

# LOUIS

*Oysters 4.5ea / chefs' mixed dozen 48.0*

Natural/lemon

Mignonette

Hendricks' gin/cucumber

Kilpatrick

Bloody Mary/celery

Laphroig Scotch whisky

Mournay au gratin

White balsamic caviar/pink peppercorns

Champagne batter/wasabi

Prosciutto/parmesan

Hot chorizo/parsley

Ginger/soy/sweet rice wine

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House mixed olives 8.0

Freshly baked pork-fat brioche/truffle butter 11.0

Hand cut Duck-fat fries/black garlic aioli 9.5

Cured meats/duck liver parfait/cheese/olives/mustards and pickles/breads 38.0

Steamed green-lip mussels/pernod cream/fresh bread 14.0

Aromatic Black tiger prawns/white bean puree/gremolata 19.0

Ora King salmon roulade/pickled cucumber/caper berries/toasted baguette 24.0

Crisp pork belly/seared scallops/pear puree/green grapes/pickled mustard seeds 26.0

Fresh market fish/clam sauce/celeriac fondant/baby fennel 34.0

Cape grim braised beef short-rib/pomme puree/buttered greens 35.0

Mixed market seafood/prawn & tomato broth/crusty bread 32.0

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Lindis Pass camembert/aged Airedale/Windsor blue/poached pear/candied walnuts/green apple/crackers  
29.0

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Louis' Petits fours – chefs' sweet treats 3.5ea