



LUCIEN

St Kilda

A drink, a few plates, and nowhere you
need to be.

Welcome to Lucien.



Who is Lucien?

Lucien was a quiet, mysterious old Frenchman from Normandy - the kind who ate real food, travelled with curiosity, and believed life was best lived around a table. He collected Mediterranean flavours, loved slow meals, simple ingredients and conversations that lasted past midnight. Lucien is the spirit of honest food, warm hospitality, and timeless rituals - the heart behind our bar.



Food

All dishes are prepared
maison, using
Mediterranean produce
and simple, classic
techniques.

Card payments occur 1.7% Public Holiday 10%.

No Sunday surcharge.

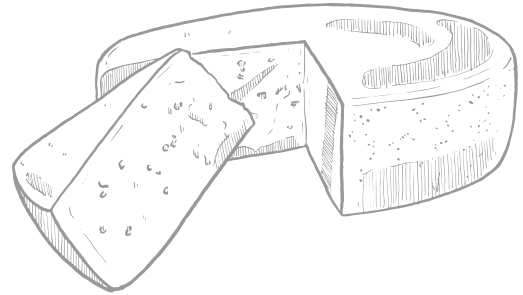
Menu

PETIT PLAT/ SNACKS

Marinated Mt Zero olives (GF)	9
Saucisson & cornichons (GF)	9
Marinated anchovies (GF)	11
Olives tapenade & croutons	11
Sautéed garlic & mushrooms, herbs	9
Golden Fried Potatoes, aioli	12
Grilled Chorizo, confit garlic	14
Brie, honey & walnut tartine	15
Prawns Provençales, pastis flambée	18
Octopus & Potato Salad (à la Niçoise)	17

RACLETTE 28

Traditional French Alps specialty.
Potatoes, ham, salad and cornichons.
(GF) (Va)



GALETTES/ SAVOURY CRÊPES

All made with organic buckwheat flour

La Lucienne 19.5

Ham · Comté cheese · Fried egg

La Forestière 18.5 (V)

Sautéed mushrooms · Emmental · Caramelised Shallots · truffle oil

La Savoyarde 24

Melted raclette cheese · potatoes · Caramelised Shallots · Prosciutto · Cornichons · Fresh herbs



ALL GALETTES ARE SERVED WITH GREEN SALAD

Addons: Ham 4, potatoes 4, Prosciutto 6, sauteed mushroom 4, cheese 4

GF - Gluten free / s - contain seafood/ V- Vegetarian/ Va - Vegetarian Option/ n- contain nuts

Let us know of ANY sort of allergies or intolerances

Cheese platters & Desserts

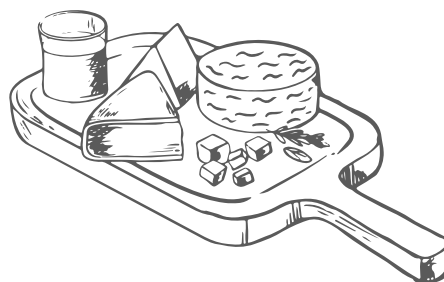
CHEESE BOARD

Accompanied with bread, French butter, quince paste,
GF crackers & fresh fruit

Small (3 cheeses) - 28

Medium (4 cheeses) - 35

Large (5 cheeses) - 42



CHOOSE FROM OUR CHEESE SELECTION

Montasio (Hard, IT) – Firm alpine cheese, nutty with a hint of sweetness.

Comté Jura (FR) – Rich and fruity with toasted hazelnut notes.

Truffle Goat Cheese (AU) – Goat's cheese infused with truffle for a rich, aromatic finish.

French Brie (FR) – Soft, creamy, buttery, with a mild mushroom aroma.

Emmental (CH) – Mild and nutty, classic Swiss with signature holes.

Bleu d'Auvergne (FR) – Creamy cow's milk blue, tangy with earthy notes.

Petit Cantal (FR) – Semi-hard cow's milk, mild and buttery with a gentle nutty finish.

DESSERTS & AFFOGATTOS

SWEET GALETTES (GF)

Beurre-Sucre - Butter · Sugar **9**

Grand Marnier - Sugar **14**

Nutella – Classic favourite **15**

Tiramisu Affogato 13

Tiramisu gelato, hot espresso & a drizzle of
coffee liqueur – rich, creamy, boozy finish.

Vanilla Affogato 10

Classic vanilla bean gelato, fresh pulled
espresso & optional shot of Amaretto.



Lucien vous souhaite une bonne dégustation

Drinks

"All of our Signature Cocktails are crafted with care, using house-made syrups and premium ingredients. No shortcuts—just bold, balanced flavors in every sip."

Card payments occur 1.7% Public Holiday 10%.

No Sunday surcharge.

