

THE CLASSICS

THE MORNING CLASSIC TOAST 9.9 (GF, V OPT.)

Two free-range eggs poached, fried, or scrambled on artisan toast.

ARTISAN TOAST RITUAL (GF, VG OPT.) 14.9

Your choice of sourdough, multigrain, or fruit loaf served with butter, Vegemite, jam, honey, or Nutella. (Choose up to 2)

THE LUSH GRAND BREAKFAST (GF, V) 30.9

A generous plate of grilled halloumi, chorizo, crispy bacon, avocado, and a golden hash brown with roasted tomato and mushrooms. Served with artisan sourdough, poached egg, tomato relish, and beetroot hummus.

Add Smoked Salmon +4.9 | Swap to Scrambled eggs +2

THE GOLDEN NEST ROYALE 28.9 (GF OPT., V OPT.)

Poached eggs nestled on a crisp golden potato lattice with spicy chilli Béarnaise and caviar. Choice of: Slow-braised beef brisket, pork belly, bacon steak, salmon, or king oyster mushroom with fresh truffle.

EMERALD GARDEN TOAST 24.9 (GF OPT., VG OPT.)

Smashed avocado on toasted black charcoal bread with medley tomatoes, sun-dried tomato hummus, feta, pomegranate, a poached egg, dukkah, crispy red radish and balsamic reduction.

FIRE & OCEAN SCRAMBLED (GF OPT.) 29.9

Free-range eggs, Tom Yum prawns, chilli jam, and medley tomatoes on a buttery croissant. Topped with golden panko prawns, herb mayo, caviar, and fresh coriander.

BRIGHT & SWEET

TROPICAL SUNRISE BOWL 22.5

Acai topped with granola, coconut yoghurt, mango sorbet, mango pearls, and fresh berries.

LUSH FRUIT PLATTER (FOR 2) 19.9

A seasonal selection of fresh local and tropical fruits, perfectly curated for sharing.

MIDNIGHT COCONUT RICE (GF OPT.) 22.5

Black forbidden rice infused with coconut and pandan leaves, served with fresh mango, berries, and a crisp coconut tuile.



ALL DAY BRUNCH MENU

VELVET NOIR PANCAKES 29.5

Fluffy red velvet pancakes with mascarpone Chantilly, dark chocolate ganache, pistachio crumble, and rose petals. Served with house-made vanilla bean ice cream and fresh berries.

THE LUSH KITCHEN

TRUFFLE FOREST RISOTTO (GF, V, VG OPT.) 29.5

Creamy arborio rice with mixed forest mushrooms, a touch of white wine, parmesan cheese, and shaved truffle. [Add Grilled Chicken +7]

WILD FOREST TORTELLINI 32.5

Hand-stuffed beef tortellini in an earthy wild mushroom cream sauce, finished with shaved black truffle, fresh herbs, and parmesan.

COASTAL BARRAMUNDI (GF, NF) 32.5

Pan-seared barramundi with celeriac puree, dill-braised leek, chat potatoes, broccolini, onion butter, and capers. Finished with crispy kale.

THE LUSH POWER PLATE 31.5

A nutrient-dense plate of beetroot relish, charred corn, house-made potato rosti, and creamy scrambled eggs.

LUSH NOURISH BOWL (VG) 24.9

A vibrant vegan bowl of crispy tofu, golden falafel, grilled sweet potato, roasted purple cauliflower, and couscous. Served with beetroot hummus, creamy guacamole, and toasted macadamias. [Add Grilled Chicken +7]

MEDITERRANEAN FIRE SHAKSHUKA (V) 29.9

Slow-cooked tomato and capsicum base with spiced chicken meatballs, baked eggs, feta, and fresh herbs. Served with hummus and warm pita bread.

BURGERS & HANDHELDS

All dishes come with a side of chips.

BLUSH GARDEN BURGER (GF, V) 23.9

Grilled king oyster mushroom and halloumi with mango chutney, truffle mayo, baby cos lettuce, and tomato on a soft pink bun.

THE LUSH WAGYU STACK (GF OPT.) 28.9

Wagyu patty, double cheese, crispy bacon, and a fried egg with baby cos, tomato, relish, and caramelised onion. Finished with Lush burger sauce on a charcoal bun

SOUTHERN HEAT CHICKEN BURGER 28.9 (GF OPT.)

