

Lulu

CUP DAY

Drinks Menu

LULU STANDARD BEV PACKAGE

Cocktails

Limoncello Spritz
Hibiscus Spritz
Aperol Spritz
Pine & Pandan Spritz
Mimosa

Wines

Mr Mason Brut
Mount Paradiso Prosecco
Dottie Lane Sav Blanc
Penello Pinot Grigio
Vivo Moscato
Hearts Will Play Rose
Henry Hunter Shiraz

Beers

XXXX Gold
Stone & Wood

Non-Alc

Heineken Zero
Sippin Pretty
Melon Dollar Baby

LULU PREMIUM BEV PACKAGE

Cocktails

Chambord Spritz
Limoncello Spritz
Hibiscus Spritz
Aperol Spritz
Pine & Pandan Spritz
Mimosa
Long Island Iced Tea

Wines

Chandon Brut
Mr Mason Brut
Mount Paradiso Prosecco
Shaw & Smith Sav Blanc
Dottie Lane Sav Blanc
Penello Pinot Grigio
Vivo Moscato
Hearts Will Play Rose
Henry Hunter Shiraz

Beers

XXXX Gold
Stone & Wood
James Squire Ginger Beer
Hard Rated

Non-Alc

Heineken Zero
Sippin Pretty
Melon Dollar Baby

Lulu

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Food Menu

GRAZING PLATTERS

SELECTION OF HARD & SOFT CHEESES
SELECTION OF DRIED MEATS
DUCK & CRANBERRY PATE
DIPS
LAVOSH
FIG & PEPPER PASTE



SKEWER PLATTERS

PRAWN SKEWERS (LG, LD) garlic, lemon & smoked paprika butter, sea salt
WAGYU BEEF (LG, LD) burnt onion jam, fried shallot
GRILLED CHICKEN (LG, LD) peri peri glaze, roasted capsicum
CHARGRILLED SWISS MUSHROOM (VG, LG) chimichurri



TACO PLATTERS

BATTERED FISH TACO
red cabbage, sour cream, corn salsa, lime
FLANK STEAK TACO (LGO, LD)
salsa verde, red cabbage, fresh jalapeno
SPICED CAULIFLOWER TACO (LGO)
lettuce, sour cream, tomato salsa
POPCORN CHICKEN TACO
cabbage slaw, chipotle aioli, pickles



CLUB PLATTERS

LULU BUG CLUB (LGO)
garlic butter poached Moreton Bay bug, bacon, shellfish mayonnaise, tomato, dill
LULU CLASSIC CLUB (LGO, LDO)
free range chicken, bacon, kewpie mayonnaise, tomato, gouda cheese
SKIN ON FRIES (VGO, LG, LD)
season & served with garlic aioli

LG - low gluten | LGO - low gluten option | LD - low dairy | LDO - low dairy option
V - vegetarian | VO - vegetarian option | VG - vegan | VGO - vegan option