



BREADS

PAN DE BARRA (V,DF,GFO)	\$10	PAN DE AJO Y QUESO (VG)	\$12	SEASONED GF CRISPS (V,DF,GF)	\$8
Spanish style sourdough baguette served with extra virgin olive oil		Cheesy garlic bread with parmesan & parsley		Gluten free corn chips seasoned with mixed herbs and mediterranean spices	

DIPS + APERITIVOS

SNACKS AND SHARING

TAPENADE (V,GF,DF)	\$10	OLIVES MIX (V,GF,DF)	\$8	JAMON IBERICO 40G (DF,GFO)	\$30
Sundried tomato & Kalamata olives dip with fresh basil and thyme		Mixed selection of olives in EVOO, fresh rosemary, lemon and chili		Spanish Jamon Iberico de Cebo Munoz Rojo, served with tomato and garlic blend on sourdough	
FETTA & ARTICHOKE (VG,GF)	\$11	PIQUILLOS RELLENOS (VG,GF)	\$22	BOQUERONES (GFO,DF)	\$18
Danish Fetta cheese and marinated artichokes blend with EVOO		Spanish piquillo peppers with pumpkin & gorgonzola, served with crisps and piquillo		Marinated white anchovies with fresh tomato and herb oil. Served with sourdough	
HUMMUS DE REMOLACHA (V,GF,DF)	\$11	JAMON SERRANO GRAN RESERVA 50G (DF,GFO)	\$20	GAMBAS TIGRE MARINADAS EN AJO (GF,DF)	\$26
Mediterranean hummus with a twist of beetroot, topped with crispy chickpeas and pimentón de la vera		Spanish grand reserve Jamon Serrano, served with tomato and garlic blend on sourdough		Tiger prawns, marinated with lemon, garlic, chili & thyme. Served with cocktail sauce	

TAPAS

PAPAS BRAVAS (VO,GF,DF)	\$16	CROQUETAS DE CHAMPINONES (VG)	\$18	BROCHETA DE PULPO Y GAMBA (GF,DF)	\$26
Spanish style fried potatoes served with homemade hot tomato sauce & aioli		Mushroom, parmesan and aged manchego bechamel croquettes		Grilled prawns and octopus skewers, with roasted kipfler potatoes. Served with capsicum vinaigrette	
PINCHO DE TORTILLA (VG,GFO,DF)	\$14	CROQUETAS DE JAMON	\$19	ALBONDIGAS CON TOMATE (DF)	\$24
Traditional potato and onion spanish omelette, served with sourdough & aioli		Traditional jamon serrano bechamel croquettes		Meatballs cooked in tomato sauce. Served with sourdough (add parmesan +2.50)	
CAZUELA DE CHAMPINONES (V,GFO,DF)	\$22	CALAMARES FRITOS (DF)	\$24	CARRILLERAS AL VINO TINTO (GF)	\$28
Seasonal mushrooms cooked in creamy white wine mushroom sauce. Served with sourdough		Deep fry golden baby squids served with lime aioli		Slow cooked beef cheeks in PX and red wine sauce. Served with mashed potatoes	

PRINCIPALES

LARGER PLATES

BERENJENAS RELLENAS (V, VG, GF, DF)	\$42	SIRLOIN STEAK 300G (GF)	\$50	FISH OF THE DAY (GF,DF)	\$46
Ratatouille stuffed eggplant, with asparagus and leek crème, topped with parsnip crisps		Grass fed sirloin steak 300g served with homemade chimichurri and roasted mushrooms		Market fish cooked "A la Donostiarra" served with capsicum piperade and guindillas	

PAELLA

PAELLA DE LA CASA (GF, DF)	\$42 / \$80	PAELLA VEGETARIANA (V,GF,DF)	\$36 / \$70
Bomba rice, saffron, sofrito, chicken thighs, prawns, roasted capsicum, green peas, mussels, king prawns, seafood broth (add chorizo +3.50, add mussels +2.50, add veggies +5, add king prawn +10)		Bomba rice, saffron, sofrito, artichokes, green capsicum piperade, roasted capsicum, green peas, grilled zucchini, asparagus, padron chili, veggie broth (add chorizo +3.50, add chicken +5, add mussels +2.50, and king prawn +10)	



SIDES

JAMON + PARMESAN LOADED FRIES (GF)	\$14	SEASONAL VEGETABLES (V,GF,DF)	\$12	LUCIAS GARDEN SALAD (V,GF,DF)	\$8
French fries topped with crispy Jamon, shaved parmesan + parsley		Roasted + grilled seasonal vegetables		Mesclun, cherry tomatoes, pickles, olives, balsamic and extra virgin olive oil	
		HOMEMADE POMME PUREE (VG,GF)	\$8		
		Creamy mashed potato puree			