Crispy Southern-fried chicken thigh, burger cheese, and crispy bacon with baby cos, tomato, and a kick of spicy mayo.

SIGNATURE STEAK CIABATTA (GF OPT.) 31.9

Scotch fillet steak, Swiss cheese, chef's chimichurri, and caramelised onion with rocket and Lush special sauce on toasted ciabatta.

SALADS

LUSH SUPERGREENS BOWL (V) 26.9

Wild rice, quinoa, roasted vegetables, grilled halloumi, and almond flakes with a citrus salsa.

Add Grilled Chicken +7

TROPICAL PRAWN & MANGO SALAD 28.9

Juicy prawns, diced mango, and creamy avocado tossed in a zesty Asian dressing.

ASIAN GARDEN SOBA 26.5

Soba noodles with Asian slaw, edamame, and crispy shallots in a soy-based dressing.

Add Grilled Chicken +7

MINI MATES

14 years and below | 13.5 each

Little Bite Nuggets with - chips and tomato sauce.

Mini Lush Slider - beef and cheese on a soft bun + chips.

Little Pasta Bowl - tossed in Napoli sauce with parmesan.

Mini Ocean Catch - crispy fish and chips.

Little Pancake Stack - with maple syrup, strawberries and vanilla ice cream (Available until 3pm)

Sweet Scoop Treat - vanilla bean ice cream with your choice of topping | 7.5

(GF) Gluten-Free | (V) Vegetarian | (VG) Vegan | (NF) Nut-Free | (OPT.) Option Available | Any additional condiments or extras +\$3.

Drinks Menu

COFFEE

The Daily Roast | 5.5 / 6.5

White or Black

Hot Chocolate | 7

Chai Latte | 6

Kids Hot Chocolate | 5

Tea Selection | 5.5

English Breakfast, Earl Grey, Peppermint,
Chamomile, Lemongrass & Ginger

Customise Your Cup

Milk Alternatives: Soy, Almond, Oat,
Lactose-Free | +0.8

Syrups: Vanilla, Caramel, Hazelnut | +0.7

MATCHA & SPECIALTIES

Served Iced.

Strawberry Matcha | 9

Layered with fresh strawberry puree.

Maple Sea-Salt Matcha | 9

A perfect balance of sweet and savoury.

Coco Lush | 9

Signature coconut-infused matcha.

THE CHILLED COLLECTION

Mont Blanc | 9.5

Our signature layered cold brew cream coffee.

Affogato | 8.5

Espresso poured over creamy vanilla bean ice cream.

Iced Latte | 7.5

Iced Coffee | 9

With vanilla bean ice cream.

Iced Mocha / Chocolate | 9

With vanilla bean ice cream.

Kids Iced Chocolate | 5

With vanilla bean ice cream.

Sparkling Iced Tea | 9 (Lemon or Peach)

Sparkling Iced Soda | 9 (Lemon or Peach)

SMOOTHIES & SHAKES

Milkshakes | 9.5

Chocolate, Vanilla, or Strawberry

Milk alternatives available (+0.8)

Mango Passion Smoothie | 12.5

Mango, banana, coconut milk, and passionfruit pulp.

Berry Smoothie | 12.5

Mixed berries, mango, and coconut water.

Breakfast Smoothie | 12.5

Banana, oats, peanut butter, maple syrup,
almond milk, and cinnamon. [Add Protein +5]

COLD PRESSED JUICES & WATER

Basic Juices | 11

Orange, Apple, or Watermelon

Vitamin C | 11.95

Carrot, lemon, ginger, and orange.

Detox Juice | 11.95

Apple, orange, coconut water, and cranberry.

Green Juice | 11.95

Apple, cucumber, ginger, celery, and lemon.

Soft Drinks / Moda Still Mineral Water | 5

(Moda water includes unlimited refills)

Lemon, Lime & Bitters | 5.5

MORNING COCKTAILS

Sunrise Mimosa | 9 (Or 2 for 15)

Espresso Martini | 22

Coffee Negroni | 22

Matcha Martini | 22

(GF) Gluten-Free | (V) Vegetarian | (VG)
Vegan | (NF) Nut-Free | (OPT.) Option Available

10% weekend surcharge | 15% Public Holiday surcharge
All card transactions incur a 1.5% processing fee.

While we take the utmost care to cater to all dietary requirements, we cannot guarantee the absolute absence of cross-contamination in our kitchen. Please inform our team of any severe allergies before ordering.



