

Open for
Lunch: Thursday to Monday
Dinner: Friday and Saturday



08 7800 3222
www.lousbyhorizon.com.au
hello@lousbyhorizonbarossa.com.au

Feed Me Menu (\$69 PP)

Our Feed Me menu is available for a minimum of 2 guests. For group bookings of 8 or more, we kindly request the selection of the Feed Me option. Dishes are served in a shared style to the centre of the table and are designed to be enjoyed together.

Antipasto Platter

Beetroot Hummus, Eggplant Babbaganoush, sliced mild Sorpressa, Alexandrina Cheddar, House marinated olives, homemade vegetable pickles, fennel lavosh, crackers crostini, dried fruits and nuts

Primi

CASARECCE

Pork sausage, Cavolo Nero, Chilli and Grana Padano

MUSHROOM RISOTTO (GF)

Creamy Risotto with Wild Mushrooms, Porcini dust, Enoki and Pecorino

Secondi (choose one)

BRAISED BEEF BRISKET IN RED WINE (GF)

With Mustard Mash, Seasonal Vegetables and Pink Peppercorn glaze

PAN SEARED LEMON SAGE CHICKEN (GF)

Sweet Pumpkin, Rosemary Potato and Pan Gravy

Add Dessert

CANNOLI +\$6 PP

Filled with Ricotta Cheese and Pistachio

PASSION FRUIT PANNA COTTA (GF) +\$8 PP

With honeycomb, berry coulis, pistachio crumble

FRIED ICE CREAM (GF) +\$8 PP

With chocolate sauce and muddled berries

CRISPY DATE AND PISTACHIO FILO +\$8 PP

With toffee ice cream and salted caramel sauce

Dinner Specials

Available from 5:30 pm

BEEF CARPACCIO (GF) \$26

Pickled mushroom, cured egg yolk, shaved parmesan

BUTTERMILK CHICKEN (5PC) \$26

Crumbed lemon feta and lettuce

FLAME GRILLED RACK OF LAMB (GF) \$42

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

CHARGRILLED BLACK ANGUS STEAK (GF) \$55

300 gms Scotch fillet grilled to perfection and served with paprika roast potatoes, grilled broccolini and Fierce III shiraz jus

V - Vegetarian, VG - Vegan, GF - Gluten Friendly,

DF - Dairy Free, O - Option Available

Allergy Disclaimer: While we take every precaution to avoid cross-contamination, we cannot guarantee that our dishes are completely free from traces of nuts, seafood or any other allergens. If you have a food allergy or dietary restriction, please inform our staff when placing your order so we can assist you in making safe dining choices.

Card Charges Apply | Surcharge on Public Holidays

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Lou's

by

HORIZON

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Small Plate / Entree

ANTI PASTO PLATTER	\$42
Alexandrina Cheddar, Provolone, Aged Prosciutto, Sopressa, Homemade beetroot hummus, babaganoush, marinated olives, pickled vegetables, crostini and lavosh	
OLIVE & ROSEMARY FOCACCIA (3 PC)(DF).....	\$12
With Olive oil and Balsamic	
CROQUETTE (EACH) (GF)	\$8.5
Truffle mushroom, Smoked Ham, Mozzarella and Garlic aioli	
ARANCINI (3 PC) (V) (GF)	\$24
Roast Pumpkin spinach arancini, paprika aioli and parmesan cheese	
SA OYSTERS (6 & 12) (GF, DF)	\$26..... \$46
With shallot red wine vinaigrette	
CRISPY CALAMARI (GF, DF)	\$26
Salt & Pepper crispy Calamari with Garlic aioli	
KINGFISH CRUDO (GF, DF)	\$26
Shaved Fennel, Orange Campari Dressing, dill, fish roe	

Pasta + Risotto

NONNA'S GNOCCHI (V, O)	\$36
Homemade gnocchi, chilli, garlic and broccolini in rosetta sauce	
CHICKEN AL FREDO.....	\$36
Creamy Rigatoni, Braised chicken, spinach, sun dried tomato and cream	
LINGUINI MARINARA	\$42
Prawns, calamari, fish and mussels tossed in Napoli sauce and pecorino cheese	
CHILLI CRAB LINGUINI.....	\$42
SA blue swimmer crab meat, chilli, crustacean cream, tomato, topped with Nduja crumb and lobster oil	
PORK CASARECCE (O)	\$36
Casarecce with pork and fennel ragu, cavalo nero, parsley and pecorino	
BEEF RIGATONI	\$38
Slow cooked beef ragu tossed with Rigatoni, parmesan topped with garlic crumb	
RISOTTO CHICKEN (GF, O)	\$36
Tender Chicken, onion, green pea, mushroom, cream, topped with parmesan	
EGGPLANT INVOLTINI (V, GF)	\$32
Grilled Eggplant Stuffed with ricotta thyme and baked in tomato sugo with mozzarella	

Meats + Seafood

BRAISED BEEF BRISKET (GF)	\$44
With mustard mash, pink peppercorn glaze	
GRILLED LAMB KOFTA	\$42
Greek style lamb kofta, pita bread, toum and chickpea salad	
PAN SEARED SALTBUSH CHICKEN (GF)	\$39
With Smoked Pumpkin, pure, rosemary Potato and Pan Gravy	
OVEN BAKED SALMON (GF)	\$44
With Green pea lemon risotto and chive sauce	
LAMB RUMP (GF)	\$38
Tender medium cooked lamb rump, mustard mash, black garlic butter	

Sides

ROAST ROSEMARY POTATOES	\$14
With bell pepper, caramelised onion and smoked paprika	
TRUFFLE AND PARMESAN FRIES WITH GARLIC AIOLI	\$16
CRISPY CHILLI GARLIC BEANS	\$12
MIX GREEN SALAD WITH MUSTARD VINAGRETTE	\$12

Dessert

CANNOLI (EACH)	\$8
Ricotta cheese filling and pistachio	
PASSION FRUIT PANNA COTTA	\$16
With honeycomb, berry coulis, almond biscotti	
FRIED ICE CREAM (GF)	\$16
With chocolate sauce and berry coulis	
CRISPY DATE AND PISTACHIO FILO	\$16
With toffee ice cream and salted caramel sauce	
AFFOGATO	\$16
Vanilla Ice cream, espresso and a choice of Frangelico, Kahlúa or Cointreau	

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