

WELCOME TO



Lulo is all about South American-style small plates and a curated list of local and international wines, served late into the night.

We combine traditional flavours with contemporary cooking techniques and the best local produce.

Our menu is designed for sharing with friends & family, with tapas plates, delicious mains and desserts.

We pride ourselves in providing a delicious range of gluten-free, vegetarian and vegan options and will do our best to accommodate and special dietary requirements.

Add a little excitement to your dining experience by trying some of our signature cocktails or a twisted Lulo cocktail classic.

** Ask to see our Chef's Degustation Set Menu*

**PLEASE NOTE, UNFORTUNATELY WE
CANNOT SPLIT BILLS**

APETISERS

Starters

Mixed Spanish Olives 12
served with sourdough croutons

Cheese Board 30
3 cheeses (20g ea) w pickles & crackers

Charcuteria Board 2 meat | 28 3 meat | 36
Jamon Serrano, Spicy Salami or Peppercorn Soppressa
(Sliced to order.)

Sourdough starter ½ loaf | 5 Full loaf | 8
Housemade, served warm with Olive Oil & Sea Salt
**Add on whipped ricotta side | 5*

Sweet Potato & Plantain Crisps (gf) 12
served with avocado salsa

Appellation Oysters (gf) Each | 8
Freshly shucked to order & served with ½ doz | 29
Bloody Mary & Aji Coriander Pickle doz | 55

Ceviche

Petuna Ocean Trout (gf) 26
cured with pink grapefruit and dressed with
Peruvian chilli, avocado & radish

Avocado & Palmheart ceviche (gf|v|vgn*) 20
with sweet potato, pickled shallots, chilli & lime

PLATES TO SHARE

- Wagyu Beef Tataki** (gf) **26**
w black sesame aioli, jalapeno, fresh apple & radish
- Colombian Empanada** (gf) **2pc | 16**
chicken & potato, served with Aji coriander salsa
- Mushroom & Manchego Cheese Croquettes** **4pc | 20**
with panca aioli & baby popcorn crumb
- Marinita's Croquettes** (gf) **4pc | 20**
Lovingly called 'Lil Piggies', these plantain croquettes are rolled in crispy pork with a gooey cheese centre & served with grilled Pineapple salsa
- Patacones** (gf|v|vgn*) **3pc | 20**
Fried Plantain served with a grilled corn, Avocado, smoked tomato, coriander & lime salsa
- Tempura Cauliflowerettes** (gf|v|vgn*) **24**
with Miso pumpkin puree, almonds, pepitas, goat's cheese & beetroot
- BBQ Corn Cobs** (gf|v|vgn*) **18**
served with chipotle aioli & coconut crumb
- Fried Calamari** (gf) **28**
served with saffron aioli & seasonal herbs

MAINS TO SHARE

- Aji de Gallina Roast** (gf) 42
Peruvian chicken with creamy walnut &
Aji amarillo sauce
- Crispy skin Pork Belly** (gf) 40
w mushroom ponzu, guava & hibiscus
- Wagyu Picanha** (gf) 52
char-grilled Wagyu 8+ 280g,
served with spicy Chimmi Churri salsa
- Coffee Glazed Lamb Shoulder** (gf) 46
12hr Slow Cooked, served with fennel & yam puree
- Confit baked Pumpkin** (gf|v|vgn*) 32
served with sofrito, pepitas, coconut cream &
toasted coconut
- Caribbean Seafood Cazuela bisque** (gf) Serves 2 | 50
w Prawns, Fish, Mussels, Calamari & coconut cream

VEGETABLES & SIDES

- Green Tomato Salad** (gf|v|vgn*) 16
w Goat's cheese, palm heart & coriander vinaigrette
& topped w dried olives
- Cassava & Sweet Potato Chips** (gf) 14
served with Huacana chilli & cheese sauce
- Potatas Bravas** (gf|v|vgn*) 18
baby potatoes with spicy tomato salsa & aioli
- Chargrilled Broccoli** (gf|v*) 20
served with walnut Aji, goats cheese & parsley puree

DESSERTS

Colombian Churros served with dulce de leche	4pc 16
Venezuelan Chocolate Ganache (gf) served w orange soil	15
Key Lime Lemon Tart served w mandarin puree and strawberry & rhubarb sorbet	15
‘The Brazilian’ (gf) parfait of Lime, Fejoa & Avocado w coconut foam and pineapple gel	16
Latin Ice Creams <i>See specials board or ask your waiter for flavours</i>	3 scoops 14
Cheese Board 3 cheeses (20g ea) w pickles & crackers	30

HOT DRINKS

Tea English Breakfast, Earl Grey, Green, Peppermint or Chamomile	5
Coffee <i>Decaf + 0.50</i>	5
Hot Chocolate or Mocha	6