A SENSE OF BELONGING

Lush was born from a simple idea: that a space only finds its soul when people gather within its walls. We've built the shell, but you bring the life. Whether it's a quiet glass of wine after a long day or a shared feast with neighbours, welcome to your social house.

We're glad you're here.

THE BEGINNING

ARTISAN BREAD RITUAL (V) | 14.9

Cultured butter, roasted capsicum dip or house-made hummus.

MEDITERRANEAN DIPS EXPERIENCE (V) | 14.9

Triple-dip selection of hummus, capsicum, and tzatziki served with warm, hearth-baked pita and green olives.

Extra Dip +3.0 | Extra Pita +3.0

GOLDEN SEARED SCALLOPS | 17.9

Velvety celeriac puree, brown butter, lemon sauce, topped with crushed hazelnuts, and fresh chives.

TRUFFLE MUSHROOM ARANCINI (V) | 16.5

Crispy risotto spheres with shaved parmesan and Calabrese pepper aioli over garden greens.

GARDEN BRUSCHETTA (V, VO) | 15.5

French baguette topped with vine-ripened tomato, Spanish onion, basil pesto, and whipped feta, finished with a balsamic glaze.

CHARRED LAMB BITES (GF) | 16.5

Succulent charred lamb on a bed of fresh arugula with a lemon wedge and house-made tzatziki.

LUSH BAO BUNS | 18.5

A trio of soft steamed bao. Choice of protein:
Crispy Southern Chicken | Chilli Maple Pork

THE MAIN EVENT

HERITAGE CHICKEN SUPREME | 31.9

Pan-roasted free-range chicken, sweet potato silk, charred broccolini, and heirloom Dutch carrots finished with a thyme-infused jus.

IMPERIAL DUCK RISOTTO | 33.5

Saffron-infused arborio rice, tender Peking duck, forest mushrooms, and shaved black truffle.

PISTACHIO & CRUSTED LAMB ROYALE | 33.9

Moroccan couscous, brunoised ratatouille, roasted purple cauliflower, and sweet potato puree with a pomegranate reduction.
Our lamb is best enjoyed served medium-rare to medium.

CLASSIC DUCK CONFIT | 42.9

Tender slow-cooked duck leg, crispy chat potatoes, rainbow carrots, and a rich red wine reduction.

GNOCCHI LAMB RAGU | 34.5

A tender lamb shank simmered in a red wine and crushed tomato ragu with olives, capers, and seasonal vegetables.

SIGNATURE EYE FILLET (200G) | 49.5

Center-cut chargrilled fillet, wild mushroom risotto, grilled asparagus, and red wine jus.

THE LUSH BONE-IN RIBEYE (300G) | 44.9

Prime ribeye, sweet potato mash, sautéed asparagus, and rainbow Dutch carrots with house-made red wine jus.

COASTAL SALMON ELEGANCE (GF, DF) | 34.9

Crispy-skin salmon, roasted kipfler potatoes, beetroot mousse, and salmon caviar pearls.

CAULIFLOWER STEAK (V) | 27.95

Charred cauliflower steak with Romesco sauce, cauliflower silk, and Chef's Chimichurri

THE GREENS & THE DOUGH

LUSH SUPER GREENS BOWL (V) | 26.9

Wild rice, quinoa, roasted vegetables, grilled halloumi, and almond flakes with a citrus salsa.
Add Grilled Chicken +7

TROPICAL PRAWN & MANGO SALAD | 28.9

Juicy prawns, diced mango, and creamy avocado tossed in a zesty Asian dressing.

ASIAN GARDEN SOBA | 26.5

Soba noodles with Asian slaw, edamame, and crispy shallots in a soy-based dressing.
Add Grilled Chicken +7

TRUFFLE PROSCIUTTO & MUSHROOM

PIZZA | 27.5

Garlic base, forest mushrooms, and prosciutto di Parma topped with wild rocket and truffle oil.

MEDITERRANEAN LAMB PIZZA | 26

Garlic-infused olive oil, red onion, olives, and roasted peppers topped with tzatziki.

OCEAN FEAST PIZZA | 27

Mixed seafood on a garlic-oil base with cherry medley, capers, rocket, and parmesan.

CLASSIC MARGHERITA (V) | 22

Napoli base, triple cheese blend, basil, and baby bocconcini.

