



## Welcome Back To LuLo

8 courses to celebrate dining scene \$80pp &  
matching drinks \$50pp

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**Assortment of Andean tapioca crisps w salsas**

*match*

*Estrella Galicia lager, Spain/Hoya, Brut Nature Cava*

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**Appellation oysters, smoked tomato, cucumber & yellow chilli**

*match*

*Gran Barquero, Amontillado sherry, Jerez, Spain*

**Tuna Ceviche Nikkei, wakame, radish, chilli, dashi & finger lime**

*match*

*2018 Lange Estate, Chardonnay, Franklin River WA*

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**Ox tongue, parsley puree & tomato salsa**

*match*

*2017 Casadonso, Carmenere Reserva, Chile*

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**Potato terrine, lentils, piquillo peppers emulsion**

*Match*

*Arquiteka Cider, dry apple cider, Yarra Yalley, VIC*

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**Cuttlefish with squid ink rice**

*match*

*2017 Serie Terra, Torrontes, Mendoza, Argentina*

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**Twice cooked pork belly,  
sun artichoke, pickle & panca & chocolate jus**

*match*

*2015 Baltos, Mencia, Ribera Sacra, Spain*

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**Dessert**

**St James Tart, poached hibiscus pear & Lulo ice cream**

*"THE WALDO"*

*Spiced rum, Monte Negro & Licor 43 with orange bitters stirred over ice*



## Welcome Back To LuLo (Vegan)

8 courses to celebrate dining scene \$80pp &  
matching drinks \$50pp

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**Crispy potato & cassava crisps with truffle salt**

*match*

*Estrella Galicia lager, Spain/Hoya, Brut Nature Cava*

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**Palm heart ceviche, aji amarillo, fingerlime & avocado**

*match*

*Gran Barquero, Amontillado sherry, Jerez, Spain*

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**Beetroot whipped chickpeas, heirloom carrots & spices**

*match*

*2018 Lange Estate, Chardonnay, Franklin River WA*

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**Pine mushrooms, tofu, truffle custard, dried mushrooms & nuts**

*match*

*2017 Casadonso Carmenere Reserva, Chile*

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**Potato terrine, lentils, piquillo peppers emulsion**

*match*

*Arquiteka Cider, dry apple cider, Yarra Yalley, VIC*

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**Pumpkin, chard rainbow, pepitas (goats' cheese optional)**

*match*

*2017 Serie Terra, Torrontes, Mendoza, Argentina*

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**Jerusalem artichoke, roasted cauliflower, crispy quinoa  
& new season walnuts**

*match*

*2015 Baltos, Mencia, Ribera Sacra, Spain*

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**Dessert**

**Chocolate Garnache, coffee oil & orange soil**

*"THE WALDO"*

*Spiced rum, Monte Negro & Licor 43 with orange bitters stirred over ice*