0

LOUCAS CLASSIC SEAFOOD

Chips, house made tartare - battered, crumbed, grilled or salt & pepper

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

Robarra barramundi (Robe, SA) 1pc **25.0** / 2pc **39.0**

King George whiting and king prawns (SA) **42.0**

King prawns and southern calamari **42.0**

LOUCAS SPECIALITIES

Barramundi steak (QLD) briami ratatouille, crispy leek and parsley salad [GF] [DF] **39.0**

King Ora salmon (NZ) lemon saffron caper sauce, salt baked potatoes, fresh dill [GF] **41.0**

Greenslade's chicken, pistachio, wild mushroom, fried lemon patatas [GF] **32.0**

Braised lamb neck, honey oregano yogurt, fennel and orange salad [GF] **42.0**

36-degree south scotch, shoestring fries, garden greens, ladolemono dressing [GF] **48.0**

PASTA

- Seafood linguine, prawns, calamari, mussels, basil, tomato, white wine 36.0
- Port Broughton blue swimmer crab, blistered tomatoes, chilli, lemon 38.0

VEGETARIAN

- Charred broccolini, cashew Caesar dressing, kohlrabi, native dukkha [V] [DF] 29.0
- Pumpkin ricotta ravioli, sun ripened tomatoes, pine nuts, chilli, olive 29.0

SIDES

- Greek salad, tomatoes, cucumber, capsicum, red onion, herbs, fetta, olives [V] [GF] 16.0
 - Mixed leaves, ladolemono dressing, shaved pecorino [V] [GF] 16.0
 - Winter greens, lemon, oregano, almond [V] [GF] [DF] 16.0
 - Fried chats, oregano, olive oil [V] [GF] [DF] 13.0
 - Fried cauliflower, hummus, pomegranate dressing [V] [GF] [DF] 16.0

DESSERTS

- Honey spiced poached pears, almond biscuit crumb, vanilla ice-cream 16.0
 - Baklava cheesecake, Greek coffee ice cream 15.0
 - Cream kataifi, strawberry, roasted nuts 12.0
 - Clothbound farmhouse cheddar, quince, water crackers 18.0
 - BYO Cake 4.5PP