SMOKY BBQ CHICKEN | 24

Napoli base topped with BBQ chicken, red onion, and mozzarella.

THE SOCIAL COLLECTION

LUSH SIGNATURE ANTIPASTO (FOR 2) | 42.5

A curated selection of artisanal charcuterie, local cheeses, seasonal pickles, and fresh fruits.

PORCHETTA FEAST BOARD (FOR 2) | 44.5

Herb-crusted porchetta, creamy burrata, fig compote, and artisan bread with seasonal roasted gems.

THE FINAL ACT

FORBIDDEN APPLE | 19.9

Green apple mousse and compote over vanilla sponge in a crisp tart shell.

GOLDEN TROPICS | 19.9

Breton base with mango mousse, tropical compote, and a coconut mousse orb.

MOLTEN NOIR | 17.9

Rich chocolate pudding with a flowing raspberry center.

MINI MATES

14 YEARS AND BELOW | 13.5 EACH

LITTLE BITE NUGGETS

Served with chips and tomato sauce.

MINI LUSH SLIDER

Beef and cheese on a soft bun + chips.

LITTLE PASTA BOWL

Tossed in Napoli sauce with parmesan.

MINI OCEAN CATCH

Crispy fish and chips.

LITTLE PANCAKE STACK

With maple syrup, strawberries and vanilla ice cream

SWEET SCOOP TREAT

Vanilla bean ice cream with your choice of topping | 7.5

THE FINE PRINT

Dietary Symbols

(V) Vegetarian | (VG) Vegan | (GF) Gluten-Free | (DF) Dairy-Free |
(O) Option Available

Surcharges

10% Sunday surcharge | 15% Public Holiday surcharge.
All card transactions incur a 1.5% processing fee.

Allergies & Ingredients

While we take the utmost care to cater to all dietary requirements, we cannot guarantee the absolute absence of cross-contamination in our kitchen. Please inform our team of any severe allergies before ordering.

Seasonality

Our menu is curated around seasonal produce and is subject to subtle changes based on availability.

The BAR

COCKTAILS

Old Fashioned | 24.99

Rich and spirit-forward with bourbon, bitters and a hint of citrus

Margarita | 24.99

Fresh lime and tequila with a crisp, zesty finish

Spicy Margarita | 24.99

A bold twist with chilli heat, lime and smooth tequila

The Hashtag Espresso Martini | 24.99

Smooth vodka, rich coffee and a creamy finish

Porn Star Martini | 24.99

Lush passionfruit, vanilla and smooth vodka with a rich, velvety finish

Long Island Iced Tea | 24.99

A powerful mix of spirits balanced with citrus and cola

BEER

Hahn SuperDry | 10 / 13

Clean, crisp and easy-drinking with a dry finish

Estrella Damm Lager | 13 / 16

Smooth European lager with light malt and subtle bitterness

Kirin Ichiban | 13 / 16

Premium Japanese lager, crisp, pure and refined

Stone & Wood Pacific Ale | 13 / 16

• Fresh and fruity with citrus and tropical hop notes

Kirin Hyoketsu (Lemon Vodka) | 15

Light, zesty lemon vodka soda with a crisp finish

LUSH
Social House

The CELLAR

SPARKLING

Like it Like That Prosecco | 11 / 50

Crisp green apple and bright citrus - Riverland.

Bird In Hand Sparkling | 13 / 60

Delicate strawberry with a fresh, clean acidity - Adelaide Hills.

Lanson Le Black Creation Brut NV | 112

Elegant notes of brioche, honey, and signature freshness - Reims, France.

Exclusive Grand Opening Day Offer

WHITE

Like it Like That Pinot Grigio | 11 / 44

Clean and light-bodied with fresh lemon zest - Riverland.

Like It Like That Sauvignon Blanc | 12 / 48

Vibrant and aromatic with passionfruit and citrus - Riverland

Gippsland Moscato | 12 / 53

Fragrant apricot, honeysuckle, and white peach - Gippsland, VIC.

ROSÉ

Nutis Folles Rosé | 12 / 48

Dry raspberry and an elegant, crisp finish - France.

RED

Boucher Shiraz | 12 / 48

Rich plum and mulberry depth - Heathcote, VIC.

Long Story Short '26 Maples' Pinot Noir | 15 / 53

Red cherry, subtle spice, and refined oak - Mornington Peninsula.

LUSH
Social House