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# *Food Menu*

*Where mediterranean warmth  
meets the fresh allure of the pacific*

Lucia's By The Sea is not just a restaurant

It's a place where every moment becomes special.

Whether it's a romantic dinner with an ocean view, a sunny lunch with friends or a celebration for your private and professional events, we are here to host your most memorable occasions.

Enjoy a seasonal menu that highlights local produce with breathtaking views of the sea, or private event options for weddings and corporate gatherings in an elegant setting.

Our carefully curated wine list, featuring both Australian and Italian varietals, perfectly complements each dish, adding a touch of refinement.

Join us and be swept away by the warm atmosphere, where Italian influenced dishes meets the natural beauty of the Australian coast.



# The MENU

## BREADS

<b>Ciabatta alla griglia</b> .....	\$12.50
<i>grilled ciabatta, olive oil, balsamic reduction (5pcs) (vg, df)</i>	
<b>Bruschetta classica</b> .....	\$11.50
<i>classic bruschetta with balsamic reduction (4pcs) (vg, df)</i>	
<b>Pane con formaggio e aglio</b> .....	\$10.50
<i>grilled ciabatta with garlic, cheese (4pcs) (v)</i>	
<b>Olive marinate</b> .....	\$11.50
<i>marinated Sicilian olives, garlic, chilli, herbs, grilled ciabatta (vg, gf, df)</i>	

## OYSTERS

<b>Natural</b> .....	\$33.50 (6pcs)   \$48.50 (12pcs)
<i>lemon, rock salt</i> ‡ Riesling	
<b>Kilpatrick</b> .....	\$38.50 (6pcs)   \$52.50 (12pcs)
<i>bacon, spiced Kilpatrick sauce</i> ‡ Chardonnay (Stonier)	
<b>Mornay</b> .....	\$38.50 (6pcs)   \$52.50 (12pcs)
<i>cream sauce, parmesan</i> ‡ Chardonnay (Shaw + Smith)	
<b>Vinaigrette</b> .....	\$38.50 (6pcs)   \$52.50 (12pcs)
<i>Hendricks &amp; tonic</i> ‡ Pinot Grigio	

## ENTREES

<b>Polipo marinato</b> .....	\$26.50
<i>Sicilian style slow braised octopus, capers, olives, napoli, oregano, basil (gf, df)</i> ‡ Italian imports (Donnalaura Falanghina)	
<b>Carpaccio di manzo</b> .....	\$28.00
<i>eye fillet, lemon juice, truffle mayonnaise, shaved parmesan, capers (gf)</i> ‡ Italian imports (Aquilani)	
<b>Calamari sale e pepe</b> .....	\$24.00
<i>sea salt &amp; cracked pepper fried squid, seeded mustard aioli (6pcs) (gf, df)</i> ‡ Sauvignon Blanc	
<b>Caprese</b> .....	\$26.00
<i>tomatoes, burrata, oregano, basil, olive oil (v, gf)</i> ‡ Pinot Noir or Pinot Grigio	
<b>Arancini al tre formaggi</b> .....	\$22.00
<i>gorgonzola, smoked scamorza, mozzarella, pecorino, napoli (3pcs) (v)</i> ‡ Shiraz or Italian imports (Due Uve)	
<b>Cavolfiore al forno</b> .....	\$22.00
<i>baked cauliflower, carrot &amp; fennel seed puree, toasted almond flakes, snow pea sprouts (vg, gf, df)</i> ‡ Italian imports (Due Uve)	

vg: vegan | df: dairy free | v: vegetarian | gf: gluten free | gfo: gluten free option | vgo: vegan option