DESSERTS

CHURROS (DFO)	\$14	MANGO OR LEMON SORBET (V,GF,DF)	\$12
Spanish churros cinnamon sugar coated, and dulce de leche		Choice of two scoops of mango or lemon sorbet	
TARTA DE QUESO "SAN SEBASTIAN" (GF)	\$15	QUINCE AND MANCHEGO PLATE (VG,GF)	\$18
Homebaked basque cheesecake with candied lemon zest and walnuts		12 months aged Manchego with Quince paste and walnuts	

V - Vegan | VG - Vegetarian | GF - Gluten Free | DF - Dairy free | O - Optional

LUCIA

DRINKS MENU

SIGNATURE COCKTAILS

Let There Be Light

Vodka, limoncello, spanish vanilla, butterscotch schnapps, fresh citrus, aquafaba (21)

Verde Smash

Gin, st germain elderflower, lime juice, sugar + fresh basil (21)

La Bella

Rosé vodka, rhubarb, passion fruit, fresh citrus, aquafaba (21)

Fresco Fuego

Blanco tequila, white cacao, fresh lime, ruby red grapefruit, chilli sugar (21)

Aloe From The Otherside

Blanco tequila, triple sec, aloe vera, fresh lime + chilli (21)

Cisne Blanco

Macchu pisco, elderflower, triple sec, baby's breath (25)

El Padrino

Mezcal, Spanish vanilla, fresh lime + rosemary (24)

Desperado

Ink gin, chambord, limoncello, fresh lemon, aquafaba (23)

Chai Chica

Chai, soy milk, spiced rum, triple sec + cinnamon sugar (20)



CLASSIC COCKTAILS

Margaritas

Classic, coconut, chilli, strawberry, mango,
coco-chilli, mango-chilli, strawberry-mango

(21)

Aperol Spritz

(18)

Amaretto Sour

(21)

Caprioska

(21)

Tommys Margarita

(21)

Cosmopolitan

(21)

Daiquiri

(21)

Caipirinha

(21)

Long Island

(21)

Lychee Martini

(21)

French Martini

(21)

Mojito

(21)

Old Fashioned

(21)

Pisco Sour

(21)

Espresso Martini

(21)

Bloody Mary

(21)

Sex on the Beach

(21)

Pornstar Martini

(21)

Manhattan

(21)

Paloma

(21)

Pina coloda

(21)

Moscow Mule

(21)

Negroni

(21)

Southside

(21)

Tom Collins

(21)

Vodka Martini - Your choice of Spirit

(price dependant)

Gin Martini - Your choice of Spirit

(price dependant)

SANGRIA

Blanco Sangria 16 | 45

Chardonnay, peach & rosemary vodka, fresh orange, rosemary + lemonade

Rogue Sangria 16 | 45

Harvest blend of bold red wine, spiced rum, massenez cherry, wild strawberry, cinnamon reduction + barrel aged bitters

0% Blanco Sangria 14 | 39

Lyres white cane, peach & mango syrup, rosemary + fresh orange

0% Rogue Sangria 14 | 39

Lyres Amaretti, cherry & strawberry syrup, cinnamon reduction, rosemary + fresh orange

PERFECT SERVES

Kiss Me Berries

White oak berry pink gin, peach bitters, Fever Tree elderflower tonic water + blueberries

(15)

Six Senses

Roku Japanese craft gin, Fever Tree elderflower tonic water, fresh aloe vera juice + cucumber

(16)

Take Me For A Stroll

Grey Goose watermelon + basil infused vodka, Fever Tree elderflower tonic water + passion fruit syrup + flowers

(15)

The Greatfruit

Four pillars rare dry gin, grapefruit, peppercorn, tonic water + fresh grapefruit

(16)



TAP BEER

Estrella Damn, Barcelona (5.4%)	13 15
Lucia XPA (4.4%)	10 12
Lucia Lager (4.2%)	10 12
4 Pines Pacific Ale (3.5%)	12 14
Great Northern Supercrisp (3.5%)	11 13
Alcoholic Ginger Beer (4%)	14 16
Balter Eazy Hazy (4%)	12 14
Rotating Tap (chat to our friendly team)	

BOTTLE BEER + RTDS

Balter Cerveza (4%)	(10)
Burleigh Big Head (4.2%)	(11)
Coopers Light (2.9%)	(8)
Verano Spanish Apple Cider (4.5%)	(13)
Great Northern Zero (0%)	(7)
Stone & Wood Pacific Ale (4.4%)	(13)
Hard Fizz Watermelon & Berry (4%)	(14)
Hard Fizz Lychee & Apple (4%)	(14)
Delgados Grapefruit & Jalapeño (5.5%)	(14)
Heaps Normal XPA (0%)	(9)



