

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

Little Angel \$11.00 | \$38.50
Marlborough, New Zealand
Pear tree \$15.00 | \$45.00
Marlborough, New Zealand
Astrolabe \$60.00
Marlborough, New Zealand

PINOT GRIGIO

Ponte \$11.00 | \$42.00
Venice, Italy
Duvve Bertaini \$11.00 | \$42.00
Piemonte, Italy
Bozen \$60.00
Trentino, Italy

CHARDONNAY

Amadio \$12.00 | \$44.00
Adelaide Hills, South Australia
Jack & Jill \$55.00
Scotchmans Hill, Victoria
Settemari \$20.00 | \$68.00
Calabria, Italy

RIESLING

Wilson Watervale \$45.00
Clare Valley, South Australia
Atlas \$55.00
Eden Valley, South Australia

ROSÉ

Bertani \$12.00 | \$60.00
Piemonte, Italy
St Louis \$11.00 | \$60.00
Provence, France

MOSCATO

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

SPARKLING

St Louis \$9.00 | \$33.00
blanc de blancs - France
Ponte \$11.00 | \$38.00
prosecco - Treviso, Italy
Delamere \$15.00 | \$76.00
cuveé NV - Piper's River, Tasmania

SHIRAZ

Wayville \$12.00 | \$39.50
South Australia
Teusner Bilmore \$14.00 | \$55.00
Barossa, South Australia
Bugalugs \$65.00
Barossa, South Australia

CABERNET SAUVIGNON

Telling Tales \$12.00 | \$39.50
South Australia
Majella \$20.00 | \$75.00
Coonawarra, South Australia

MERLOT

Printhe \$45.00
Orange, New South Wales

PINOT NOIR

Quartier \$15.00 | \$60.00
Mornington Peninsula, Victoria
Chard Farm \$75.00
Central Otago, New Zealand

MALBEC

Finca El Origen \$12.50 | \$45.00
Mendoza, Argentina

BLENDS

Amadio Rosso Quattro \$18.00 | \$62.00
Merlot, Sangiovese, Barbera, Grenache
Adelaide Hills, South Australia
Il Passo Nerello Mascalzone \$55.00
Sicily, Italy
Primitivo \$85.00
Puglia, Italy
Il Moro Cannonau \$90.00
Sardinia, Italy

SPARKLING CONT.

Moet et Chandon Impérial Brut \$115.00
Champagne
Veuve Clicquot \$120.00
Champagne
Bollinger \$165.00
Champagne

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
Machiatto \$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, four cheese sauce (4pc) (v)

Gamberoni

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

Polpette

beef & pork meatballs, napoli, melted mozzarella, ciabatta (3pc)

Calamari sale e pepe

sea salt & cracked pepper fried squid, garlic aioli (6 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

Saltimbocca

roman style veal scallops, 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)

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