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## SEAFOOD

<b>Market fish</b> .....	\$45.50
<i>roast potatoes, seasonal vegetables, homemade bisque on the side (gf)</i>	
‡ Merlot or Sauvignon Blanc	
<b>Barramundi</b> .....	\$45.50
<i>crispy skin barramundi, roast potatoes, rockmelon salad, homemade bisque on the side (gf)</i>	
‡ Merlot or Sauvignon Blanc	
<b>Cicale di mare</b> .....	\$75.00
<i>5 halves Moreton Bay bugs, rice, homemade bisque (gf)</i>	
‡ Pinot Grigio or Sauvignon Blanc	
<b>Gamberoni griglia</b> .....	\$70.00
<i>5 grilled garlic &amp; chilli king prawns, rice, homemade bisque (gf)</i>	
‡ Sauvignon Blanc	
<b>Aragosta</b> .....	\$75.00   \$120.00
<i>half OR whole fresh local lobster, rice, house seafood bisque* (gf)</i>	
*choice of garlic chilli butter or mornay, price subject to change based on weight	
‡ Riesling	
<b>Piatto misto di mare</b> .....	\$195.00
<i>seafood platter with: 4 halves Moreton Bay bugs, 4 king prawns, scallops, salt &amp; pepper calamari, 2 braised octopus legs, dozen oysters, rice, fries, salad (gfo)</i>	
‡ Sauvignon Blanc (Shaw + Smith) or Chardonnay	
<b>Piatto di aragosta</b> .....	\$330.00
<i>seafood platter with: whole lobster, 4 halves Moreton Bay bugs, 4 king prawns, scallops, salt &amp; pepper calamari, 2 braised octopus legs, dozen oysters, rice, fries, salad* (gfo)</i>	
*choice of Kilpatrick OR natural oysters, choice of garlic chilli butter OR mornay lobster	
‡ Sauvignon Blanc (Shaw + Smith) or Chardonnay	

## MEATS & POULTRY

<b>Guance di manzo</b> .....	\$46.50
<i>12hrs slow cooked beef cheeks, roast potatoes, seasonal vegetables, red wine jus (gf, df)</i>	
‡ Cabernet Sauvignon or Shiraz	
<b>Pork belly brasata</b> .....	\$41.50
<i>slow-braised pork belly, fennel seeds, rosemary, garlic, roast potatoes, carrot puree, peach spiced puree (gf)</i>	
‡ Pinot Noir (Storm Bay)	
<b>Osso bucco ai funghi</b> .....	\$40.50
<i>veal, roasted potatoes, seasonal vegetables, fennel puree, roasted mushroom &amp; thyme sauce (gf)</i>	
‡ Shiraz (RockBare)	
<b>Involtini di pollo Dijon</b> .....	\$37.50
<i>Dijon sous vide chicken breast, smoked scamorza, roast potatoes, salsa verde, carrot puree, sage, rosemary (gf)</i>	
‡ Merlot or Pinot Noir or Italian imports (Donnalaura Falanghina)	
<b>Piatto di carne</b> .....	\$120.00
<i>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)</i>	
‡ Shiraz (Keyneton Euphonium) or Cabernet Sauvignon or Shiraz (Mountadam)	

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## SIDES

<b>Insalata di radicchio</b> .....	\$15.50
<i>smoked scamorza, toasted almonds, olive oil, balsamic reduction (v, gf)</i>	
<b>Rucola</b> .....	\$15.50
<i>roquette, rockmelon, shaved parmesan, homemade blood orange dressing (v, gf)</i>	
<b>Insalata di mista</b> .....	\$14.00
<i>mixed leaf, cherry tomatoes, cucumber, homemade dressing (vg, gf)</i>	
<b>Patatine fritte</b> .....	\$8.50
<i>shoestring fries (vg, gf)</i>	

## PASTA

<b>Ravioli gamberi</b> .....	\$39.50
<i>6 handmade prawn ravioli, creamy seafood bisque, 3 prawns</i>	
† Italian imports (Donnalaura Falanghina) or Pinot Grigio	
<b>Spaghetti frutti di mare</b> .....	\$39.50
<i>2 scallops, calamari, 2 prawns, napoli sauce</i>	
† Sauvignon Blanc or Chardonnay	
<b>Spaghetti alla burrata</b> .....	\$37.50
<i>carrot &amp; fennel seed puree, toasted almonds, truffle, burrata (v, vgo)</i>	
† Shiraz	
<b>Gnocchi ragu</b> .....	\$34.50
<i>slow cooked beef ragu, napoli, truffle pecorino</i>	
† Cabernet Sauvignon	
<b>Gnocchi napoletana</b> .....	\$31.50
<i>napoletana, basil, parmesan (v)</i>	
† Riesling or Italian imports (Aquilani)	
<b>Fettuccini boscaiola</b> .....	\$34.50
<i>crispy pancetta, sautéed mushrooms, cream sauce, parmesan</i>	
† Shiraz or Cabernet Sauvignon	

