

LUCIO'S

italian restaurant

Set Menu Options effective November 2018 For all groups of 8-18 pax

(nb 17-32 pax must book the front room exclusively)

Please see separate Menu Options for Groups of 19-32 and 33-54

Booking: Name _____ **Date** _____ **Time** _____ **No Guests** _____

- Menu A \$70** (lunch only) Shared Antipasto + Main (select 4 mains including a pasta)
- Menu B \$80** (lunch only) Entree + Main (select 3 options in each applicable course)
- Menu C \$100** (lunch /dinner) Entree + Main + Dessert (select 3 options in each applicable course)
- Menu D \$130** (lunch /dinner) Four course shared Italian Feast. Menu on request - minimum 6 pax
- Other** Alternative menus on request. Please call or email to discuss

antipasto Only available on Menu A or as an add-on

- sharing plates of salumi, grilled vegetables & seasonal items

entrees

- caprese salad of heirloom tomato, buffalo mozzarella & baby basil
- beetroot cured kingfish with beetroot purée, shaved bottarga & cured egg yolk
- wagyu beef bresaola with rocket & shaved parmesan
- prosciutto di parma with a trio of melons
- queensland scallops with yellow pepper purée, black pudding & crispy pancetta

pastas Can be selected as entree or main. Please circle E or M to indicate your selection

- E/M tagliolini alla granseola fine green noodles with blue simmer crab
- E/M fazzoletti neri squid ink handkerchief pasta with mussels, prawns, cuttlefish & chili
- E/M ravioli alle erbe ricotta & wakame ravioli, burnt butter & native sea succulents

mains

- fish of the day
- balsamic roast duck with orange, fermented cabbage & white peach
- grilled veal backstrap, mushroom purée, fried polenta & horseradish
- spatchcock involtino with mushrooms on bread sauce & panzanella salad
- braised venison shank with pea purée, buffalo curd & choko minestrone

desserts

- cannoli filled with ricotta, white chocolate & salted caramel pearls
- passionfruit & white chocolate ganache with chocolate soil
- tia maria cheesecake with hazelnut sponge, frangelico gel & caramelised pecans
- pistachio crème brûlée with raspberry coulis, candied macadamias & black sesame gelato
- artisanal cheeses served with house-made farro crisp & fruit bread

complimentary inclusions

canapés on arrival
marinated olives & celery
crusty Italian bread
fried potatoes with garlic & rosemary salt
personalised menus printed on 160gsm paper
place cards printed & placed on request
dedicated table waitstaff for the duration

other

welcome drinks served outside (weather permitting)
dietary requests accommodated with notice

alternatives & add-ons

- extra canapé selection (4) \$15 pp
- freshly shucked sydney rock oysters \$4.50 ea
- antipasto platters \$24 pp
- artisanal cheese platters \$18 pp
- parmesan & fresh fruit platters \$12 pp
- rocket, radicchio & fennel salad \$15 p/bowl
- steamed english spinach \$14 p/bowl
- tiramisù or chocolate cake (min 6 pax) \$12 pp
- chocolate cake served as petit fours @ \$6 pp
- byo cake cut & served - cakeage @ \$5 pp
- byo cake served with ice cream - cakeage @ \$8 pp
- coffee or tea & biscottini \$6 ea
- premium (e.g. caviar/truffles/lobster) @ market price

The Fine Print. We reserve the right to substitute dishes without notice if necessary. All our menus and wine lists are kept updated on our website www.lucios.com.au. 10% service charge is added to the final bill for all group bookings of 8 or more. All prices include gst and the bill must be settled on the day. All credit card payments incur a 1.5% transaction fee. We will endeavour to accommodate any special requests and dietary requirements where possible.

47 Windsor Street, Paddington NSW 2021 Tel 9380 5996 lucios@bigpond.com www.lucios.com.au

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Set Menu Options effective November 2018

For all groups of 19-32 (Front Room - U shape up to max 26 or 4x8 tables max)

For all groups of 33-54 (Main Room - variable seating) No menu choice on day

Please see separate Menu Options Doc for groups of 8-18 pax

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- Menu B \$80** (lunch only) Entree + Main
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- Menu D \$130** (lunch /dinner) Four course shared Italian Feast. Menu on request
- Other** Alternative menus on request. Please call or email to discuss

Groups of 19-32 people (front room)

Guests have a **choice** on the day - please select:

Menu A - Antipasto + 4 mains including a pasta

Menu B - 3 entree + 3 mains

Menu C - 3 entree + 3 mains + 3 desserts

Menu D - please call or email to discuss options

Groups of 33-54 people (main room)

Guests **DO NOT** have a choice on the day

Flexible menu options include set, alternate service of 2 dishes, sharing platters or any combination.

Please email or call to discuss or select below

antipasto Only available on Menu A or as an add-on

- sharing plates of salumi, grilled vegetables & seasonal items

entrees

- caprese salad of heirloom tomato, buffalo mozzarella & baby basil
- beetroot cured kingfish with beetroot purée, shaved bottarga & cured egg yolk
- wagyu beef bresaola with rocket & shaved parmesan
- prosciutto di parma with a trio of melons
- casarecce pasta with blue swimmer crab & a light tomato sauce
- ricotta & wakame ravioli, burnt butter & native sea succulents

mains

- fish of the day
- balsamic roast duck with orange, fermented cabbage & white peach
- grilled veal backstrap, mushroom purée, fried polenta & horseradish
- spatchcock involtino with mushrooms on bread sauce & panzanella salad
- braised venison shank with pea purée, buffalo curd & choko minestrone

desserts

- cannoli filled with ricotta, white chocolate & salted caramel pearls
- passionfruit & white chocolate ganache with chocolate soil
- tia maria cheesecake with hazelnut sponge, frangelico gel & caramelised pecans
- pistachio crème brûlée with raspberry coulis, candied macadamias & black sesame gelato
- artisanal cheeses served with house-made farro crisp & fruit bread

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