

LOUCA'S

Let us feed you (minimum 2 guests)

95PP or 75PP

Coffin Bay oysters **(A)**

Natural - ouzo, shallot vinaigrette 28 ½ 52 doz

Barossa bacon 32 ½ 58 doz

Smaller plates

Olives 12

Raw market fish, cara cara orange, fennel, tarragon oil, chilli **(A)** 28

Chargrilled SA octopus, almond skordalia, lemon, capers **(A)** 33

Semolina fried southern calamari, spiced salt, chilli mayo **(A)** 32

Fried white bait, parsley, lemon dill mayo **(A)** 28

Grilled SA king prawns, pickled lemon, anchovy, garlic, shallots 2pc **(A)** 22

Scallops, pangritata, wild garlic kefalograviera pesto 2pc **(A)** 22

Pork skewers, tzatziki, red onion tomato confit 2pc 18

Haloumi, honey, confit garlic 3pc 18

Taramasalata, pita **(I)** 14

Smoked eggplant, tahini dip, pita 14

Extra pita 6

Larger plates

Butcher's cut, jus, fries Add SA King prawns **(A)** 28 MP

Market fish (please see wait staff for today's fish) **(A)** MP

Seafood platter (min 2 people) – Fish fillets, king prawns, scallops, calamari **(A)** 89PP

Mixed platter (min 2 people) – Chicken, pork, king prawns, scallops, calamari **(A)** 89PP

Half chargrilled chicken, spiced capsicum puree, salsa verde 38

Lamb rack, braised gigante beans, silver beet, capers 46

Tagliatelle, lemon, garlic, tomato, white wine, chilli, evoo, herbs **(A)** with King Prawns 46
with Rock Lobster 115

SA Blue swimmer crab gnocchi, white wine, heirloom cauliflower, broccolini cream **(A)** 45

Fish & chips choice of King George Whiting or SA Flathead or SA Garfish or 1 fillet with prawns 46
(A)

Greek salad, tomato, cucumber, red onion, olives, feta, oregano, evoo dressing 21

Triple cooked beef fat potatoes, thyme, garlic 15

Leaf salad 15

Roast brussel sprouts, macadamia cream, kefalograviera 16

Seafood country of origin: **(A)** Australian **(I)** Imported **(M)** Mixed

MP: Market Price, PP: Per Person

Public holiday surcharge 20% Sunday surcharge 10% Credit card / eftpos surcharge 0.9

LOUCAS

Typical Let us feed you menu (for 3 guests and above)

Subject to change due to seasonal availability

FEED ME (\$75/PERSON)

Shared entrées

Taramasalata, pita

Smoked salmon, focaccia

Haloumi, honey, garlic

Shared mains

Chargrilled chicken, spiced capsicum puree, salsa verde

Grilled market fish

Prawn pasta, lemon, garlic, tomato, chilli, evoo, herbs

Leaf Salad

Potatoes

Shared sweets

Traditional Greek Sweets

FEED ME MORE (\$95/Person)

Shared entrées

Coffin Bay oysters

Taramasalata, pita

Fried white bait, lemon dill mayo, parsley

Haloumi, honey, garlic

Shared mains

Butcher's cut, jus

Grilled market fish

Crab Gnocchi, cauliflower

Leaf Salad

Shoestring Fries

Shared sweets

Traditional Greek Sweets