

Share / Starters

Tasmanian oysters (Blu Oyster Co.)

Natural oyster with red wine & shallot vinaigrette (gf)	4ea
Natural oyster with Talisker 10yo whiskey (gf)	6ea
Kilpatrick (bacon, Worcestershire sauce & lemon)	5.5ea
Moules Marinière: Victorian mussels in garlic, white wine & cream sauce, shallots & bread	16
Lemon and pepper calamari, comeback sauce (gf)	15
Chicken liver & bacon pâté, house bread, red onion marmalade (gf)	15
Hervey Bay scallops, creamy garlic sauce & parmesan crumbs	18
House made hummus topped w. paprika & charred bread (gf/v)	14
House made arancini & 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, cheese & cornichons with grossini *min 2ppl	16pp

Sides

Crispy onion rings (vt)	5
Chargrilled broccolini with chilli, sea salt & olive oil (v/gf)	7
Confit dutch carrots w. bush honey glaze (vt)	7
Spiced cabbage salad w. tahini dressing (vt)	6.5
Triple cooked hand cut chips with house aioli (gf/vt/v*)	8.5
Paris mash w. meat juices	8.5
Truffle Mac & Cheese w. parmesan breadcrumb (vt)	9

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

Mains

Braised beef cheek with creamy mash potato, confit vegetables & red wine jus (gf)	32
Roast Blue Grenadier with mussels, red peppers, Chablis, fennel & tomato broth on a bed of potato puree	30
Roast lamb shoulder, with fondant potato, creamed leek, dutch carrots & lamb jus (gf)	34
Chicken Kiev with parmesan crumb & garlic butter, served with fat chips, salsa verde, red onion jam & chicken jus	30
Baked potato gnocchi in tomato sugo with, fiore de latte, pea & spinach (vt)	26
Slow cooked spaghetti meatballs, tomato ragu with pecorino, crispy basil & garlic croutons	25
Roast vegetable salad with sweet potato, broccoli, raisins, pearl cous cous, red onion, herbs, house dressing & hummus (v)	18
BBQ king pork ribs with pickled slaw, chilli peanuts, jalapeños & beer battered onion rings (gfo)	28
300gm Flinders Island porterhouse steak with triple cooked hand cut chips & choice of sauce (gf): garlic butter / pepper / red wine jus	36



#eatlikeasinner
@stluja

A 6% discretionary gratuity is added to tables of 8 and above. Amex cards will incur a 3% surcharge
No split bills please and thank you



Desserts

Sticky red date pudding, coconut caramel,
chai ice cream & toffee crisp

15

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

Chocolate & raspberry brownie with hazelnut ice cream

15

Cheese board with quince paste, pear and Pedro Ximenez raisins (vt)

2 pieces 22

Ask about our paired Whiskies with your cheese board

2 Whiskies +12