

Lucia's by the Sea

ON ARRIVAL

Natural oysters dozen \$40.50
Served w/ lemon half dozen \$24.50

Kilpatrick oysters dozen \$43.50
Bacon, spiced tomato sauce half dozen \$29.50

Vinaigrette oysters dozen \$42.50
Gin & tonic, fresh cucumber half dozen \$25.50

Combination of oysters dozen \$44.50
4 natural, 4 kilpatrick, 4 vinaigrette

Olive marmalade \$9.90
Warm Sicilian olives, garlic, chilli, fresh herbs, toasted ciabatta (gf/v)

Ciabatta alla griglia \$13.50
Chargrilled ciabatta, confit garlic butter, olive oil, balsamic reduction (v)

Antipasto \$33.50
(For two) Salami, prosciutto, lonza, pecorino, camembert.
grissini, olive oil

ENTREE

Burrata marinata \$23.50
Herb & chilli burrata, marinated chargrilled vegetables, artichoke, cherry tomatoes, sea salt grissini (v/gfo)

Arancini al tre formaggi \$19.50
Gorgonzola, smoked scamorza, mozzarella, pecorino romano, garlic
buerre blanc (v)

Calamari sale e pepe \$23
Sea salt & cracked pepper fried squid, split olive, tomato, cucumber
salsa, aioli (gf)

Broccoli caramellati \$18.50
Caramelised broccoli, peanut brittle, orange & mint labneh, fresh herbs,
seeded mustard vinaigrette (gf/v/vgo)

Polipo marinato \$24.50
BBQ marinated WA octopus, garlic & chilli verde, capers, pickled fennel,
vodka butter, lemon (gf)

Lucia's by the Sea

SEAFOOD

Barramundi alla griglia \$39.50

Crispy skin wild barramundi, skordialia mash, soy cream bisque (gf)

Market fish \$39.50

Please ask our friendly staff what is on offer.

Gamberoni \$65

5 BBQ giant king prawns, saffron infused rice, soy cream bisque (gf)

Barramundi e gamberoni \$48.50

Barramundi, 2 BBQ giant king prawns, seasonal veg, soy cream bisque (gf)

Bug di Moreton Bay \$75

5 half BBQ XL Moreton Bay bugs, saffron infused rice, signature bisque, shallots (gf)

Piatto misto di mare (BBQ platter for one) \$89.50

2 BBQ king prawns, 1 whole Moreton Bay bug, 2 half shell roasted scallops, 1 leg WA chargrilled octopus, saffron infused rice, vodka butter sauce (gf)

Piatto misto di mare (seafood platter for two) \$160

4 BBQ king prawns, 2 whole grilled Moreton Bay bugs, 2 legs chargrilled WA octopus, 4 half roasted in shell scallops, dozen kilpatrick oysters, grilled marinated calamari, served w/ signature bisque, saffron rice, fried kipflers, pecorino romano, baby cos salad (gf)

MEAT & POULTRY

Involtini di pollo dijon \$32.50

24hr brine dijon chicken roulade, prosciutto wrapped, toasted macadamia & camembert farce, chicken veloute, paris mash, charred greens

Pork belly brasata \$36.50

Confit pork belly & apples, pork fat kipflers, apple & fennel purée, charred greens, red wine jus (gf)

Filetto alla griglia \$46.50

Grain fed MSA eye fillet (250g), paris mash, charred greens, shiraz jus

Carne e mare \$85

Grain fed MSA eye fillet (250g), 1/2 Moreton Bay bug, 2 giant king prawns, signature bisque

Piatto di carne per due (meat platter for two) \$92.50

24hr brine dijon chicken roulade, confit pork belly, 250g grain fed MSA eye fillet, kipfler potatoes w/ pecorino romano, baby cos salad, condiments

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PASTA

Tortellini ricotta \$27.50

7 housemade egg tortellini, buffalo ricotta & mint filling, baby peas, lemon beurre blanc (v)

Ravioli gamberi \$29.50

Housemade egg ravioli, king prawn filling, seafood cream bisque

Gnocchi quattro formaggi \$26.50

Garlic cream, smoked scamorza, parmesan, gorgonzola (v)

Spaghetti di polpo \$26.50

WA octopus, Sicilian olives, blistered tomatoes, capers, napoli

Gnocchi di ricotta \$28.50

Housemade potato gnocchi, buffalo ricotta, fennel sausage, gorgonzola, fresh peas, rosemary, lemon butter (v)

Fettucini carbonara \$24.50

Bacon, sautéed mushroom, garlic cream, parmesan

PIZZA

Margherita \$20.50

Napoli, basil, mozzarella (v)

