

MEZÉ / STARTERS

SA King Prawn Cocktail	19
Mesclun, heirloom tomato, housemade seafood sauce	
White Bait (SAWA)	15
Housemade lemon mayonnaise	
Grilled Haloumi	16
Olive oil, lemon	
Australian Octopus	18
Charcoaled, tarama	
Creamy Garlic Australian King Prawns (SA)	18
Seasoned cream, white wine, butter, garlic, parsley Fragrant Jasmine rice	
Chilli Australian King Prawns (SA)	18
Tomato, white wine, garlic, olive oil, chilli Fragrant Jasmine rice	
Australian Seafood Chowder	18
Spencer Gulf king prawns, calamari, mussels	
Sheftalia	15
Traditional Cypriot Sausage	
BATTERED, PANKO CRUMBED, CHARGILLED OR SALT & PEPPER	
Your choice for the following three dishes	
Australian King Prawns SPENCER GULF (SA)	18
Australian Calamari SOUTHERN CALAMARI (SA)	16
Australian Scallops HERVEY BAY (QLD)	17
Louca's Mezé (Australian Seafood - min 2 people)	23PER PERSON
Huon smoked salmon, salt & pepper calamari, chargilled prawns, white bait, pitta, dip	

DIPS & PITTA

Taramosalata - cod roe, bread crumb, olive oil, lemon juice	8
Tyrokafteri - feta, chilli, lemon, olive oil	8
Tzatziki - yoghurt, cucumber, garlic, olive oil, mint	8
Melanzana Salata - chargrilled eggplant, garlic, olive oil, lemon	8
Trio of Dips	18
Extra Pitta	3.5

BREAD

Garlic Bread	7.5
Mustard Bread	7.5

OYSTERS - COFFIN BAY SA

	1/2 dozen	Dozen
Natural	19	31
Red wine vinegar, shallot		
Kilpatrick	20	33
Bacon, worcestershire		
Mornay	20	33
Cream, kefalograviera cheese blend		
Louca	21	34
Chardonnay, shallot, chilli, cream, kefalograviera cheese blend		
Mixed Dozen		
Half natural, Half one flavour		37
Two cooked flavours		39

LOUCA'S HOUSE SPECIALITIES

Barramundi Steak - CONE BAY (WA) <i>salt water</i>	35
Chargrilled, warm mediterranean chickpea salad	
King Salmon - KING ORA, MALBOROUGH (NZ)	35
Warm nicoise salad Potato, bean, olive, cherry tomato, egg	
Moreton Bay Bugs (QLD)	45
Chargrilled, ouzo & lemon infused, rocket salad	
Chargrilled Vegetarian Stack	25
Eggplant, zucchini, capsicum, kipfler potato, feta, cream	
Australian Seafood Chowder	30
Spencer Gulf king prawns, calamari, mussels	
Creamy Garlic Australian King Prawns (SA)	32
Seasoned cream, white wine, butter, garlic, parsley Fragrant Jasmine rice	
Chilli Australian King Prawns (SA)	32
Tomato, white wine, garlic, olive oil, chilli Fragrant Jasmine rice	

CHARCOAL

Australian Octopus (SA)	38
Greek salad, chat potatoes, tarama	
Free Range Chicken Breast	28
Roasted walnuts, baby beets, feta, toasted pide, mixed leaves, orange vinaigrette	
Lamb 'Fillet'	39
Heirloom tomato, spanish onion, feta, olives, capsicum, zucchini, tzatziki, rocket	
Pork Fillet Tenderloin	32
Caramelised pear and spanish onion, kipfler potato, sweet potato crisps, tarragon butter sauce	
250g Fillet Steak (CAPE BYRON)	39
Mediterranean herb butter, shoestring fries	
Add creamy garlic SA king prawns	15

PLATTERS

All served with chat potatoes, greek salad, housemade sauce

Chargrilled Australian Seafood (min 2 people) Prawns, scallops, octopus, calamari, garfish	60 PER PERSON
Classic Australian Seafood (min 2 people) PANKO CRUMBED OR BEER BATTERED Garfish, prawns, calamari, scallops	39 PER PERSON
Chargrilled Surf & Turf (min 2 people) Marinated lamb fillet, prawns, chicken breast, octopus, calamari	60 PER PERSON
Charcoal Meat (min 2 people) Chicken, sheftalia, marinated lamb fillet, loukaniko, pork fillet	60 PER PERSON

SIDES

Greek Salad Tomato, cucumber, kalamata olives, spanish onion, feta	12
Tossed Salad Mesclun, tomato, spanish onion	10
Chat Potatoes Rosemary, black Cyprus sea salt	12
Green Beans Olive oil, lemon	12
Sauces Tartare, Sweet Chilli, Lemon Mayonnaise	2

LOUCA'S CLASSIC SEAFOOD

BATTERED, PANKO CRUMBED, CHARGRILLED OR SALT & PEPPER

Chips, garnish, housemade tartare sauce

Australian King Prawns SPENCER GULF (SA) **34**

Australian Calamari SOUTHERN CALAMARI (SA) **27**

Australian Scallops HERVEY BAY (QLD) **30**

SA King George Whiting & SA King Prawns **36**

Jewels of the Sea (Australian) **31**
Prawns, Calamari & Scallops

Ocean Catch (Australian)
Prawns & Calamari **30**
Prawns & Scallops **28**
Calamari & Scallops **28**

	1 Fillet	2 Fillets
Garfish (SA)	21	30
King George Whiting (SA)	23	36
Barramundi (Cone Bay WA)	22	35
Flathead (SA)	22	35
Snapper (SA)	22	35

Any piece of fish added to any dish on the menu

Garfish (SA)	9
King George Whiting (SA)	13
Baramundi (Cone Bay - WA)	13
Flathead (SA)	13
Snapper (SA)	13

Any seafood added to any dish on the menu

Australian King Prawns SPENCER GULF (SA)	13
Australian Calamari SOUTHERN CALAMARI (SA)	12
Australian Scallops HERVEY BAY (QLD)	14

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

WHOLE FISH

Chargrilled, chat potatoes, garnish

GARFISH (2) POA

KING GEORGE WHITING POA

FLOUNDER POA

SNAPPER POA

BARRAMUNDI POA

PASTA

Australian Seafood Linguine 35

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

Blue Swimmer Crab Linguine (PORT BROUGHTON SA) 36

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

Smoked Salmon Linguine (TASMANIA) 28

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

Australian Seafood Casarecce 30

King prawns, Calamari, Scallops

White wine, olive oil, tomato, feta, basil, olives

Spencer Gulf Risotto 35

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

DESSERTS

Kourabiethes	4
Traditional Greek shortbread biscuit	
Baklava	9
Filo pastry, almonds, walnuts, cinammon, rosewater syrup	
Loula's Kataifi	12
Shredded filo pastry, almonds, walnuts, rosewater syrup, custard, cream	
Cinnamon Spiced Poached Pear	15
Spiced syrup, burnt honey, honey icecream, almond crumble	
Greek Yoghurt Rosewater Pannacotta	16
<i>May contain traces of gluten</i> Strawberries, pistachio, meringue	
Loula's Warm Chocolate Cake	16
FLOURLESS <i>May contain traces of gluten</i> Chocolate crumb, chocolate sauce, coffee ice cream	
Cheese Platter	18pp
Cheddar, camembert, blue vein crackers, dried fruits, nuts	

DESSERT WINE

De Bortoli 'Noble One' Botrytis Semillon (375ml) RIVERINA	9.5/45
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COFFEE

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

TEA

4.5

English Breakfast
Earl Grey
Peppermint
Chamomile
Green
Lemon