

## Share / Starters

- Tasmanian oysters (Blu Oyster Co.)  
Natural oyster with red wine vinegar & shallot vinaigrette (gf)  
4ea  
Natural oyster with Talisker 10yo whiskey dressing (gf)  
6ea  
Lemon and pepper calamari, pickled slaw  
and comeback sauce (gf)  
15  
Chicken liver and bacon pâté, crispy flatbread  
and red onion marmalade (gf)  
15  
House made Hummus topped with smoked paprika, with charred bread  
(gf/v)  
14  
House made arancini and aioli (vt)  
12  
Beer battered prawns with sweet chilli sauce  
17  
Prosciutto & blue cheese croquettes with red pepper sauce  
15  
Charcuterie board: honey roast ham, Morcon salami, prosciutto,  
marinated olives, 1 cheese & cornichons with grissini  
16pp  
*\*min. 2 people*

## Sides

- Chargrilled broccolini with chilli, sea salt and olive oil (v/gf)  
7  
Crispy onion rings (vt)  
5  
Cos wedge salad, green pea, pecorino and house vinaigrette (vt)  
7  
Triple cooked hand cut chips with house aioli (gf/vt)  
8.5



## Mains

- Crispy fried Ox cheek with Asian salad, chilli peanuts,  
nuoc nam, sriracha & coriander (gf)  
28  
Green curry salmon fillet with coconut miso rice, bok choy,  
sriracha aioli and tempura tiger prawn (gf)  
30  
Roast lamb shoulder, with fondant potato, celeriac puree,  
broad beans and lamb jus (gf)  
32  
Caesar salad with crispy bacon, garlic croutons, pickled white anchovies,  
deep fried panko crumbed poached egg & Caesar dressing (gfo)  
20  
Baked potato gnocchi in tomato sugo with, fiore de latte,  
pea and broad bean fricassee (vt)  
26  
St LuJa super salad, sweet potato, broccoli, raisins, pearl cous cous,  
red onion, herbs with house dressing and labne (vo)  
19  
BBQ king pork ribs with braised red cabbage, chilli peanuts,  
jalapeños and beer battered onion rings (gf)  
28  
300gm grass fed porterhouse steak with  
triple cooked hand cut chips, and choice of sauce (gf):  
garlic butter / pepper / red wine jus / chimichurri  
34

*(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)

**#eatlikeasinner**  
**@stluja**



### *Desserts*

St LuJa GayTime, toffee ice cream, crunchy nut chocolate chip  
crumb, house made honeycomb & anglaise sauce (vt)

16

Vanilla panna cotta, winter berry compote, with  
Crème de Cassis and honeycomb (gf/vt)

14

Caramalised lemon tart with raspberry coulis and Chantilly cream

14

Dark chocolate and walnut torte, fruit coulis and Chantilly cream (gf)

15

Trio of fruit sorbets with fruit coulis  
& pineapple Italian meringue (gf/vo)

16

Cheese board served with quince paste, lavosh and dried fruit (vt)

2 pieces 22

Ask about our paired Whiskies with your cheese board

2 Whiskies 12