

BAR LOU LOU





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WINES

BUTTERFLY KISSES PROSECCO \$12 / \$49

DEAR VINCENT PET NAT \$16 / \$64

KONPIRA MARU PET NAT \$16 / \$64

HARRISON GRENACHE BLANC \$18 / \$70

SIGURD CHENIN BLANC \$19 / \$74

M&J BECKER CHARDONNAY \$18 / \$70

CRFT MENCIA ROSE \$16 / \$64

MOMENTO MORI SKINSY \$17 / \$67

BEN HAINES FIELD RED (CHILLED) \$15 / \$60

D.C.B PINOT NOIR \$17 / \$66

ADLIB PURP GSM \$19 / \$79

SMALLFRY CABERNET SAUVIGNON \$19 / \$79





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BEERS ON TAP

HEADS OF NOOSA JAPANESE LAGER

Pot \$10 | Schooner \$13 | Pint \$15

SOAPBOX OPINIONATOR PALE ALE

Pot \$10 | Schooner \$13 | Pint \$15

GUINNESS

Pint \$17

BEERS NOT ON TAP

XXXX GOLD \$9

4 PINES PACIFIC ALE \$10

SEALEGS IPA \$15

TWO BAYS GLUTEN FREE DRAUGHT \$12

HEAPS NORMAL XPA 0% \$10

GUINNESS ZERO 0% \$11

NOT BEERS, NOT ON TAP

BREWDOG BROWN SNAKE GINGER BEER \$13

ZYTHO BREWING HAZY APPLE CIDER \$9





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COCKTAILS

ESPRESSO MARTINI \$18

TOMMY'S MARGARITA \$17

APEROL SPRITZ \$15

NEGRONI \$18

SOFT DRINKS ETC.

COKE \$4.50

COKE ZERO \$4.50

BUNDABERG GINGER BEER \$5

LEMONADE \$4.50

LEMON, LIME & BITTERS \$6

GRAPEFRUIT SODA \$5

KIDS JUICE \$3.50





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SMALL PLATES

ROTI & SATAY SAUCE \$12

Flaky toasted roti with house made red curry satay sauce (VE)

SPRING ROLLS (4) \$12

Vegetable spring rolls served with sweet chilli dipping sauce (V)

CURRY PUFFS (4) \$12

Vegetable curry puffs served with sweet chilli dipping sauce (V)

STREET STYLE THAI LOADED FRIES \$18

Crispy fries, coated in Asian spices, topped with a bunch of delicious house made sauces (VE) (GF)

CHICKEN SKEWERS (3) \$16

Lemongrass (yum!), ginger (yay!), garlic (mmm!), chilli (ooh!), miso glaze (ahh!) (GF)

FRIED CHICKEN \$16

Served with a Sriracha mayo dipping sauce (GF)

CRISPY TOFU \$16

Served with Sriracha mayo and house made satay sauce (VE) (GF)

VEGAN MEATBALLS (4) \$16

You won't believe it's not meat! Tender house made vegan meatballs served with a creamy vegan lime sauce (VE) (GF)

MISO GLAZED VEGGIES \$15

Miso glazed zucchini and eggplant with a Sriracha mayo drizzle, Who doesn't love a good drizzle!? (VE) (GF)

BAHN MI CROSTINIS (3) \$25

Oui oui baguette! Ginger and lemongrass pork patties layered with poached apple and pickled veg, tucked between two slices of toasted baguette.

TUNA TATAKI \$32

Served with house made blood orange ponzu, hazelnut crisp and avocado puree (GF)

VE = Vegan | V = Vegetarian | GF = Gluten Free





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BIG PLATES

YUZU AND GINGER GLASS NOODLE SALAD \$25

W/ pulled chicken or jackfruit, fresh crunchy vegetables, and a zesty yuzu and ginger dressing (VE Option) (GF)

KIMCHI ROTI TOASTIE \$25

Kimchi, goat's cheese and caramelised onions, served with a side of crisps and a big ol' pickle (V)

THAI BUNNINGS SAUSAGE (2) \$26

Not your average snag! Thai pork sausage with caramelised onions and house made smoky tomato chilli sauce, served with a side of crisps

CHICKEN SATAY KEBAB \$28

Crispy roti loaded with curry chicken, zesty Asian slaw, house made satay sauce and a bunch of other frickin' delicious toppings

HOT HONEY FRIED CHICKEN & RICE \$26

Served with Asian slaw and a Sriracha mayo dipping sauce (GF)

JAPANESE CHICKEN CURRY PIE \$26

Delicious golden Japanese curry, but make it a pie! Served with fries and Asian slaw

THAI GREEN FISH CURRY \$26

Rich green curry, market fish, baby zucchini and other veggies, served with jasmine rice (GF)

THAI RED VEGGIE CURRY \$26

Fragrant red curry with tofu, chickpeas and veggies, served with jasmine rice (VE) (GF)

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JASMINE RICE \$5

PLAIN FRIES \$6

FRIES W/ ASIAN SPICE MIX \$7

ASIAN SLAW \$7

SAUCES:

House made creamy vegan lime sauce \$5

House made vegan cheese sauce \$5

House made red curry satay sauce \$5

Sweet chilli sauce \$3

Sriracha mayo \$3

Japanese mayo \$3

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