

### Share / Starters

Spicy buffalo chicken wings  
with blue cheese sauce & celery sticks (gf)  
11

Charred corn on the cob with fresh tomato salsa  
and parmesan cheese (vt/gf)  
8

Chili and lime calamari served with slaw and aioli (gf)  
13

Mac & cheese croquettes with aioli and tomato salsa (vt/gf)  
12

Polenta chips with sour cream and chive sauce and lemon (vt/gf)  
11

Pulled pork tacos with slaw, corn salsa and sweet potato crisps  
13 / 24

Vegan Tacos with white beans, cauliflower,  
tomato salsa and sweet potato crisps (v/vt)  
11 / 20

Share Board: Spicy chicken wings, chili and lime calamari,  
mac and cheese croquettes, charred corn and slaw (gf)  
28 (for 2)

### Sides

Grilled broccolini with fresh lemon and toasted almonds (v/vt/gf)  
8

Creamy potato mash (vt/gf)  
8

Crispy Onion rings (vt)  
5

Cos lettuce salad with shaved fennel, lemon oil,  
crispy smoked bacon and parmesan shavings (gf)  
8

Chunky chips (vt/gf)  
8

Loaded chunky chips with mozzarella cheese,  
chipotle aioli and jalapeños and tomato salsa (vt/gf)  
10



### Mains

12 hour slow cooked brisket with chipotle mash, green beans  
and topped with sweet potato crisps (gf)  
27

Chargrilled chicken breast on tomato and smoked paprika white beans  
26  
St LuJa fish of the day (gfo)  
M.P

St LuJa super salad, black beans, mixed lettuce, corn, tomatoes,  
cauliflower, avocado and house dressing (v/vt/gf)  
Add Brisket 8 / Fish 9 / Pulled pork 8  
19

Zucchini pasta salad with cherry tomatoes, pesto and almonds (v/vt/gf)  
21

Slow cooked beef cheek, with roasted vegetables and house gravy  
28

The St LuJa classic cheeseburger with wagyu beef, pickles, tomato,  
lettuce, cheddar cheese, chipotle aioli, battered onion rings  
and chunky chips  
22

Meat board with 3 meats, pickles, slaw and house sauces  
54 (to share) (gfo)

300gm porter house steak with chat potatoes, salad  
and choice of sauce (gfo)

Garlic butter (gf) / Gravy / Pepper corn gravy / Mushroom gravy  
32

### Desserts

Violette panna cotta with raspberry coulis and honeycomb (gf)  
13

Warm chocolate brownie served with vanilla ice cream (vt/gf)  
13

Cheese board served with lavosh and dried fruit (vt)  
1 piece 11 / 2 pieces 18

(Vegetarian = vt / Vegan = v / Gluten free = gf / Gluten free optional = fgo)

( No split bills please and thank you )  
(A 6% discretionary gratuity is add to tables of 8 and above)

“One cannot think well, love well, sleep well,  
if one has not dined well.”  
- Virginia Woolf