

# LOUCAS

89 pp Let us feed you (minimum 2 guests)

## Coffin Bay oysters

Natural-ouzo, shallot vinaigrette	28 ½	52 doz
Barossa bacon	32 ½	58 doz

## Smaller plates

Olives	12
Raw market fish, quince, currants, fennel, yogurt, chilli	28
Chargrilled SA octopus, almond skordalia, lemon, capers	33
Semolina fried southern calamari, chilli lemon salt, aioli	32
Fried white bait, lemon dill mayo, parsley	28
Grilled SA king prawns, pickled lemon, preserved tomato 2pc	22
Scallops, pangritata, wild garlic kefalograviera pesto 2pc	22
Lamb skewers, tzatziki, red onion tomato confit 2pc	24
Taramasalata, pita	14
Smoked eggplant and sesame dip, pita	14
Extra pita	6

## Larger plates

Butcher's cut, jus, leaf salad, fries    Add SA King prawns	28	MP
Market fish (please see wait staff for today's fish)		MP
Seafood platter (min 2 people) – Fish fillets, king prawns, half-shell scallops, calamari		89pp
Half chargrilled chicken, spiced capsicum puree, salsa Verde		38
Lamb rack, braised gigante beans, silver beet, capers		46
Prawn tagliatelle, lemon, tomato San Marzano, zucchini, bisque		46
SA Blue swimmer crab gnocchi, hairloom cauliflower, broccolini cream		45
Fish & chips choice of King George Whiting or SA Flathead or SA Garfish or 1 fillet with prawns		46
Greek salad, tomato, cucumber, red onion, olives, feta, oregano, evoo dressing		21
Triple cooked beef fat potatoes, thyme, garlic		15
Shoestring fries		15
Leafy salad		15
Roast vegetable – pumpkin, sweet potatoes, cauliflower, roast onion, kefalograviera		16

Public holiday surcharge 20% Sunday surcharge 10% Credit card / eftpos surcharge 0.95

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