## PIZZA

<b>Frutti di mare</b> .....	\$29.00
<i>scallops, calamari, prawns, tomato, basil, oregano, mozzarella</i>	
🍷 Five Barrel XPA	
<b>Carne</b> .....	\$29.00
<i>slow cooked pork, pancetta, salami, ham, spanish onion, rosemary</i>	
🍷 Five Barrel Pale Ale	
<b>Funghi e pancetta</b> .....	\$29.00
<i>roasted mushrooms, pancetta, scamorza, mozzarella, truffle, sage</i>	
🍷 Peroni or Menabrea	
<b>Diavola</b> .....	\$29.00
<i>spicy pepperoni, napoli, mozzarella</i>	
🍷 Asahi	
<b>Vegetariana</b> .....	\$28.00
<i>grilled eggplant, zucchini, smoked scamorza, rosemary, chilli oil (v)</i>	
🍷 Corona	
<b>Margherita</b> .....	\$26.50
<i>tomato, basil, oregano, mozzarella (v)</i>	
🍷 Peroni or Menabrea	

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## DESSERTS

<b>Torta</b> .....	\$17.50
<i>sticky date pudding, hot butterscotch sauce, vanilla ice cream (nf)</i>	
<b>Panna cotta</b> .....	\$17.50
<i>strawberry panna cotta, berry compote, white chocolate (nf)</i>	
<b>Brownie al cioccolato</b> .....	\$15.00
<i>chocolate brownie, chocolate ganache, vanilla ice cream, strawberries (nf)</i>	
<b>Crème brûlée</b> .....	\$15.00
<i>classic vanilla brûlée, white chocolate brittle, hazelnut ice cream</i>	
<b>Zuppa inglese</b> .....	\$15.00
<i>sponge cake soaked in kermes liqueur, citrus lemon custard, dark chocolate custard (nf)</i>	
<b>Tiramisu</b> .....	\$15.00
<i>homemade tiramisu with coffee, Frangelico, mascarpone (nf)</i>	
<b>Gelato</b> .....	\$16.50
<i>trio of chocolate, hazelnut &amp; pistachio</i>	
<b>Sorbet</b> .....	\$16.50
<i>trio of raspberry, lemon &amp; mango (vg, gf, df, nf)</i>	

### BAMBINI

<b>Chicken schnitzel &amp; chips</b>	\$23.50
<b>Spaghetti napoli</b> (v)	\$23.50
<b>Margherita pizza</b> (v)	\$23.50
<b>Ham &amp; cheese pizza</b>	\$23.50
<b>Calamari &amp; chips</b> (gf)	\$23.50



# *Drinks Menu*

# Wine LIST

## SAUVIGNON BLANC

**Totara** | Marlborough, New Zealand \$14.50 | \$49.50  
*an exceptional balance of tropical fruits and citrus, reflecting all the elegance of a remarkable 2023 vintage*

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**Catalina Sounds** | Waihopai Valley, Marlborough, New Zealand \$65.00  
*a sensory trip between guava, passion fruit and fresh herbs, perfectly balanced by lively acidity*

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**Shaw + Smith** | Adelaide Hills, Australia \$72.50  
*elegant flavors of Tahitian lime, enhanced with subtle floral notes and a touch of nettles*

## PINOT GRIGIO

**Aquilani** | Veneto, Italy (v) \$14.00 | \$48.50  
*a sensory journey of crunchy green apples, white peach and candied lemons*

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**Gigi by Bandini** | Delle Venezie, Italy \$58.00  
*a crisp Pinot Grigio with notes of green apple, pear, white blossoms, and a refreshing hint of citrus and stone fruits*

