

# 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** \$28.50 | \$43.50

*lemon, rock salt*

**Kilpatrick** \$34.50 | \$46.50

*bacon, spiced Kilpatrick sauce*

**Mornay** \$34.50 | \$46.50

*cream sauce, parmesan*

**Vinaigrette** \$34.50 | \$46.50

*Hendricks & tonic*

## ENTREES

**Antipasto** \$41.50

*designed for two: coppa, prosciutto, mortadella, salami, smoked scamorza, pecorino, marinated vegetables, warm Sicilian olives*

**Polipo marinato** \$25.00

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

**Carpaccio di manzo** \$25.00

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

**Calamari sale e pepe** \$22.50

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

**Caprese** \$23.50

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

**Arancini al tre formaggi** \$20.50

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

**Cavolfiore al forno** \$19.50

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

a surcharge applies to card payments • we do not split bills by individual item

## SEAFOOD

**Market fish \$42.50**

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

**Barramundi \$39.50**

*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 \$65.00**

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

**Aragosta \$65.00 | \$110.00**

*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 \$185**

*seafood platter designed for two: 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*

**Piatto di aragosta \$290**

*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 \$38.50**

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

**Pork belly brasata \$37.50**

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

**Scaloppine ai funghi \$36.50**

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

**Involtini di pollo dijon \$32.50**

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

**Piatto di carne \$110**

*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**

*rocket, 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)*

**Verdure miste \$8.50**

*mixed seasonal vegetables (vg, gf)*

## PASTA

Ravioli gamberi \$34.50

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

Spaghetti frutti di mare \$34.50

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

Spaghetti alla burrata \$32.50

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

Gnocchi ragu \$29.50

*slow cooked beef ragu, napoli, truffle pecorino*

Gnocchi napoletana \$26.50

*napoletana, basil, parmesan (v)*

Fettuccini boscaiola \$26.50

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

## PIZZA

Frutti di mare \$25.50

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

Carne \$25.50

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

Funghi e pancetta \$24.50

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

Diavola \$23.50

*spicy pepperoni, napoli, mozzarella*

Vegetariana \$23.50

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

Margherita \$21.50

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

## DESSERTS

Torta \$15.00

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

Panna cotta \$15.00

*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 \$15.00

*trio of chocolate, hazelnut & pistachio*

Sorbet \$15.00

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

## BAMBINI

Chicken schnitzel & chips \$19.50

Spaghetti napoli (v) \$19.50

Margherita pizza (v) \$19.50

Ham & cheese pizza \$19.50

Calamari & chips (gf) \$19.50

## SAUVIGNON BLANC

Totara \$11.00 | \$42.50  
*Marlborough, New Zealand*  
Petal Stem \$13.00 | \$48.00  
*Marlborough, New Zealand*  
Astrolabe \$60.00  
*Marlborough, New Zealand*

## PINOT GRIGIO

Molino \$11.00 | \$42.00  
*Sicily, Italy*  
Dveve Bertani \$55.00  
*Pinot Grigio/Sauvignon Blanc blend*  
*Verona, Italy*  
Villa Sandi \$60.00  
*Veneto Italy*

## CHARDONNAY

Geoff Merrill \$11.00 | \$42.50  
*Limestone Coast, South Australia*  
Jack & Jill \$60.00  
*Scotchmans Hill, Victoria*  
Settemari \$68.00  
*Calabria, Italy*

## RIESLING

Atlas \$45.00  
*Eden Valley, Australia*  
KT \$60.00  
*Clare Valley, Australia*  
Mesa Vermentino "Giovinco" \$78.00  
*Sardinia, Italy*

## ROSÉ

St Louis \$11.00 | \$60.00  
*Provence, France*  
Pasqua \$14.00 | \$55.00  
*Venice, Italy*  
Bertani \$60.00  
*Piemonte, Italy*

## MOSCATO

La Gioiosa \$9.00 | \$35.00  
*Treviso, Italy*

## SPARKLING

De Vergy \$12.00 | \$42.00  
*blanc de blanc - France*  
Motley Cru \$11.00 | \$38.00  
*prosecco - King Valley, Australia*  
Delamere \$15.00 | \$76.00  
*cuveé NV - Piper's River, Tasmania*

## SHIRAZ

Winner Tank \$12.00 | \$42.50  
*South Australia*  
Sieber \$14.00 | \$48.00  
*Canberra, Australia*  
Bugalugs \$55.00  
*Barossa, South Australia*  
Henschke \$58.00  
*Mataro, South Australia*  
Geoff Merrill \$95.00  
*Mclaren Vale, South Australia*  
Grand Pappy's 2017 \$350.00  
*Barossa, Australia*

## CABERNET SAUVIGNON

Kingston Estate \$12.00 | \$42.50  
*Clare Valley, South Australia*  
Domain Naturaliste \$59.00  
*Margaret River, Australia*  
Majella \$65.00  
*Coonawarra, South Australia*  
Geoff Merrill Reserve 2014 \$95.00  
*Mclaren Vale, South Australia*