Diavola \$23.50

Spiced pepperoni, napoli, mozzarella

Napoletana \$22

Napoli, capers, Sicilian olives, anchovies

Salsiccia e patate \$24

Potato, fennel sausage, olives, rosemary, mozzarella

Mortadella \$23.50

Mortadella, shaved fennel, capers, pecorino romano, black pepper

Vegetariana \$23.50

Burnt broccoli, butternut pumpkin, mint labneh, macadamia, mozzarella (v)

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SIDES

Kipfler fritti \$11.50

Fried kipfler potatoes, pecorino romano, seeded mustard mayo, rosemary salt (v)

Insalata di macadamia \$14.50

Baby cos, garden herbs, orange & mint labneh, macadamias, pickled fennel house dressing (v)

Broccoli caramellati \$18.50

Caramelised broccoli, peanut brittle, seeded mustard vinaigrette, fresh herbs, mint yoghurt (v)

KIDS all served w/ vanilla ice cream & topping

Margherita pizza \$18.50

Napoli, mozzarella (v)

Ham & cheese pizza \$18.50

Napoli, ham, mozzarella

Chicken schnitzel \$18.50

w/ chips, salad

Spaghetti \$18.50

Napoletana, parmesan (v)

DESSERT

Tiramisu della cassa \$14.50

Housemade tiramisu w/ coffee, frangelico liqueur, mascarpone, cream

Sticky date pudding \$14.50

Baileys butterscotch, vanilla ice cream

Affogato \$20.50

Coffee, frangelico liqueur, vanilla ice cream

Gelato \$14.50

3 scoops of chef's selection of fine Italian gelato

Panna cotta \$14.50

White chocolate, macadamia & vanilla bean panna cotta

Flourless hazelnut mousse \$14.50

Amarreto Belgium chocolate ganache, chocolate gelato, macadamia praline

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BIANCHI

Ponte G \$11 | B \$42

Pinot Grigio | Venice, Italy

Le Sands G \$11 | B \$38.50

Sauvignon Blanc | Marlborough, NZ

Overexposed G \$11 | B \$42

Chardonnay | South Australia

Settemari B \$65

Chardonnay | Italy

Riunite G \$9 | B \$35.50

Moscato | Italy

ROSSI

St Augustus G \$11 | B \$38.50

Shiraz | South Australia

The Barossan G \$15 | B \$65

Shiraz | Barossa Valley

St Augustus G \$11 | B \$38.50

Cabernet Sauvignon | South Australia

Majella B \$75

Cabernet Sauvignon | Coonawarra

Kamana G \$11 | B \$52

Pinot Noir | New Zealand

Chianti B \$55

Chianti | Italy

Primitivo B \$80

Uno | Italy

Cabernet d'Anjou G \$11 | B \$42.50

Rosé | France

BOLLICINE

Riunite G \$11 | B \$48

Prosecco | Italy

St Louis G \$9 | B \$32

Sparkling | France

Chandon G \$13 | B \$55

Sparkling | Australia

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BIRRE

Asahi	\$9.50
Peroni	\$9.50
Corona	\$9.50
150 Lashes	\$9.50
5 Barrels Freefall Pale Ale	\$9
5 Barrels Pacific Peak XPA	\$9
Tooheys New	\$8
XXXX Gold	\$7.50
Cascade Light	\$7
Cider	\$9.50

SPIRITI

House spirits	\$9
Top shelf spirits	\$12

BIBITA ANALCOLICA

Soft drinks	\$5
Coke, Coke Zero, Lift, Sprite, Fanta, pink lemonade	
Juice	\$5
Pineapple, apple, orange	

ACQUA

750ml San Pellegrino	\$8
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FRIZZANTE

Bellini a la Lucia \$15.50

Peach schnapps, orange juice, sparkling wine

Amoré \$15.50

Grand marnier, strawberry puree, sparkling wine

Ananas e Coco Fizz \$15.50

Coconut rum, pineapple juice, sparkling

L'ORIGINALE DI LUCIA

Strawberry & Basil Martini \$18.50

Vodka, strawberry schnapps, basil leaves, fresh strawberry

Arancio & Rum \$18.50

Sailor Jerry spiced rum, honey syrup, lime juice, orange juice

Double Lemontini \$18.50

Vodka, lemoncello, lemon juice

Azzuro Margarita \$18.50

Tequila, blue curacao, honey syrup, lime juice

CLASSICI

Negroni \$18.50

Dry Martini \$18.50

Margarita \$18.50

Cosmopolitan \$18.50

Espresso Martini \$18.50

Daquiri \$18.50

Mango or strawberry

Long Island Tea \$18.50