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**I feudi di Romans** | Friuli Isonzo, Italy \$68.00  
*a dry and smooth taste with floral notes*

## CHARDONNAY

**Kingship** | Margaret River, Australia \$15.00 | \$51.00  
*classic minerality combined with a generous fruit profile with aromas of stone fruit and lime*

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**Stonier** | Mornington Peninsula, Merricks \$65.00  
*a harmony of cashews, citrus, honey and oak, with creamy aromas of yellow peach*

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**Shaw + Smith** | Adelaide Hills, Australia \$72.50  
*a beautiful acidity with notes of lemon, grapefruit, and ginger*

## RIESLING

**Henschke** | Eden Valley, Australia \$16.50 | \$58.00  
*floral aromas of almond blossom and jasmine combined with the fruity acidity of fresh lemon*



## ROSÉ

**Skuttlebutt** | Margaret River, Western Australia  
*fresh flavors of red fruits, with hints of peach and a light floral touch*

\$15.00 | \$61.00

## MOSCATO

**Kismut** | Victoria, Australie  
*a wine balanced between acidity and freshness with notes of pear*

\$70.00

## SPARKLING

**Motley Cru** | Prosecco - King Valley, Australia  
*balanced and refreshing with notes of apple and lemon*

\$12.50 | \$45.50

**Munro Valley** | Blanc de blanc - Victoria, Australia  
*aromas of fresh fruits with hints of jasmine for a perfect fruit/acidity balance*

\$14.00 | \$50.00

**Clover Hill Pyrenees** | Cuvée MV - Clover Hill, Tasmania  
*an acidity driven by citrus aromas combined with hints of brioche and strawberry*

\$16.50 | \$79.00

**Taittinger** | Champagne - Reims, France  
*the harmony between the aromas of fresh fruit and honey*

\$118.00

**Veuve Clicquot** | Champagne - Reims, France  
*notes of white and yellow fruit and citrus combined with the gourmet aromas of brioche*

\$123.00

**Louis Roederer** | Champagne - Reims, France  
*aromas of ripe fruit combined with citrus and the iodine and smokiness of the wood*

\$168.00

## SHIRAZ

**Journeyman** | Barossa, South Australia  
*soft tannins with aromas of blood plums and blueberries*

\$15.00 | \$51.50

**RockBare** | Barossa, South Australia  
*aromas of blackberry and cherry, supported by baking spice notes*

\$58.00

**Mountadam** | Eden Valley, South Australia  
*aromas of blackberry and plum, highlighted by subtle tannins of dark chocolate*

\$65.00

**Keyneton Euphonium** | Barossa, South Australia  
*a balance of acidity and tannin with aromas of blackberry and cooking spice*

\$85.00

**Hickinbotham Brooks Road** | McLaren Valley, Australia  
*an elegant structure with tannins and wild strawberry aromas, enhanced by hints of black pepper*

\$120.00

## CABERNET SAUVIGNON

**Kinship** | Margaret River, Australia \$15.00 | \$51.00  
*seductive blue fruits, dark chocolate with rich lifted violets, with a cedar and dry bay leaf punch*

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**Sexy Beast** | McLaren Valley, Australia \$65.00  
*intense aromas of blackcurrant and black fruit, enhanced with floral touches and incense*

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**Trueman** | McLaren Valley, Australia \$120.00  
*aromas of violet, blueberry, violet olive and cedar, followed by rich flavors of blueberry, blackberry and plum*

## PINOT NOIR

**Stonier** | Mornington Peninsula, Australia \$65.00  
*aromas of wild strawberries and foraged pine mushrooms, followed by svelte tannin, perfect for lovers of Pinot*

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**Storm Bay** | Coal River Valley, Tasmania \$15.00 | \$55.00  
*aromas of currants and red berries, with ripe spices and savory tannins*

## MERLOT

**Robert stein** | Mudgee, Australia \$65.00  
*aromas of wild berries and plums, dark chocolate, with a supple, moderately tannic finish*

## ITALIAN IMPORTS

*White wine*

**Donnalaura Falanghina** | Campania, Italy \$65.00  
*lively acidity and a mineral finish with citrus aromas and hints of honey and almond*