## PINOT NOIR

Quartier \$15.00 | \$55.00  
*Mornington Peninsula, Victoria*

## MERLOT

Printhe \$48.50  
*Orange, New South Wales*

## MALBEC

Finca El Origen \$14.00 | \$45.00  
*Mendoza, Argentina*

## BLENDS

Il Moro Cannonau \$90.00  
*Sardinia, Italy*

## SPARKLING CONT.

Chandon \$55.00  
*brut - Australia*  
Moet et Chandon Impérial Brut \$115.00  
*Champagne*  
Veuve Clicquot \$120.00  
*Champagne*  
Bollinger \$165.00  
*Champagne*

## VODKA

Vodka O \$8.50  
Grey Goose \$12.00

## GIN

Gordons London Dry \$8.50  
Bombay Sapphire \$12.00  
Hendricks \$12.00

## TEQUILA

Jose Cuervo Silver \$8.50

## LIQUEURS

Frangelico \$8.50  
Baileys \$8.50  
Tia Maria \$8.50  
Kahlua \$8.50  
Midori \$8.50  
Chambord \$8.50  
Cointreau \$8.50  
Ouzo \$  
Pimms \$

## DIGESTIFS

Limoncello \$8.50  
Napolean  
Galway Pipe Grand Tawny  
grand marnier  
courvoiser  
hennesy

## WHISKY

Jack Daniels \$8.50  
Canadian Club \$9.50  
Jameson \$12.50  
Jim Beam Rye \$  
Fireball \$8.50

## SCOTCH

Johnny Walker red label \$8.50  
Johnny Walker black label \$12.50  
Chivas 12YO  
Glenfiddich 12YO  
Drambuie  
Lagavulin 16YO

## BOURBON

Jim Beam \$8.50  
Southern Comfort \$  
Makers Mark \$

## RUM

Bundaberg UP \$8.50  
Bacardi \$8.50  
Malibu \$8.50  
Sailor Jerry \$9.50  
Kraken \$9.50

## ITALIAN

Campari  
Aperol  
Averna  
Vecchia  
Grappa  
Disaronno Amaretto \$8.50  
Amaro Montenegro  
Galliano sambucca  
Galliano vanilla sambucca  
Galliano black sambucca

## BEER

- Corona \$9.50
- Peroni \$9.50
- Asahi \$9.50
- 150 Lashes \$9.50
- Ichnusa \$9.50
- Somersby apple cider \$9.50
- Five Barrels pale ale \$10.50
- Five Barrels XPA \$10.50
- Tooheys New \$8.50
- Great Northern Super Crisp \$8.50
- VB \$8.50
- XXXX Gold \$8.50
- Carlton Dry \$8.50
- Great Northern Zero \$7.50

## JUICE

- Apple juice \$5.00
- Orange juice \$5.00
- Pineapple juice \$5.00
- Cranberry juice \$5.00

## SOFT DRINKS

- Pepsi \$5.00
- Pepsi Max \$5.00
- Lemonade \$5.00
- Solo \$5.00
- Lemon lime bitters \$6.00

Sparkling water \$9.50

## COFFEE

- Cappuccino \$5.00
- Latte \$5.00
- Flat white \$5.00
- Long black \$5.00
- Mocha \$5.00
- Chai latte \$5.00
- Hot chocolate \$5.00
- Espresso \$4.00
- Machiato \$4.00
- Espresso \$4.00

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

## COCKTAILS

- Bella Lucia \$19.00  
*vodka, peach, lychee, lime, pineapple, cranberry*
- Strawberry basil martini \$19.00  
*vodka, strawberry liqueur, basil, strawberry*
- Fiore margarita \$19.00  
*blanco tequila, triple sec, lime, rose*
- Lemoncello gin collins \$19.00  
*gin, lemoncello, lemon, mint, sugar, soda*
- Sicily sling \$19.00  
*gin, campari, maraschino liqueur, lime, soda*
- Corbantini \$19.00  
*gin, white vermouth, lemon*
- Mela & bourbon fizz \$19.00  
*bourbon, lemon, apple, bitters, soda*
- Perla nera \$19.00  
*rum, espresso, butterscotch, coffee liqueur*

## CLASSIC COCKTAILS

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

# WEEKDAY SPECIAL

2 courses for \$35 | 3 courses for \$40 tue - friday lunch  
2 courses for \$45 | 3 course for \$50 tue - 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 & pork meatballs, napoli, melted mozzarella, ciabatta (3pc)*

### Fresh prawns

*roquette, cocktail sauce, lemon (gf, df)*

### Calamari sale e pepe

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

## MAINS

### John dory

*crispy skin john dory fillet, roasted potatoes, seasonal greens, lemon buerre blanc (gf)*

### Spaghetti gamberi

*pan seared garlic & chilli prawns, confit tomatoes*

### Fettuccini boscaiola

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

### Scaloppine

*roman style veal, mushrooms, white wine sauce, prosciutto, sage*

### Lasagna

*mushroom, truffle (v)*

## 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)*

a surcharge applies to card payments • we do not split bills by individual item