

Food & Drink Packages

\$50 & \$55 Set Menu

\$50 For Two Courses

\$55 For Three Courses

Entrées

Salt & Pepper Calamari - w/ rocket, lemon caper aioli (gf, df)

Fresh Prawns - w/ rocket, cocktail sauce, lemon

Italian Meatballs - w/ chargrilled sourdough (gfo)

Pumpkin Arancini - w/ creme au gingembre (veg)

Mains

Barramundi - w/ fried potato, rocket & radicchio salad, citrus cream sauce (gf)

Veal Fungi - w/ fried potato, seasonal vegetables (gf)

Crispy Pork Belly - w/ apple puree, apple & walnut salad (gf)

Mushroom & Truffle Risotto - w/ seasonal vegetables (vegan, gf)

Desserts

Sticky Date Pudding - w/ butterscotch sauce, vanilla ice cream

Strawberry Panna Cotta - w/ white chocolate mousse, berry compote, noisette crumb,
seasonal berries (gfo)

Flourless Chocolate Brownie - w/ coconut caramel, chocolate soil, seasonal berries,
mint, raspberry sorbet (gf)

\$55 Set Menu

Garlic Bread & Sourdough on Arrival

Entrée Platters

Antipasto Platter - w/ chef's selection of meats & cheeses

Entrée Seafood Platter - w/ kilpatrick oysters, natural oysters, salt & pepper calamari, tempura prawns

Lucia's Entrée Platter - w/ zucchini flowers, pumpkin arancini, meatballs

Mains

Snapper - w/ macadamia pesto, bean salad (df, gf)

Mushroom & Truffle Risotto - w/ seasonal vegetables (vegan)

Veal Fungi - w/ fried potato, seasonal vegetables (gf)

Mushroom Tortellini - w/ butter sage, parmesan & hazelnut sauce
(veg)

Crispy Pork Belly - w/ apple puree, apple & walnut salad (gf)

\$65 Set Menu

Garlic Bread & Sourdough on Arrival

Entrée Platters

Antipasto Platter - w/ chef's selection of meats & cheeses

Entrée Seafood Platter - w/ kilpatrick oysters, natural oysters, salt & pepper calamari, tempura prawns

Lucia's Entrée Platter - w/ zucchini flowers, pumpkin arancini, Italian meatballs

Mains

Snapper - w/ macadamia pesto, bean salad (df, gf)

Mushroom & Truffle Risotto - w/ seasonal vegetables (vegan, gf)

Veal fungi w/ fried potato, seasonal vegetables (gf)

Mushroom Tortellini - w/ butter sage, parmesan & hazelnut sauce (veg)

Crispy Pork Belly - w/ apple puree, apple & walnut salad (gf)

Desserts

Sticky Date Pudding - w/ butterscotch, vanilla ice cream

Strawberry Panna Cotta - w/ white chocolate mousse, berry compote, noisette crumb, seasonal berries (gfo)

Lemon & Rum Tart - w/ hazelnut tuile, swiss meringue, seasonal berries, vanilla ice cream

\$70 Set Menu

Garlic Bread & Sourdough on Arrival

Entrées

6 Oysters - natural or kilpatrick (gfo)
Zucchini Flowers - w/ ricotta, truffle, charred zucchini (veg)
Salt & Pepper Calamari - w/ rocket, lemon, aioli (df, gf)
Fresh Prawns - w/ rocket, cocktail sauce, lemon (dfo, gf)

Mains

Snapper - w/ macadamia pesto, bean salad (df, gf)
Medium Eye Fillet - w/ fried potato, seasonal vegetables, jus (gf)
Bugs - w/ garlic chilli cream sauce, zucchini risotto (gf)
Mushroom Tortellini - w/ butter sage, parmesan, hazelnuts (veg)
Mushroom & Truffle Risotto - w/ seasonal vegetables (vegan, gf)

Desserts

Flourless Chocolate Brownie - w/ coconut caramel, chocolate soil, seasonal berries,
mint, raspberry sorbet (gf)
Sticky Date Pudding - w/ butterscotch, vanilla ice cream
Lemon & Rum Tart - w/ hazelnut tuile, swiss meringue, seasonal berries, vanilla ice
cream
Strawberry Panna Cotta - w/ white chocolate mousse, berry compote, noisette crumb,
seasonal berries (gfo)

Kids Menu

\$35 pp
(Under 12 Years Of Age)

Mains

Battered Fish - w/ chips, salad, lemon
Chicken Schnitzel - w/ chips, salad
Calamari - w/ chips, salad, lemon
Spaghetti Bolognese

