

## MEZÉ / SHARE PLATES

<b>SA King Prawn Cocktail</b>	<b>20</b>
Mesclun, heirloom tomato, housemade seafood sauce	
<b>White Bait</b> (SA/WA)	<b>16</b>
Housemade lemon mayonnaise	
<b>Grilled Haloumi</b>	<b>16</b>
Olive oil, lemon	
<b>Australian Octopus</b>	<b>21</b>
Charcoaled, tarama	
<b>Creamy Garlic Australian King Prawns</b> (SA)	<b>19</b>
Seasoned cream, white wine, butter, garlic, parsley Fragrant Jasmine rice	
<b>Chilli Australian King Prawns</b> (SA)	<b>19</b>
Tomato, white wine, garlic, olive oil, chilli Fragrant Jasmine rice	
<b>Australian Seafood Chowder</b>	<b>19</b>
Spencer Gulf king prawns, calamari, mussels	
<b>Sheftalia</b>	<b>16</b>
Traditional Cypriot Sausage	
<b>BATTERED, PANKO CRUMBED, CHARGILLED OR SALT &amp; PEPPER</b>	
Your choice for the following three dishes	
<b>Australian King Prawns</b> SPENCER GULF (SA)	<b>19</b>
<b>Australian Calamari</b> SOUTHERN CALAMARI (SA)	<b>18</b>
<b>Australian Scallops</b> HERVEY BAY (QLD)	<b>19</b>

## DIPS & PITTA

<b>Taramosalata</b> - cod roe, bread crumb, olive oil, lemon juice	<b>9</b>
<b>Tyrokafteri</b> - feta, chilli, lemon, olive oil	<b>9</b>
<b>Tzatziki</b> - yoghurt, cucumber, garlic, olive oil, mint	<b>9</b>
<b>Melanzana Salata</b> - chargrilled eggplant, garlic, olive oil, lemon	<b>9</b>
<b>Trio of Dips</b>	<b>19</b>
<b>Extra Pitta</b>	<b>3.5</b>

## BREAD

Garlic Bread	<b>8</b>
Mustard Bread	<b>8</b>

## OYSTERS - COFFIN BAY SA

	<b>1/2 dozen</b>	<b>Dozen</b>
<b>Natural</b>	<b>20</b>	<b>33</b>
Red wine vinegar, shallot		
<b>Kilpatrick</b>	<b>21</b>	<b>35</b>
Bacon, worcestershire		
<b>Mornay</b>	<b>21</b>	<b>35</b>
Cream, kefalograviera cheese blend		
<b>Louca</b>	<b>22</b>	<b>36</b>
Chardonnay, shallot, chilli, cream, kefalograviera cheese blend		
<b>Mixed Dozen</b>		
Half natural, Half one flavour		<b>39</b>
Two cooked flavours		<b>41</b>
Any variations, Oysters charged at		<b>48</b>

*Sunday (10%) and Public Holiday (15%) surcharges apply  
Take away containers 1.00 No separate accounts*

# LOUCA'S HOUSE SPECIALITIES

<b>Barramundi Steak</b> - CONE BAY (WA) <i>salt water</i>	<b>36</b>
Chargrilled, warm mediterranean chickpea salad	
<b>King Salmon</b> - KING ORA, MALBOROUGH (NZ)	<b>36</b>
Warm nicoise salad Potato, bean, olive, cherry tomato, egg	
<b>Moreton Bay Bugs</b> (QLD)	<b>48</b>
Chargrilled, ouzo & lemon infused, rocket salad	
<b>Chargrilled Vegetarian Stack</b>	<b>29</b>
Eggplant, zucchini, capsicum, kipfler potato, feta, cream	
<b>Australian Seafood Chowder</b>	<b>32</b>
Spencer Gulf king prawns, calamari, mussels	
<b>Creamy Garlic Australian King Prawns</b> (SA)	<b>34</b>
Seasoned cream, white wine, butter, garlic, parsley Fragrant Jasmine rice	
<b>Chilli Australian King Prawns</b> (SA)	<b>34</b>
Tomato, white wine, garlic, olive oil, chilli Fragrant Jasmine rice	
 <b>CHARCOAL</b>	
<b>Australian Octopus</b> (SA)	<b>39</b>
Greek salad, chat potatoes, tarama	
<b>Free Range Chicken Breast</b>	<b>29</b>
Roasted walnuts, baby beets, feta, toasted pide, mixed leaves, orange vinaigrette	
<b>Lamb 'Fillet'</b>	<b>41</b>
Heirloom tomato, spanish onion, feta, olives, capsicum, zucchini, tzatziki, rocket	
<b>Pork Fillet Tenderloin</b>	<b>33</b>
Caramelised pear and spanish onion, kipfler potato, sweet potato crisps, tarragon butter sauce	
<b>250g Fillet Steak</b> (CAPE BYRON)	<b>41</b>
Mediterranean herb butter, shoestring fries	
<b>Add creamy garlic SA king prawns</b>	<b>15</b>

