

# LUCIA'S BY THE SEA

## BREADS

**Ciabatta alla griglia** \$12.50

*grilled ciabatta, olive oil, balsamic reduction (5pc) (vg, df)*

**Bruschetta classica** \$11.50

*classic bruschetta with balsamic reduction (4pc) (vg, df)*

**Pane con formaggio e aglio** \$10.50

*grilled ciabatta with garlic, cheese (4pc) (v)*

**Olive marinate** \$11.50

*marinated Sicilian olives, garlic, chilli, herbs, grilled ciabatta (vg, gf, df)*

## OYSTERS

**Natural** \$33.50 | \$48.50

*lemon, rock salt*

**Kilpatrick** \$38.50 | \$52.50

*bacon, spiced Kilpatrick sauce*

**Mornay** \$38.50 | \$52.50

*cream sauce, parmesan*

**Vinaigrette** \$38.50 | \$52.50

*Hendricks & tonic*

## ENTREES

**Polipo marinato** \$26.50

*Sicilian style slow braised octopus, capers, olives, napoli, oregano, basil (gf, df)*

**Carpaccio di manzo** \$28.00

*eye fillet, lemon juice, truffle mayonnaise, shaved parmesan, capers (gf)*

**Calamari sale e pepe** \$24.00

*sea salt & cracked pepper fried squid, seeded mustard aioli (6pc) (gf, df)*

**Caprese** \$26.00

*tomatoes, burrata, oregano, basil, olive oil (v, gf)*

**Arancini al tre formaggi** \$22.00

*gorgonzola, smoked scamorza, mozzarella, pecorino, napoli (3pc) (v)*

**Cavolfiore al forno** \$22.00

*baked cauliflower, carrot & fennel seed puree, toasted almond flakes, snow pea sprouts (vg, gf, df)*

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## SEAFOOD

**Market fish** \$45.50

*roast potatoes, seasonal vegetables, homemade bisque on the side (gf)*

**Barramundi** \$45.50

*crispy skin barramundi, roast potatoes, rockmelon salad, homemade bisque on the side (gf)*

**Cicale di mare** \$75.00

*5 half moreton bay bugs, rice, homemade bisque (gf)*

**Gamberoni griglia** \$70.00

*5 grilled garlic & chilli king prawns, rice, homemade bisque (gf)*

**Aragosta** \$75.00 | \$120.00

*half OR whole fresh local lobster, rice, house seafood bisque (gf)*

*choice of garlic chilli butter or mornay, price subject to change based on weight*

**Piatto misto di mare** \$195

*seafood platter with: 4 half Moreton bay bugs, 4 king prawns, scallops, salt & pepper calamari, 2 braised octopus legs, dozen oysters, rice, fries, salad (gfo)*

**Piatto di aragosta** \$330

*seafood platter with: whole lobster, 4 half Moreton bay bugs, 4 king prawns, scallops, salt & pepper calamari, 2 braised octopus legs, dozen oysters, rice, fries, salad (gfo)*

*choice of Kilpatrick OR natural oysters, choice of garlic chilli butter OR mornay lobster*

## MEAT & POULTRY

**Guance di manzo** \$46.50

*12hr slow cooked beef cheeks, roast potatoes, seasonal vegetables, red wine jus (gf, df)*

**Pork belly brasata** \$41.50

*slow-braised pork belly, fennel seeds, rosemary, garlic, roast potatoes, carrot puree, peach spiced puree (gf)*

**Osso bucco ai funghi** \$40.50

*veal, roasted potatoes, seasonal vegetables, fennel puree, roasted mushroom & thyme sauce (gf)*

**Involtini di pollo dijon** \$37.50

*dijon sous vide chicken breast, smoked scamorza, roast potatoes, salsa verde, carrot puree, sage, rosemary (gf)*

**Piatto di carne** \$120

*meat platter designed for two: eye fillet carpaccio, sous vide dijon chicken breast, slow cooked beef cheeks, slow braised pork belly, fries, salad, red wine jus (gf)*

