

Sample Menu- Inside
Menus printed A4 folded to A5

Wines

Louis Roederer Brut, Reims

2009 Cullen Semillon Sauvignon Blanc, Margaret River

2007 Pooles Rock Chardonnay, Hunter Valley

2008 Stonier Reserve Pinot Noir, Mornington Peninsula

2008 Michael Hill Syrah Shiraz, Eden Valley

Entree

FICHI ALLA GRIGLIA E PAN BRIOCHE
Marinated grilled figs with fig sorbet,
goats cheese, walnuts & warm brioche

TERRINA DI MAIALE E CONIGLIO
Pork & rabbit terrine with pickles & toasted walnut bread

CASARECCI ALLA GRANSEOLA
Hand rolled pasta with blue swimmer crab

Main Course

PESCE DEL GIORNO
Pan roasted blue eye trevalla with
kipfler potatoes and olive tapenade

ANATRA ARROSTO CON CAVOLETTI
Balsamic roasted duck with
sauteed brussel sprouts, speck & honey

VITELLO RIPIENO DI PECORINO
Veal loin stuffed with mature pecorino served
with borlotti beans, eggplant & basil

Rocket, radicchio & fennel salad
Hand cut potatoes fried & tossed in rosemary salt & garlic

Dessert

PANNA COTTA AL POPCORN
Popcorn panna cotta with caramelised salted popcorn & sesame cigar

CROSTATA DI PINOLI E MIELE LIGURE CON GELATO AL TÈ
Pinenut & ligurian honey tart with earl grey ice cream

FORMAGGI
Daily cheese selection

Coffee/Tea e Biscottini

Sample Menu- Cover

LUCIO'S
italian restaurant

Chef: Logan Campbell

Tuesday 12th April 2011