



St LuJa's  
**FUNCTION PACK**





## CANAPE PRICING

- 5 pieces (4 smalls + 1 substantial)  
\$22 per head
- 6 pieces (4 smalls + 2 substantial)  
\$28 per head
- 8 pieces (6 smalls + 2 substantial)  
\$36 per head
- 10 pieces (7 smalls + 3 substantial)  
\$46 per head

## PLATTER OPTIONS

- Small platters \$75 for 20 pieces
- Substantial platters \$120  
for 20 pieces

(Vegetarian = VT / Gluten free = GF)  
(Vegan options available = V)

To make a booking  
Please contact us  
[info@stluja.com.au](mailto:info@stluja.com.au)  
(03) 9534 0002

## CANAPE OPTIONS

### **COLD SMALL**

- Heirloom tomato bruschetta, goat's cheese fetta (VT)
- Smoked chicken rice paper rolls, crunchy peanut sauce (GF)
- BBQ Beef brisket with sweet potato crisps (GF)
- Smoked salmon, sour cream and chive cucumber bites (GF)
- Mushroom and capsicum vegetable skewers (VT)

### **HOT SMALL**

- Mac and cheese croquettes, tomato salsa and aioli (VT)
- Herb crumbed popcorn chicken, tomato relish
- Caramelised onion, goats cheese tarts, basil pesto (VT)
- Chili and lime calamari, with house made dipping sauce
- Pork and bacon sausage rolls, Smokey BBQ sauce

### **GRAZER SUBSTANTIAL**

- Smoked cheese burger sliders, pickles, aioli
- Roast mushroom and feta cheese slider (VT)
- Beer battered fish fingers, tartare sauce
- Fried zucchini fritters with tomato relish (VT / V / GF)

### **SWEET SUBSTANTIAL**

- Brownie with vanilla cream dehydrated fruit
- Orange cake with poppy seeds, pears and walnuts



## DRINKS PACKAGES

---

**3 HOURS \$55 PER PERSON**

This includes

Tap Beer & Corona

House Red and White wine

House Sparkling

Add Spirits \$72 p/p

Add Cocktails \$100 p/p

(Terms and conditions apply)

To make a booking

Please contact us

[info@stluja.com.au](mailto:info@stluja.com.au)

(03) 9534 0002

## SIT DOWN EVENTS / DINNING OPTIONS

2 COURSES \$36 PER PERSON

3 COURSES \$44 PER PERSON

(for bookings of 10 and above)

---

### ENTRÉE'S

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

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

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

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

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

---

### MAINS

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

St LuJa super salad, black beans, mixed lettuce, corn, tomatoes, cauliflower and avocado (v/vt/gf)

Add Brisket 8 / Fish 9 / Pulled pork 8

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

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

Garlic butter (gf) / Gravy / Pepper corn gravy / Mushroom gravy (\$5 surcharge)

---

### DESSERTS

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

Violette panna cotta with raspberry coulis and honeycomb (gf)