## SIDES

**Insalata di radicchio** \$15.50

*smoked scamorza, toasted almonds, olive oil, balsamic reduction (v, gf)*

**Rucola** \$15.50

*roquette, rockmelon, shaved parmesan, homemade blood orange dressing (v, gf)*

**Insalata di mista** \$14.00

*mixed leaf, cherry tomatoes, cucumber, homemade dressing (vg, gf)*

**Patatine fritte** \$8.50

*shoestring fries (vg, gf)*

## PASTA

Ravioli gamberi \$39.50

*6 handmade prawn ravioli, creamy seafood bisque, 3 prawns*

Spaghetti frutti di mare \$39.50

*2 scallops, calamari, 2 prawns, napoli sauce*

Spaghetti alla burrata \$37.50

*carrot & fennel seed puree, toasted almonds, truffle, burrata (v, vgo)*

Gnocchi ragu \$34.50

*slow cooked beef ragu, napoli, truffle pecorino*

Gnocchi napoletana \$31.50

*napoletana, basil, parmesan (v)*

Fettuccini boscaiola \$34.50

*crispy pancetta, sautéed mushrooms, cream sauce, parmesan*

## PIZZA

Frutti di mare \$29.00

*scallops, calamari, prawns, tomato, basil, oregano, mozzarella*

Carne \$29.00

*slow cooked pork, pancetta, salami, ham, spanish onion, rosemary*

Funghi e pancetta \$29.00

*roasted mushrooms, pancetta, scamorza, mozzarella, truffle, sage*

Diavola \$29.00

*spicy pepperoni, napoli, mozzarella*

Vegetariana \$28.00

*grilled eggplant, zucchini, smoked scamorza, rosemary, chilli oil (v)*

Margherita \$26.50

*tomato, basil, oregano, mozzarella (v)*

## DESSERTS

Torta \$17.50

*sticky date pudding, hot butterscotch sauce, vanilla ice cream*

Panna cotta \$17.50

*strawberry panna cotta, berry compote, white chocolate*

Brownie al cioccolato \$15.00

*chocolate brownie, chocolate ganache, vanilla ice cream, strawberries*

Crème brûlée \$15.00

*Classic vanilla brûlée, peanut & white chocolate brittle, hazelnut ice cream*

Zuppa inglese \$15.00

*sponge cake soaked in kermes liqueur, citrus lemon custard, dark chocolate custard*

Tiramisu \$15.00

*homemade tiramisu with coffee, Frangelico, mascarpone, cream*

Gelato \$16.50

*trio of chocolate, hazelnut & pistachio*

Sorbet \$16.50

*trio of raspberry, lemon & mango (vg, gf, df)*

## BAMBINI

Chicken schnitzel & chips \$23.50

Spaghetti napoli (v) \$23.50

Margherita pizza (v) \$23.50

Ham & cheese pizza \$23.50

Calamari & chips (gf) \$23.50

## SAUVIGNON BLANC

Totara \$12.50 | \$47.50  
*Marlborough, New Zealand*  
Petal Stem \$14.40 | \$55.00  
*Marlborough, New Zealand*

## PINOT GRIGIO

Aquilani \$12.50 | \$47.50  
*Veneto, Italy*  
Dveve Bertani \$63.00  
*Pinot Grigio/Sauvignon Blanc blend*  
*Verona, Italy*  
Villa Sandi \$68.00  
*Veneto Italy*

## CHARDONNAY

Geoff Merrill \$12.50 | \$48.50  
*Limestone Coast, South Australia*  
Jack & Jill \$63.00  
*Scotchmans Hill, Victoria*

## RIESLING

Dead Man Walking \$15.00 | \$58.00  
*Clare Valley, South Australia*

## ROSÉ

Skuttlebutt \$16.50 | \$61.00  
*Margaret River, Western Australia*

## MOSCATO

My Place \$12.00 | \$39.50  
*Griffith, New South Wales*

## SPARKLING

De Vergy \$12.40 | \$45.50  
*blanc de blanc - France*  
Motley Cru \$12.50 | \$45.50  
*prosecco - King Valley, Australia*  
Clover Hill Pyrenees \$15.50 | \$79.00  
*cuveé MV - Clover Hill, Tasmania*  
Chandon \$58.00  
*brut - Australia*  
Moet et Chandon Impérial Brut \$118.00  
*Champagne*  
Veuve Clicquot \$123.00  
*Champagne*  
Bollinger \$168.00  
*Champagne*

## SHIRAZ

Journeyman \$13.50 | \$51.50  
*Barossa, South Australia*  
Rockbare \$12.50 | \$58.00  
*Barossa, South Australia*  
Sieber \$68.00  
*Barossa, South Australia*  
Henschke \$78.00  
*Mataro, South Australia*  
Geoff Merrill \$118.00  
*Mclaren Vale, South Australia*

