

# LOUCA'S

## LOUCA'S FEED ME

Sit back, relax, and have our chefs feed you a lavish meal consisting of our favourite dishes. \*minimum 2 people\* **89PP**

## DIPS AND PITA

Tzatziki, yoghurt, garlic, mint, cucumber VEG	<b>12</b>
Tarama, cod roe, breadcrumb, onion, lemon	<b>12</b>
Fava, onion, garlic, lemon, thyme, paprika, yellow split pea V	<b>12</b>
Extra Pita	<b>4.5</b>

## OYSTERS

Natural red wine vinegar, shallot	½ doz <b>24</b>	1 doz <b>48</b>
Bacon, loukaniko	½ doz <b>27</b>	1 doz <b>54</b>
Cream, chilli, kefalograviera	½ doz <b>27</b>	1 doz <b>54</b>

## SMALL PLATES

Olives V GF DF	<b>11</b>
Feta and potato keftedes, mizithra, green onion VEG	3pc <b>21</b>
Semolina fried southern calamari, herb salt, dill mayo, charred lemon GFO DF	<b>25</b>
Spencer Gulf king fish crudo, pickled fennel, cara cara orange, dill, orange vinaigrette GF DF	<b>28</b>
Grilled SA king prawns, nduja, garlic, caramelised honey GF DF	3pc <b>28</b>
Fried white bait, citrus, lemon, mayo DF	<b>22</b>
Beef skewers, tarama, kefalograviera	3pc <b>21</b>
Haloumi, red wine preserved figs, black pepper GF VEG	3pc <b>19</b>
Ravioli, haloumi, ricotta, ouzo cream VEG	3pc <b>23</b>
Shark bay scallops, lemon, olive oil, pangritata GFO	3pc <b>28</b>
500g Port Lincoln mussels, slow cooked tomato, lemon, parsley, ouzo, grilled focaccia GFO DF	<b>32</b>

Public holiday surcharge 20%

Sunday surcharge 10%

Credit card / eftpos surcharge .9%

## LAND

Roast chicken, preserved lemon, chilli, charred red capsicum, zucchini GF DF	<b>39</b>
Free range pork scotch, cavolo nero, celeriac, pear, jus GF DF	<b>42</b>
Beef fillet, shoe strings, capers, oregano, lemon, olive oil DF Add SA king prawns	<b>59</b> <b>79</b>
Margra lamb fillet, lemoni patatas, labneh, pistachio, kalamata olive GF	<b>49</b>

## PASTA

Spaghetti, Goolwa pipis, chilli, lemon, garlic, fennel GFO	<b>38</b>
Bucatini, blue swimmer crab, lemon, chilli, garlic, white wine, heirloom tomato GFO	<b>45</b>
Linguine, SA king prawns, Pt Lincoln mussels, southern, calamari, tomato, basil GFO	<b>45</b>

## SEA

SA Bight snapper, white beans, coriander seed, heirloom tomato, shallot, lemon GF DF	<b>45</b>
SA flathead, parsnip, currants, roast almond GF DF	<b>45</b>
SA garfish, grilled zucchini, potato, green olive, oregano Marjoram GF DF	<b>44</b>
SA tommy ruff, potato, capers, red pepper tepenade GF DF	<b>38</b>
Seafood Chowder, SA king prawns, Pt Lincoln mussels, SA calamari, toasted pide GFO	<b>45</b>
SA King George whiting, chips, tartare	<b>45</b>
SA King George whiting and SA king prawns, chips, tartare	<b>45</b>
Whole fish	<b>MARKET PRICE</b>

## SIDES

Greek salad, tomato, cucumber, red onion, olives, feta, oregano, red wine vinegar, olive oil GF VEG	<b>20</b>
Green beans, roast almonds, garlic, kefalograviera, herbs V GFO	<b>18</b>
Shoestring fries V	<b>15</b>
Maroulosalata, cos lettuce, shallot, dill, lemon, feta VEG	<b>15</b>
Crispy potatoes, rosemary	<b>15</b>