SPARKLING WINE

	150ML 250ML BTL	
NV DOC Matho Prosecco <i>Veneto, Italy</i>	14	69
Tyrrell's Moores Creek Brut <i>Hunter Valley, NSW</i>	10	49
NV Gran Castillo Rocio Cava Brut <i>Cava, Spain</i>	14	69
NV Villa Sandi Prosecco <i>Veneto, Italy</i>		79
NV Edmund Thery Blanc de Blanc <i>Loire Valley, France</i>		59
Lemon Lychee Spritz	Glass: 10	Jug: 35

WHITE WINE

	150ML 250ML BTL	
2021 Tapas Gaston Verdejo <i>Rueda, Spain</i>	12	19
2022 Mount Trio Chardonnay <i>Porongurup, WA</i>	10	16
2022 Tin Cottage Sauvignon Blanc <i>Marlborough, NZ</i>		54
2022 Noisy Ritual Pinot Gris (LF) <i>Kind Valley, VIC</i>		59
2022 Matho Pinot Grigio <i>Veneto, Italy</i>		59
2022 Tim Adams Riesling <i>Clare Valley, SA</i>		59
2021 Riot Sav Blanc <i>McLaren Vale, SA</i>	10	16
2021 Palazzo Del Mare Cattarato <i>Sicily, Italy</i>		49
2022 Spring Seeds Sauvignon Blanc <i>Seum, McLaren Vale SA</i>	10	16
2022 Dominio de la Granadilla Verdejo (O) <i>Rueda, Spain</i>		79
2019 Albanta Albarino <i>Galicia, Spain</i>		99

ROSE & CHILLED RED WINE

	150ML	250ML	BTL
2021 Masison Breban Villa Aix Rose <i>Provence, France</i>	16	24	79
2020 D.O Baluarte Rosado <i>Navarra, Spain</i>	12	20	59
NV 22 degree Halo chilled red (LF) <i>Riverland, SA</i>			59
Riot Grenache Rose <i>McLaren Vale, SA</i>	10	16	

RED WINE

	150ML	250ML	BTL
2020 Rocky Gully Shiraz (O) <i>Frankland River, WA</i>	12	19	59
2018 Zema Cabernet Sauvignon <i>Coonawarra, SA</i>	14	22	69
2020 Radio Boka Tempranillo <i>Valencia, Spain</i>	10	16	49
2021 Bouchard Vins du Pay Pinot Noir <i>Beaune, France</i>	12	19	59
2020 Las Pizarras Volcan Garnacha <i>Calatayud, Spain</i>			69
2022 Soumah Pinot Noir <i>Yarra Valley, Victoria</i>			75
2020 Arnegui Tempranillo <i>Rioja, Spain</i>	12	19	59
2018 D.O Ramon Bilbao Crianza <i>Rioja, Spain</i>	16	24	79
2022 Joaquin Rebolledo Mencia <i>Valdeorras, Spain</i>			89
2023 Ghost Rock 'super natural' Pinot Noir (M) <i>Cradle Coast, Tas</i>			79
2021 The Matador Garnacha <i>Barossa Valley, SA</i>	12	19	65
2022 Nacional, Touriga Nacional <i>McLaren Vale, SA</i>			59
2021 Pico Maccario Lavignone Barbara, <i>DOCG</i> <i>Asti, Italy</i>			79

O = Organic LF = Lo Fi M = Minimal

SWEET WINES AND APERITIFS

	GLS BTL
11827 Pedro Ximenez DO Jerez	16
Vermut Lacuesta	10
La Giosa Moscato	49
Campari	10
Frangelico	8
Gulliano Black Sambuca	10
Limonchello	10



MOCKTAILS

Italian Spritz	(16)
Amaretti Sour	(16)
Lyres Mojito	(16)
Lyres Margarita	(16)
Lyres Chilli Margarita	(16)
Lyres Coconut Margarita	(16)
0% Pina Coloda	(16)
Tango Mango	(16)

SOFT DRINK & JUICE

Coca-cola	(5)
Coca-cola no sugar	(5)
Lemonade	(5)
Bundaburg Gingerbeer	(7)
Soda + Lime	(3.5)
Dry Ginger ale	(5)
Solo	(5)
Pink Lemonade	(5)
Tonic water	(5)
Lemon Lime & Bitters	(5)
Orange Apple Pineapple Tomato Juice	(7)
Cranberry Grapefruit Aloe-vera Juice	(8)