## CABERNET SAUVIGNON

Kingston Estate \$13.50 | \$51.00  
*Clare Valley, South Australia*  
Seiber \$78.00  
*Barossa, south Australia*  
Geoff Merrill Reserve 2014 \$118.00  
*Mclaren Vale, South Australia*

## PINOT NOIR

Stoneleigh \$15.00 | \$58.00  
*Malbourough, New Zealand*

## MERLOT

Printhe \$57.50  
*Orange, New South Wales*

## MALBEC

La Boca \$12.50 | \$45.50  
*Mendoza, Argentina*  
Fina El Origen \$14.00 | \$58.00  
*Mendoza, Argentina*

## BLENDS

Sieber \$98.00  
*Carbernet Shiraz - Barossa, South Australia*

## ITALIAN REDS

Lava Aglianico \$55  
*Benevento, Italy*  
Lungarotti Sangiovese \$13.00 | \$55.00  
*Umbria, Italy*

## BEER

Corona \$10.50  
Peroni \$10.50  
Asahi \$10.50  
150 Lashes \$10.50  
Ichnusa \$10.50  
Somersby apple cider \$10.50  
Five Barrels pale ale \$12.00  
Five Barrels XPA \$12.00  
Tooheys New \$9.00  
Great Northern Super Crisp \$9.00  
VB \$9.00  
XXXX Gold \$9.00  
Carlton Dry \$9.00  
Great Northern Zero \$8.00

## JUICE

Apple juice \$5.50  
Orange juice \$5.50  
Pineapple juice \$5.50  
Cranberry juice \$5.50

## SOFT DRINKS

Pepsi \$5.50  
Pepsi Max \$5.50  
Lemonade \$5.50  
Solo \$5.50  
Lemon lime bitters \$6.00

Sparkling water \$9.50

## COFFEE

Cappuccino \$5.50  
Latte \$5.50  
Flat white \$5.50  
Long black \$5.50  
Mocha \$5.50  
Chai latte \$5.50  
Hot chocolate \$5.50  
Espresso \$4.00  
Machiatto \$4.00  
Espresso \$4.00

*Full cream, skim, soy or almond milk available*

## COCKTAILS

Bella Lucia \$23.90  
*vodka, peach, lychee, lime, pineapple, cranberry*  
Lemoncello gin collins \$23.90  
*gin, lemoncello, lemon, mint, sugar, soda*  
Sicily sling \$23.90  
*gin, campari, maraschino liqueur, lime, soda*  
Corbantini \$23.90  
*gin, white vermouth, lemon*  
Mela & bourbon fizz \$23.90  
*bourbon, lemon, apple, bitters, soda*  
Perla nera \$23.90  
*rum, espresso, butterscotch, coffee liqueur*

## CLASSIC COCKTAILS

Please ask our friendly staff if your favourite classic cocktail is available

# WEEKDAY SPECIAL

2 courses for \$40 | 3 courses for \$45 Wed - Friday lunch  
2 courses for \$50 | 3 courses for \$55 Tues - Thursday dinner

## ENTREE

### Arancini al quattro formaggi

*gorgonzola, smoked scamorza, mozzarella, pecorino, napoli sauce (3pc) (v)*

### Gamberoni

*pan-fried garlic & chilli prawns, white wine, parsley (4pc) (gf, df)*

### Polpette

*beef and pork meatballs, napoli, melted mozzarella, ciabatta (3pcs)*

### Calamari sale e pepe

*sea salt & cracked pepper fried squid, garlic aioli (5 pc) (gf, df)*

## MAINS

### John dory

*john dory fillet, roasted potatoes, seasonal greens, lemon buerre blan (gf)*

### Spaghetti gamberi

*pan seared garlic & chilli prawns, confit tomatoes*

### Ossu bucco ai funghi

*roasted potatoes, seasonal vegetables, fennel puree, roasted mushroom & thyme sauce (gf)*

### Fettuccine boscaiola

*crispy pancetta, sauteed mushrooms, cream sauce, parmesan*

## DESSERT

### Torta

*sticky date pudding, baileys butterscotch, vanilla ice cream*

### Zuppa inglese

*sponge cake soaked in kermes liqueur, citrus lemon custard, dark chocolate custard*

### Brownie al cioccolato

*chocolate brownie, chocolate ganache, vanilla ice cream*

### Sorbet

*trio of mango, raspberry & lemon sorbet (gf, vg, df)*

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