Desserts

Vanilla Ice Cream - w/ your choice of topping

Canape Selections

Monday to Friday | Lunch & Dinner \$35 pp

Saturday | Lunch \$40pp | Dinner \$50 pp

Sunday | Lunch \$50 pp | Dinner \$40 pp

Cold

Smoked Salmon Crouton - w/ lemon & dill aioli (gf)
Natural Oysters (df, gf)
Oysters - w/ soy, sesame
Fresh Prawns - w/ cocktail sauce (gf)
Beef Carpaccio Crouton - w/ rocket, truffle, olive oil
comfit salmon (gf)
Buffalo Mozzarella Crouton - w/ basil, truffle
Salami Crouton - w/ sundried tomato pesto
Sweet Corn Fritters - w/ avocado salsa
Salmon Sashimi - w/ soy, ginger
Dressed Natural Oysters - w/ vinaigrette
Melon - w/ prosciutto, bocconcini
Crouton - w/ blue cheese mousse
Chargrilled Zucchini - w/ buffalo mozzarella,
prosciutto

Hot

Oysters - w/ kilpatrick sauce (df, gf)
Tempura Prawns - w/ aioli (gfo)
Salt & Pepper Calamari (gf)
Lamb Kofta - w/ tzatziki
Zucchini Flowers - w/ ricotta, truffle (veg)
Charcoaled Chicken - w/ smoked aioli
Pumpkin Arancini (veg)
Italian Meatballs - w/ napolitana sauce, parmesan
Mushroom Risotto Spoons (vegan)
Pork Belly Bites - w/ apple puree
Pork Dumplings - w/ sweet vinegar sauce
Sliders - w/ your choice of beef, pork or chicken
Grilled Chicken - w/ avocado salad

Sweet

Chocolate Brownie Bites
Sticky Date Spoons - w/ butterscotch
Strawberries - w/ melted chocolate dipping sauce
Mini Strawberry Panna Cotta
Mini Lemon Tarts

Standard Drink Package

4 Hour Package

Monday - Thursday \$20 pp | Friday - Sunday \$25 pp

5 Hour Package

Monday - Thursday \$30 pp | Friday - Sunday \$35 pp

Beers

Tooheys New
VB
Cascade Premium Light
XXXX Gold
Carlton Dry

Wines

St Augustus Sauvignon Blanc
St Augustus Pinot Grigio
Slow Wines Chardonnay
Emilia Moscato
St Louis Sparkling Wine
St Augustus Shiraz
St Augustus Cabernet Sauvignon

Non Alcoholic

Soft Drinks - coke | lemonade | lemon lime bitters | squash
Juices - orange | apple | pineapple | cranberry
Mineral Water
Tea & Coffee

Upgrades

Add Basic Spirits To A Package For An Extra \$20 pp
Vodka | Bourbon | Rum | Gin | Whiskey | Scotch | Tequila

Add Premium Spirits To A Package For An Extra \$35 pp
Grey Goose Vodka | Johnny Walker Black | Bacardi | Bombay Sapphire | Jose Cuervo |
Gentleman Jack

Premium Drink Package

4 Hour Package

Monday - Thursday \$25 pp | Friday - Sunday \$30 pp

5 Hour Package

Monday - Thursday \$40 pp | Friday - Sunday \$45 pp

Beers

Tooheys New
VB
Cascade Premium Light
XXXX Gold
Carlton Dry
Corona
Peroni

Wines

Kamana Sauvignon Blanc
Italian Pinot Grigio
Slow Wines Chardonnay
Emilia Moscato
Printhie Sparkling Wine
Bugalugs Shiraz
Majella Cabernet Sauvignon

Non Alcoholic

Soft Drinks - coke | lemonade | lemon lime bitters | squash
Juices - orange | apple | pineapple | cranberry
Mineral Water
Tea & Coffee

Upgrades

Add Basic Spirits To A Package For An Extra \$20 pp
Vodka | Bourbon | Rum | Gin | Whiskey | Scotch | Tequila

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Gentleman Jack

House Policy

- Bookings above 20 people required to go on a set menu
- Bookings above 30 people required to go on a double or triple drop
- Drink packages only available for groups of 30 or more
- Drink packages must be purchased for every guest attending over the age of 18
 - No changes can be made to drink packages
 - BYO only available for lunch Monday to Friday
 - Absolutely no confetti (\$100 cleaning fee applies)
- We hold no responsibility for any valuables that are left on the premises, including cakes

While we do our best to ensure any dietary requirements are met, we cannot guarantee there will not be cross contamination within the kitchen due to the nature of our restaurant.