Happy Hours

WEDNESDAY TO FRIDAY

6pm to 9pm

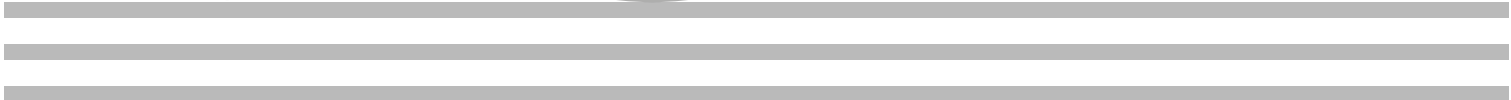
SATURDAY & SUNDAY

4pm to 6pm

\$10 selected beers

\$8 selected wines

\$15 classic cocktails



Cocktails



LE VIEUX FIGUE - 26

Whiskey and Armagnac entwine like timeless lovers. Made with fig, thyme and bitters whispering of longing beneath an endless moon.

NUIT DE SUREAU - 24

Gin and elderflower bloom over blackcurrant and lemon, kissed with sage smoke like a moonlit orchard after rain.

RIVIERA ROUGE - 25

A Mediterranean Negroni kissed by the sea.

Orange-peel gin, Campari, and sweet vermouth drift together with a whisper of Ricard and rosemary smoke – like sunset over the Côte d'Azur, where the day's warmth lingers in every sip.

LUCIEN 75 - 22.5

Elderflower and lemon sparkle with dry bubbles and a breath of Ricard, touched by raspberry's blush.

A spring awakening in a coupe – bright, floral, and irresistibly Lucien.

GRENADE - 24.5

Tequila's warmth, Aperol's bittersweet edge, and rosemary grenadine's herbal depth lead to a sharp lime burst, deepened by balsamic vinegar and finished with a mysterious hint of saline.

SPRING APPLE SOUR - 24

A golden embrace of rich rum, spiced apple, and walnut bitters – like warmth stolen from a long winter night. Sharp lemon flickers through, cutting the dark with quiet fire. Deep, smooth, and laced with quiet magic.

LOVE BLOOM - 26

Deep, purple, and mysterious: mezcal smoke wrapped in hibiscus silk, brightened with lime and agave.

CLASSIC COCKTAILS \$15



Madeleine Sour - Disaronno, pineapple, citrus

Amaretto Sour - Amaretto, citrus.

Whisky Sour - Whisky, lemon, sugar.

Margarita - Tequila, triple sec, lime.

Espresso Martini - Vodka, espresso, Khalua

Wines

BY THE GLASS/ BY THE BOTTLE

SPARKLING & CHAMPAGNE

NV YVES, Yarra Valley, Australia - 12/58

NV Prosecco Sartori, Italy - 12/ 58

NV Reyes de Aragon Cava Brut Reserva, Calatayud, Spain - /58

NV Piper-Heidsieck, Champagne, France - /110

WHITE & ROSÉ

2024 Riesling , Australia - 11/ 52

2024 Pinot Grigio, Victoria - 11.5/54

2023 Chardonnay, Western Australia - 12/ 58

2024 Sauvignon Blanc, Victoria - 11.5/54

2023 Provence Rosé, France - 12.5/ 60

2023 Aylesbury Estate, Arneis, Western Australia - / 60

2022 Piquepoul de Pinet, Languedoc - 62

2023 Petit Chablis, La Chablisienne, France - 92



RED

2025 Pinot Noir, Victoria - 12/ 58

2021 Villa Blanche Piquepoul Noir, Languedoc-Roussillon, France - 12.5/ 60

2019 Abtole Tempranillo Crianza, Rioja, Spain - 12.5/ 60

2020 Aramis Vineyards 'The Bastion' Single Vineyard Shiraz - 13 / 72

2018 Tempus Two "Silver Series" Shiraz, McLaren Vale, South Australia - / 62

2020 "1725", Bordeaux Réserve, France - / 60

2024 Little Yering, Pinot Noir, Victoria - / 62

2020 Camel & Joseph, Les Rebus Rouge AOC Languedoc, France - / 60

2019 Delafont Mosaïque Rouge Grenache Blend, Languedoc-Roussillon, France - / 82

Beer & Cider

ON TAP/ PRESSION

Estrella Galicia, Pale Lager (330ml) - 13

Crisp, smooth, quietly bitter.

Moo Brew Pale Ale (500ml) - 15

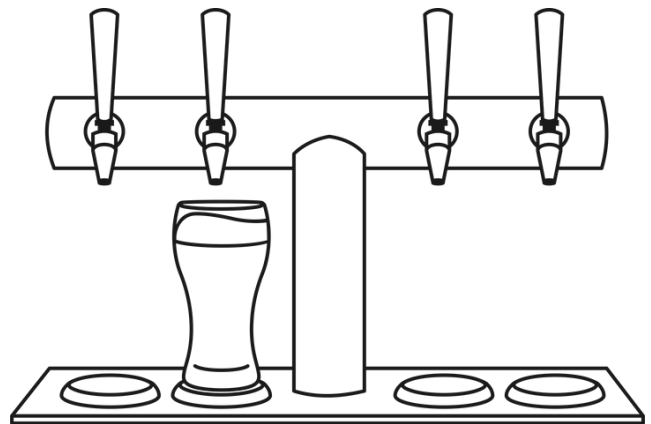
Fresh hops, bright citrus, clean finish.

