

Share / Starters

Spiced chicken pieces with house dipping sauce (gf)	11
Baked Hervey Bay scallops, garlic, parmesan sauce and herb crumb	16
Pepper and lime calamari, red capsicum and green salad (gf)	14
Arancini: ask us what our flavour of the week is (gf)	12
King pork ribs, chili peanuts, coriander, jalapeños and slaw (gf)	12
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: arancini, pepper and lime calamari, spicy chicken wings, roasted cauliflower and crushed walnuts	28 (for 2)

Sides

Farmhouse greens with fetta, walnuts and lemon (gf/vt)	11
Crispy onion rings (vt/v)	5
Roasted cauliflower, asparagus and rocket salad (gf/vt/v)	11
Chunky chips (gf/vt/v)	8
Loaded chunky chips with mozzarella cheese, chipotle aioli and jalapeños and tomato salsa (gf)	12

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

(No split bills please and thank you)

(A 6% discretionary gratuity is added to tables of 8 and above)

(Amex cards will incur a 3% surcharge)



Mains

12 hour slow cooked brisket with chipotle mash, green beans and topped with sweet potato crisps (gf)	27
Twice cooked chicken breast, red pepper purée and zucchini chips	26
Slow cooked crispy spiced beef cheek, Asian salad, sriracha vinaigrette (gf)	28
St LuJa fish of the day (gfo)	28
St LuJa super salad, black beans, mixed lettuce, corn, tomatoes, cauliflower, avocado and house dressing (v/vt/gf)	19
Add Brisket 8 / Fish 9 / Pulled pork 8	19
King pork ribs, chili peanuts, coriander, jalapenos, slaw and onion rings	27
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 porterhouse steak with chat potatoes, salad and choice of sauce (gfo)	32
Garlic butter (gf) / Gravy / Pepper corn gravy / Mushroom gravy	32

Desserts

Panna Cotta of the day (gf)	13
Lemon tart with a sugar crust, raspberry puree and dehydrated fruit (vt)	13
Chocolate parfait, strawberries and chocolate dusting (gf/vt)	13
Cheese board served with lavosh and dried fruit and quince paste (vt)	1 piece 11 / 2 pieces 18
Ask about our paired Whiskies with your cheese board	1 whisk(e)y 6 / 2 Whiskies 12

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