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**Due Uve Bertani** | Verona, Italy \$68.00  
*a delicious blend of Sauvignon Blanc and Pinot Grigio for a tangy, balanced flavour*

*Red wine*

**Aquilani** | Marches, Italy \$15.00 | \$58.00  
*red fruits, tangy raspberry and italian tannins with classic sangiovese with savoury spice*

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**Kapnios** | Montesarchio, Italy \$150.00  
*aromas of blackberries and blackcurrant, with a lingering finish of roasted coffee, chocolate and spices*



# Wine

## TRIVIA

**1. How many grapes are needed to produce a single bottle of wine?**

*Answer: around 600 grapes.*

**2. Which country is the largest wine producer in the world?**

*Answer: Italy, followed by France and Spain.*

**3. What is the oldest known bottle of wine still in existence?**

*Answer: a bottle from 325 AD, discovered in Germany and preserved at the Speyer Museum.*

**4. Why do we swirl wine in a glass before tasting it?**

*Answer: it releases the wine's aromas and improves oxygenation, enhancing its bouquet.*

**5. How many grape varieties are there worldwide?**

*Answer: over 10,000, though only about 100 are commonly used in winemaking.*

**6. What does the term "terroir" mean in winemaking?**

*Answer: it refers to the natural factors (soil, climate, topography) that influence a wine's quality and character.*

**7. Which wine pairs best with seafood?**

*Answer: dry white wines like Sauvignon Blanc or unoaked Chardonnay are excellent choices.*

**8. What's the preferred cork type for sommeliers: natural cork or synthetic?**

*Answer: natural cork, as it allows the wine to "breathe" slightly, which is ideal for aging.*

**10. What is the largest wine bottle size?**

*Answer: the "Melchizedek," which holds 30 liters, equivalent to 40 standard bottles.*

# Cocktails

## LIST

### HOUSE COCKTAILS

<b>Bella Lucia</b>	\$22.50
<i>vodka, peach, lychee, lime, pineapple, cranberry</i> _____	
<b>Lemoncello gin collins</b>	\$22.50
<i>gin, lemoncello, lemon, mint, sugar, soda</i> _____	
<b>Corbantini</b>	\$22.50
<i>gin, white, vermouth, lemon</i> _____	
<b>Brandy fashioned</b>	\$22.50
<i>vecchio Romagna brandy, chamborde, orange bitters</i> _____	
<b>Dubliner</b>	\$22.50
<i>irish whiskey, Grand Marnier, sweet vermouth, orange bitters, maraschino cherry</i> _____	
<b>Basil smash</b>	\$22.50
<i>gin, basil, lemon, sugar</i> _____	
<b>Aperol sour</b>	\$22.50
<i>Aperol, gin, lemon, sugar, orange bitters, egg white</i> _____	
<b>Hemingway daiquiri</b>	\$22.50
<i>white rum, grapefruit juice, maraschino liquor, lime, sugar</i> _____	
<b>Bees knees</b>	\$22.50
<i>gin, honey, lemon</i> _____	
<b>Cucumber basil gimlet</b>	\$22.50
<i>cucumber, basil, gin, lemon, honey</i> _____	
<b>Heather honey iced tea</b>	\$22.50
<i>Drambuie scotch, lemon, honey, sugar</i> _____	
<b>Caramelised passion fruit margarita</b>	\$22.50
<i>reposado tequila, triple sec, caramelised passion fruit, agave, lime</i> _____	

### CLASSIC COCKTAILS

<b>Cosmopolitain</b>	\$22.50
<i>vodka, triple sec, lime, and cranberry juice</i> _____	
<b>Strawberry daiquiri</b>	\$22.50
<i>rum, triple sec, lime, simple syrup and several strawberries</i> _____	
<b>Negroni</b>	\$22.50
<i>gin, sweet vermouth and Campari</i> _____	
<b>Mango daiquiri</b>	\$22.50
<i>rum, triple sec, lime, mango, lime juice and ice</i> _____	
<b>Margarita</b>	\$22.50
<i>tequila, orange liqueur, and lime juice</i> _____	
<b>Campari Spritz</b>	\$16.00
<i>Campari, dry prosecco, sparkling water, orange peel</i> _____	
<b>Aperol Spritz</b>	\$16.00
<i>Aperol, dry prosecco, sparkling water, orange peel</i> _____	

