

LOUCA'S

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, pickled beetroot, broad beans, pomegranate glaze, mastixa oil (A)	28
Chargrilled SA octopus, almond skordalia, lemon, capers (A)	33
Semolina fried southern calamari, spiced salt, chilli mayo (A)	33
Fried white bait, parsley, lemon dill mayo (A)	28
Grilled SA king prawns, garlic, olive oil, anchovy, pickled green tomato 2pc (A)	22
Scallops, brown butter pangritata, bottarga, finger lime 2pc (A)	22
Pork skewers, spring onion, tomato, yogurt cream, oregano 2pc	18
Saganaki kefalograviera, fermented garlic honey, lemon thyme 1pc	18
Taramasalata, pita (I)	14
Smoked eggplant, 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
Meat platter (min 2 people) – Lamb, chicken, pork, loukaniko, keftedes		89PP
Half chargrilled chicken, artichoke salsa, native oregano, capers, capsicum		38
Lamb rump, fregola, currants, preserved lemon, mint, rocket		46
Blue swimmer crab tagliatelle, San Marzano sugo, basil, chilli (A)		46
Southern rock lobster pasta, lemon, garlic, tomato, white wine, chilli, evoo, herbs (A)		135
Saffron risotto, vongole, mussels, king prawns, fennel, celery (A)		45
Fish & chips choice of King George Whiting or SA Flathead or SA Garfish or 1 fillet with prawns (A)	46	
Greek salad, tomato, cucumber, red onion, olives, feta, oregano, evoo dressing		22
Triple cooked beef fat potatoes, thyme, garlic		15
Leaf salad		15
Asparagus, walnut, balsamic, mizithra		16

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

MP: Market Price, PP: Per Person

Public holiday surcharge 20%, Sunday surcharge 10%

LOUCA'S

Let us feed you (minimum 2 guests)

Typical Let us feed you menu below applies to 3 guests and above

For 2 guests, 2 shared main dishes instead of 3

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, artichoke salsa, native oregano, capers, capsicum

Grilled market fish

Prawn pasta, lemon, garlic, tomato, white wine, chilli, 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 pasta, lemon, garlic, tomato, white wine, chilli, herbs

Leaf Salad

Shoestring Fries

Shared sweets

Traditional Greek Sweets