Kronenbourg 1664 Lager (330ml) - 13

Light, floral, effortlessly drinkable.

Birra Moretti Lager (400ml) - 14

Soft malt, gentle hops, easy and classic.



Happy HOURS

Kronenbourg 1664 (330ml) - 8

Estrella Galicia, Pale Lager (330ml) - 10

Moo Brew Pale Ale (500ml) - 12

Corona (bottle) 8

CANS

Better Beer 0% - 8

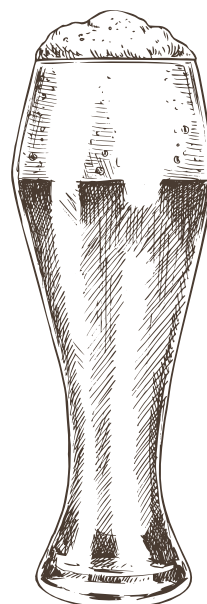
All flavour, zero booze.

Coopers Dry 3.5% - 9.5

Smooth, light, and refreshing.

Somersby Pear Cider 4.5% - 9

Light, crisp and fruity.



BOTTLES

Corona - 10

Stella Artois - 11

Matso's Mango Beer - 9

O'Brien GF beer - 11

Hills Pear Cider - 9

La Trappe Dubbel 7% 330ml - 15

Spirits



WHISKY // SMOKY SEDUCTION IN A GLASS.

Nikka – Refined Japanese whisky with soft oak, floral notes, and smooth balance.	22
Glenmorangie 12yo – Smooth and bright with citrus, honey, and creamy vanilla.	16
Chivas 12yo – Rich and harmonious, blending herbs, honey, and a hint of smoke.	13
Macallan 12yo – Full-bodied and smooth with spices and sherry richness.	28

RUM // SWEET, DARK, AND DRIPPING WITH TEMPTATION.

Bumbu Original – Caribbean rum with banana, vanilla, and warm tropical spices.	15
Bumbu XO – Aged and complex, offering notes of oak, toffee, and dark chocolate.	12
Ableton Rum – Smooth island rhythm with notes of spice, smoke, and slow-burning heat.	13
Plantation Sealande – Exotic and lush – think golden beaches & dark secrets.	14
Plantation Black Cask – Smoky, deep, and a little wild – like a lover who never calls back.	13.5
Diplomatico Planas – White silk on the tongue – floral, creamy, and unapologetically smooth.	13
Diplomatico Reserva – Rich and seductive – honeyed spice with a whisper of danger.	14

VODKA // SMOOTH, SLEEK, DANGEROUSLY CLEAN.

Ciroc – Crisp vodka with lemon zest, black pepper, and a floral warmth.	14
Ukiyo – Clean, with subtle rice sweetness and a creamy, elegant finish.	18
Grey Goose – Velvet-smooth and dangerously elegant – the French kiss of vodka.	14
Louers Vodka – Icy clean with a slow burn – pure seduction in a glass.	22
Jewel Lines – Crystal-clear, sharp, and glamorous – like a night in heels that never ends.	13

GIN // HERBAL FLIRT WITH A SHARP BITE.

Bombay Sapphire – Aromatic with juniper, citrus, and a soft peppery spice.	12
Ukiyo Tokyo Dry – Refined with yuzu, sansho pepper, and delicate botanicals.	18
Ukiyo Japanese Blossom – Ukiyo Japanese Blossom – Soft as a spring kiss in Kyoto	18

Spirits & Liqueurs

TEQUILA // WILD HEAT WITH A CITRUS TEASE.

Clase Azul Reposado – Ultra-smooth with rich vanilla, caramel, and oak tones.	32
Clase Azul Gold – Premium blend with agave, dried fruit, and silky depth.	50
Patrón Coffee – Bold fusion of tequila and coffee, with rich chocolate notes.	16
Patrón Silver – Earthy and vibrant, showcasing pure agave flavor.	16
Patrón Honey – Smooth and gently sweet with floral honey and agave.	16
1800 Agave – Balanced and smooth with pepper, citrus, and light sweetness.	18
1800 Coconut – Smooth tequila kissed by coconut	14

LIQUORS & APPERITIFS

Amaro Montenegro – Herbal and bittersweet with orange peel, spice, and floral notes.	11.5
St Germain – Elegant elderflower liqueur with pear, lychee, and floral sweetness.	11
Apéritol – Light and bitter-sweet with orange, rhubarb, and subtle herbs.	10
Campari – Bold and bitter with intense orange, herbs, and spice.	11
Kahlúa – Coffee, cream, and late-night whispers.	11
Disaronno – Almond sweetness wrapped in velvet.	10
Cocchi Americano Rosso – Rich and bitter with a sultry citrus twist.	11
Cocchi Americano Bianco – Bright, floral, and elegantly bittersweet.	13
Italicus – Bergamot dreams and Italian charm in a bottle.	11
Akropolis Oyzo – Anise-laced fire with a Grecian soul.	11
Pitú Cachaça – Raw sugarcane spirit with wild tropical energy.	10
Ricard – Anise-heavy and unapologetically French—summer in Marseille in every sip.	9

