



LOU LOU'S

DINNER MENU

SNACKS & PLATTERS

- **BILTONG:** organic free range beef.
- **STEAMED EDAMAME BEANS:** with Togarashi salt.
- **VEGAN VEGETABLE PLATTER:** green tender stems, grilled cauliflower, marinated peppers, artichokes, green beans & crispy sweet potatoes.
- **CHEESE PLATTER:** a selection of 3 cheeses served with fruit chutney preserve & bread.
- **ITALIAN PLATTER:** a selection of 3 cured meats, olives, pickles & homemade focaccia.
- **LOU LOU'S PLATTER:** crumbed chicken strips, chili poppers, roasted potatoes, olives, vegetarian spring rolls, boerewors chipolata bites.

STARTERS

- **ARANCINI:** mushroom and truffle risotto balls on a creamy parmesan sauce.
- **SEARED SPICED TUNA:** rolled in 7 spices, thinly sliced with a lime mayo.
- **TRIO OF DIPS:** hummus, tzastiki, aubergine & olives, with focaccia bread.
- **PORK BELLY:** with egg fried rice, hoisin & ginger dressing.
- **PATAGONIA SQUID:** deep fried squid with chorizo, pesto & lemon mayo.
- **CRUMBED MUSHROOM:** a selection of wild mushrooms with curry aioli.
- **PRAWN TOAST:** with miso mayonnaise.
- **SEARED BEEF CARPACCIO:** with a spicy soy dressing, spring onion and radish.
- **SPICY CHICKEN LIVERS:** with chorizo, cooked in a secret homemade sauce, served with focaccia.

MAINS

- **SOUP OF THE DAY:** kindly inquire with your waitron.
- **PENNE ARRABBIATA:** napolitana sauce, olives, chili, garlic, parsley.
- **ORECCHIETTE PASTA ALLA RUSTICA:** bacon, mushroom, edamame beans & cream.
- **RIGATONI VESUVIO:** whole peeled Italian tomatoes sauce, provolone piccante, fresh basil, chili.
- **CAULIFLOWER RISOTTO:** with almonds and capers.
- **CHICKEN SCHNITZEL:** served with a Dijon mustard sauce.
- **GRILLED CHICKEN SCALOPPINE:** rocket, tomatoes, grilled corn, feta, olives & potatoes.
Add extra Avo
- **CHICKEN CAESER SALAD:** cos lettuce, egg, parmesan shavings, croutons, with a parmesan & anchovy dressing. Add extra Bacon or Avo
- **PEASANT SALAD:** avo, lettuce, tomatoes, olives, cucumber, onions.
Add Extra Feta or Chicken Livers
- **WAGYU BEEF BURGER:** with mature cheddar, rocket & caramelized red onions.
- **BAKED PARMIGIANA:** layers of grilled aubergines, napolitana sauce, mozzarella, pecorino romano and basil.
- **NORWEGIAN SALMON:** served with roasted baby potatoes, charred cauliflower & crush peas.
- **BEEF FILLET:** Oak Valley pastured reared fillet served with porcini sauce.

SIDES

- **TRUFFLE FRENCH FRIES:** with parmesan.
- **GARDEN SALAD.**
- **SAUTEED TENDER STEM VEGETABLES.**
- **SWEET POTATO FRIES.**

DESSERTS: Kindly inquire with your waitron for our specials