

Lou's

by

HORIZON

LUNCH

Thursday to Monday - 11:00am to 3:30pm

DINNER

Friday to Sunday - 5:30pm to 8:30pm

08 7800 3222
LousByHorizon.com.au
hello@lousbyhorizonbarossa.com.au

Groups of 8 or more must dine from our set menu options:
Feed Me, Two Course, Three Course or Four Course.

Two Course \$64.00

Entree + Main

Three Course \$72.00

Starters + Entree + Main or Dessert

Four Courses \$90.00

Starters + Entree + Main + Dessert

Express Lunch \$40.00

Starters + Pasta

Only on Week Days

Starters

Olive & Rosemary Focaccia (DF, each) \$5.00

With olive oil and balsamic

Croquette (GF, each) \$8.50

Truffle mushroom, smoked ham, mozzarella and garlic aioli

☞ Leone Premium Shiraz Cuvee

Arancini (V, GF, each) \$8.00

Roast pumpkin and spinach arancini, paprika aioli and parmesan cheese

☞ Fierce III Prosecco

Entree

Antipasto Platter (serves 2) \$26.00

Alexandrina cheddar, provolone, aged prosciutto, sopressa, homemade beetroot hummus, babaganoush, marinated olives, pickled vegetables, crostini and lavosh

SA Oysters (GF, DF) (6) \$26.00

With shallot, red wine vinaigrette

☞ Fierce III Wild Blend

Crispy Calamari (GF, DF) \$26.00

Salt & pepper crispy calamari with garlic aioli

☞ Fierce III Dry Rose

Kingfish Crudo (GF, DF) \$26.00

Shaved fennel, orange campari dressing, dill, fish roe

☞ Fierce III Pinot Grigio

Pasta & Risotto

Nonna's Gnocchi (V, O) \$36.00

Homemade gnocchi, chilli, garlic and broccolini in rosetta sauce

☞ Leone Chardonnay

Chicken al Fredo \$38.00

Creamy rigatoni, braised chicken, spinach, sun dried tomato and cream

☞ Fierce III Wild Blend

Chilli Crab Linguini \$42.00

SA blue swimmer crab meat, chilli, crustacean cream, tomato, topped with Nduja crumb and lobster oil

☞ Heritage Series Centenarian

Old Vine Grenache

Pork Casarecce (O) \$38.00

Pork and fennel ragu, cavalo nero, parsley and pecorino

☞ Fierce III Sagrantino

Beef Rigatoni \$40.00

Slow cooked beef ragu, parmesan topped with garlic crumb

☞ Heritage Series Centenarian

Old Vine Shiraz

Risotto Chicken (GF, O) \$38.00

Tender chicken, onion, green pea, mushroom, cream, topped with shaved parmesan

☞ Fierce III Shiraz Grenache Mataro

Sides \$14.00

Roast Rosemary Potatoes (GF, DF, VG)

With bell pepper, caramelised onion and smoked paprika

Fries (GF, VG, O)

Truffle and parmesan with garlic aioli

Crispy Chilli Garlic Beans (GF, VG)

Mix Green Salad (GF, VG)

With mustard vinaigrette

Meat & Fish

Braised Beef Brisket (GF) \$44.00

With mustard mash, pink peppercorn glaze

☞ Heritage Series Centenarian

Old Vine Shiraz

Pan-seared Saltbush Chicken (GF, DF) \$42.00

With smoked pumpkin puree, rosemary potatoes and pan gravy

☞ Fierce III Pinot Grigio

Oven Baked Salmon (GF) \$44.00

With green pea, lemon risotto and chive sauce

☞ Leone Chardonnay

Lamb Rump (GF) \$42.00

Tender medium cooked lamb rump, mustard mash, black garlic butter

☞ Heritage Series Centenarian

Old Vine Shiraz Mourvedre

Dessert

Chocolate Brownie \$16.00

With vanilla ice cream

☞ Lou Miranda Estate Aged Cobweb

Passion Fruit Panna Cotta (GF) \$16.00

With honeycomb, berry coulis, almond biscotti

☞ Leone Aged Muscat

Fried Ice Cream (GF) \$16.00

With chocolate sauce and berry coulis

☞ Leone Aged Tawny

Cannoli (each) \$8.00

Ricotta cheese filling & pistachio

☞ Leone Tawny Rum Liqueur

Affogato \$16.00

Vanilla ice cream, espresso and a choice of Frangelico, Kahlua or Cointreau

Allergy Disclaimer: We take great care to avoid cross-contamination, but dishes may contain traces of allergens. Please inform our staff of any dietary requirements when ordering.

V - Vegetarian, **VG** - Vegan, **GF** - Gluten Free, **DF** - Dairy Free, **O** - Option Available

Card Charges Apply | Surcharge on Public Holidays

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Groups of 8 or more must dine from our set menu options:
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Feed Me Menu \$69.00

Our Feed Me menu is available for two or more guests, served shared-style to the table for everyone to enjoy.

Antipasto Platter

Alexandrina cheddar, provolone, aged prosciutto, sopressa, homemade beetroot hummus, babaganoush, marinated olives, pickled vegetables, crostini and lavosh

Primi

Pork Casarecce

Pork and fennel ragu, cavalo nero, parsley and pecorino

Mushroom Risotto (V, GF)

Creamy risotto with wild mushrooms, procini dust, enoki and pecorino

Secondi

Braised Beef Brisket (GF)

With mustard mash, pink peppercorn glaze

Pan-seared Lemon Sage Chicken (GF, DF)

With sweet pumpkin puree, rosemary potatoes and pan gravy

Add Dessert

Chocolate Brownie \$8.00

With vanilla ice cream

Passion Fruit Panna Cotta (GF) \$8.00

With honeycomb, berry coulis, almond biscotti

Fried Ice Cream (GF) \$8.00

With chocolate sauce and berry coulis

Cannoli (each) \$6.00

Ricotta cheese filling & pistachio

Dinner Specials (available from 5:30pm)

Entree

Beef Carpaccio (GF)

\$26.00

Pickled mushroom, cured egg yolk, shave parmesan

Main

Flame Grilled Rack of Lamb

\$42.00

Garlic rosemary marinated rack served with charred eggplant puree and maple roasted carrot

Chargrilled Black Angus Steak

\$55.00

300gm Scotch fillet with mustard mash, grilled broccolini and Fierce III Shiraz jus

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Vegetarian Menu

Starters

Olive & Rosemary Focaccia (DF, each) \$5.00
With olive oil and balsamic

Arancini (V, GF, each) \$8.00
Roast pumpkin and spinach arancini,
paprika aioli and parmesan cheese
🍷 Fierce III Prosecco

Cauliflower Steak (VG, GF) \$30.00
With beetroot hummus, dukkah, tomato
caper salsa
🍷 Fierce III Wild Blend

Nonna's Gnocchi (V, O) \$36.00
Homemade gnocchi, chilli, garlic and
broccolini in rosetta sauce
Leone Merlot

Mains

Eggplant Involtini (V, GF) \$32.00
Grilled eggplant stuffed with ricotta
thyme and baked in tomato sugo with
mozzarella
🍷 Fierce III Shiraz

Mushroom Risotto (V, GF, O) \$32.00
Creamy risotto with wild mushrooms,
procini dust, enoki and pecorino
🍷 Fierce III Shiraz Greanche Mataro

Vegetarian Rigatoni (V, O) \$32.00
Creamy Rigatoni, spinach, sun dried
tomato, capsicum and cream
🍷 Fierce III Dry Rose

Dessert

Seasonal Sorbet (VG, GF) \$12.00
Ask our friendly Staff for available
options

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