## PLATTERS

All served with chat potatoes, salad greens, housemade sauce

<b>Chargrilled Australian Seafood</b> (min 2 people) Prawns, scallops, octopus, calamari, garfish	<b>69 PER PERSON</b>
<b>Classic Australian Seafood</b> (min 2 people) PANKO CRUMBED OR BEER BATTERED Garfish, prawns, calamari, scallops	<b>44 PER PERSON</b>
<b>Chargrilled Surf &amp; Turf</b> (min 2 people) Marinated lamb fillet, prawns, chicken breast, octopus, calamari	<b>69 PER PERSON</b>
<b>Charcoal Meat</b> (min 2 people) Chicken, sheftalia, marinated lamb fillet, loukaniko, pork fillet	<b>69 PER PERSON</b>

## SIDES

<b>Greek Salad</b> Tomato, cucumber, kalamata olives, spanish onion, feta	<b>14</b>
<b>Tossed Salad</b> Mesclun, tomato, spanish onion	<b>11</b>
<b>Chat Potatoes</b> Rosemary, black Cyprus sea salt	<b>12</b>
<b>Green Beans</b> Olive oil, lemon	<b>13</b>
<b>Sauces</b> Tartare, Sweet Chilli, Lemon Mayonnaise	<b>2</b>

# LOUCA'S CLASSIC SEAFOOD

## BATTERED, PANKO CRUMBED, CHARGRILLED OR SALT & PEPPER

Chips, garnish, housemade tartare sauce

**Australian King Prawns** SPENCER GULF (SA) **36**

**Australian Calamari** SOUTHERN CALAMARI (SA) **31**

**Australian Scallops** HERVEY BAY (QLD) **33**

**SA King George Whiting & SA King Prawns** **39**

**Jewels of the Sea** (Australian) **33**  
Prawns, Calamari & Scallops

**Ocean Catch** (Australian)  
Prawns & Calamari **32**  
Prawns & Scallops **32**  
Calamari & Scallops **32**

	<b>1 Fillet</b>	<b>2 Fillets</b>
Garfish (SA)	<b>22</b>	<b>32</b>
King George Whiting (SA)	<b>25</b>	<b>39</b>
Barramundi (Cone Bay WA)	<b>22</b>	<b>36</b>
Flathead (SA)	<b>22</b>	<b>36</b>
Snapper (SA)	<b>22</b>	<b>36</b>

**Any piece of fish added to any dish on the menu**

Garfish (SA)	<b>10</b>
King George Whiting (SA)	<b>14</b>
Baramundi (Cone Bay - WA)	<b>14</b>
Flathead (SA)	<b>14</b>
Snapper (SA)	<b>14</b>

**Any seafood added to any dish on the menu**

Australian King Prawns SPENCER GULF (SA)	<b>14</b>
Australian Calamari SOUTHERN CALAMARI (SA)	<b>14</b>
Australian Scallops HERVEY BAY (QLD)	<b>15</b>

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## WHOLE FISH

Chargrilled, chat potatoes

**GARFISH (2)** POA

**KING GEORGE WHITING** POA

**FLOUNDER** POA

**SNAPPER** POA

**ROBARRA BARRAMUNDI** POA

## PASTA

**Australian Seafood Linguine** 37

King prawns, calamari, scallops, mussels, white wine, tomato, basil, garlic, olive oil (chilli optional)

**Blue Swimmer Crab Parpardelle** (PORT BROUGHTON SA) 36

Crab meat, olive oil, white wine, chilli, garlic, cherry tomato napolitan, cream

**Smoked Salmon Linguine** (TASMANIA) 29

Cream, white wine, garlic, capers, shallot, cherry tomato, zucchini

**Spencer Gulf Risotto** 35

King prawns, mussels, saffron, olive oil, white wine, garlic

**Vegetarian Linguine** 29

Eggplant, zucchini, tomato, snow pea, napolitan

## DESSERTS

<b>Kourabiethes</b>	<b>4</b>
Traditional Greek shortbread biscuit	
<b>Baklava</b>	<b>9</b>
Filo pastry, almonds, walnuts, cinammon, rosewater syrup	
<b>Loula's Kataifi</b>	<b>12</b>
Shredded filo pastry, almonds, walnuts, rosewater syrup, custard, cream	
<b>Cinnamon Spiced Poached Pear</b>	<b>15</b>
Spiced syrup, burnt honey, honey icecream, almond crumble	
<b>Greek Yoghurt Rosewater Pannacotta</b>	<b>16</b>
<i>May contain traces of gluten</i> Strawberries, pistachio, meringue	
<b>Loula's Warm Chocolate Cake</b>	<b>16</b>
FLOURLESS <i>May contain traces of gluten</i> Chocolate crumb, chocolate sauce, coffee ice cream	
<b>Cheese Platter</b>	<b>20pp</b>
Cheddar, camembert, blue vein crackers, dried fruits, nuts	

## DESSERT WINE

De Bortoli 'Noble One' Botrytis Semillon (375ml) RIVERINA	<b>10/49</b>
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## COFFEE

Cappuccino	<b>4.5</b>
Flatwhite	<b>4.5</b>
Latte	<b>4.5</b>
Long Black	<b>4</b>
Short Black	<b>3</b>
Macchiato	<b>3.5</b>
Decaf	<b>4.5</b>
Hot Chocolate	<b>5.5</b>
Greek Coffee	<b>4</b>

## TEA

English Breakfast	<b>4.5</b>
Earl Grey	
Peppermint	
Chamomile	
Green	
Lemon	