

**LUNCH**

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

**DINNER**

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

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

# Lou's

by

## HORIZON

08 7800 3222

LousByHorizon.com.au

hello@lousbyhorizonbarossa.com.au

**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, cavolo 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 vinagrette

**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 &amp; 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, cavolo 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**

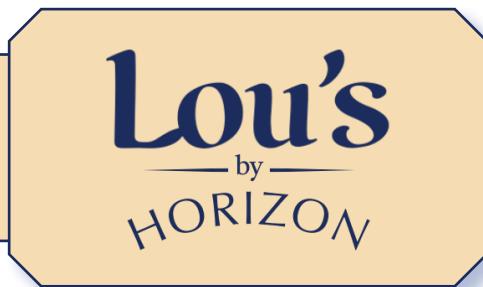
**Flame Grilled Rack of Lamb** \$42.00  
Garlic rosemary marinated rack served with charred eggplant puree and maple roasted carrot

**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

### 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

**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

**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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