# Soft & BEER

## SOFT DRINKS

<b>Pepsi</b>	\$5.50
<b>Pepsi Max</b>	\$5.50
<b>Lemonade</b>	\$5.50
<b>Solo</b>	\$5.50
<b>Lemon lime bitters</b>	\$6.00
<b>Sparkling water</b>	\$9.50

## JUICES

<b>Apple juice</b>	\$5.50
<b>Orange juice</b>	\$5.50
<b>Pineapple juice</b>	\$5.50
<b>Cranberry juice</b>	\$5.50

## COFFEES

<b>Cappuccino</b>	\$5.50
<b>Latte</b>	\$5.50
<b>Flat white</b>	\$5.50
<b>Long black</b>	\$5.50
<b>Mocha</b>	\$5.50
<b>Chai latte</b>	\$5.50
<b>Hot chocolate</b>	\$5.50
<b>Espresso</b>	\$4.00
<b>Macchiato</b>	\$4.00
<b>Espresso</b>	\$4.00

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

## BEERS

### Local

<b>Five Barrels Pale Ale</b>	\$12.00
<b>Five Barrels XPA</b>	\$12.00

### Australian

<b>150 Lashes</b>	\$10.50
<b>Somersby apple cider</b>	\$10.50
<b>Tooheys New</b>	\$9.00
<b>Great Northern Super Crisp</b>	\$9.50
<b>VB</b>	\$9.50
<b>XXXX Gold</b>	\$9.50
<b>Carlton Dry</b>	\$9.50
<b>Great Northern Zero</b>	\$8.50

### International

<b>Corona</b> (Mexico)	\$11.00
<b>Peroni</b> (Italy)	\$11.00
<b>Asahi</b> (Japan)	\$11.00
<b>Menabrea</b> (Italy)	\$11.00
<b>Ichnusa</b> (Italy)	\$11.00

# Alcohols & SPIRITS

## VODKA

Smirnoff	\$9.50
Grey Goose	\$14.50
Belvedere	\$14.50

## GIN

Gordons London Dry	\$9.50
Bombay Sapphire	\$12.00
Hendricks	\$12.00
Roku	\$14.50

## TEQUILA

Jose Cuervo Silver	\$9.50
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## LIQUEURS

Frangelico	\$9.50
Baileys	\$9.50
Tia Maria	\$9.50
Kahlua	\$9.50
Midori	\$9.50
Chambord	\$9.50
Cointreau	\$9.50
Ouzo	\$9.50
Pimms	\$9.50

## DIGESTIFS

Limoncello	\$9.50
Galway Pipe Grand Tawny	\$10.50
Grand marnier	\$12.50
Courvoiser	\$12.50
Hennesy	\$10.50

## WHISKY

Jack Daniels	\$9.50
Canadian Club	\$9.50
Jameson	\$10.50
Fireball	\$9.50

## SCOTCH

Johnny Walker red label	\$9.50
Johnny Walker black label	\$12.00
Chivas - 12yo	\$10.50
Glenfiddich - 12yo	\$13.50
Drambuie	\$13.00
Lagavulin - 16yo	\$18.00

## BOURBON

Jim Beam	\$9.50
Southern Comfort	\$9.50
Makers Mark	\$13.50

## RUM

Bundaberg	\$9.50
Bacardi	\$9.50
Malibu	\$9.50
Sailor Jerry	\$11.50
Kraken	\$12.50

## ITALIAN

Campari	\$9.00
Aperol	\$9.00
Averna	\$9.00
Vecchia	\$9.00
Grappa	\$9.00
Disaronno Amaretto	\$9.00
Amaro Montenegro	\$9.00
Galliano sambucca	\$9.00
Galliano vanilla sambucca	\$9.00
Galliano black sambucca	\$9.00

