



*Smoke Fusion Restaurant, Cocktail and Whisky bar*

*Dedicated to the diners of Melbourne*

## **What's happening at St LuJa**

### **Degustation series 4 course meal with matching cocktails**

St. LuJa's degustation's are held the first Wednesday of each month. A sumptuous 4 courses meal with matching beverages at \$125 per person.  
(Limited ticketed event only)

### **Our \$22 Weekend Lunch Special**

Choose a meal and beverage from our special lunch menu

### **Thursday Night Live Music**

Come join us for some live music the third Thursday of each month starting at 8pm

### **DJ's every Friday & Saturday**

Come dance the night away with our DJ's  
from 10:30pm - Late

For all bookings and more information

[www.stluja.com.au](http://www.stluja.com.au)

[info@stluja.com.au](mailto:info@stluja.com.au)

Opening time  
Thursday 5pm - late  
Friday 5pm - late  
Saturday 12pm - late  
Sunday 12pm - late  
Please call 95340002 for bookings

### Entrée

Seared sea scallops, smoked corn puree, toasted brioche crumble,  
maple bacon vinaigrette  
\$18

Robbins Island wagyu carpaccio, 62-degree egg yolk,  
mustard crisps (gf)  
\$20

Kingfish ceviche, pickled baby beetroot,  
apple and hazelnut vinaigrette (gf)  
\$17

Roasted baby corn and smoked almond salad, puffed corn,  
sherry vinaigrette (vt/gf)  
\$15

Chargrilled zucchini terrine, hazelnut crumble, pear puree,  
red pepper pesto ( v/vt/gf)  
\$16

### Mains

Rosemary roasted chicken breast, carrot cake, feta,  
carrot puree, kale chips, port wine jus  
\$31

St LuJa fish of the day  
M.P

Smoked Flinders Island lamb pappardelle, braised shallot,  
carrot shards, confit garlic puree, red wine sauce  
\$29

Pan fried gnocchi, textures of wild mushrooms,  
smoked blue cheese, truffle (vt)  
\$29

White bean cassoulet, tempura cauliflower,  
smoked tomato broth (v/vt)  
\$25

Smoked Cape Grim brisket, colcannon mash, onion rings,  
sticky bbq jus  
\$33

300gm Cape Grim porterhouse, house made sauerkraut,  
choice of sauce (gf)  
\$36

Red wine jus - Green peppercorn - Béarnaise - Mushroom sauce



### Sides

Colcannon mash (gf)  
\$8

Pumpkin and sage crush (vt/gf)  
\$9

Green beans and toasted almonds (vt/gf)  
\$8

Baby cos, crushed peas, smoked bacon salad  
\$10

Truffle and parmesan fries (vt)  
\$9

### Bar snacks

Truffled mac & cheese croquettes (vt)  
\$13

Warm marinated olives (v/vt/gf)  
\$8

Mini smoked cheese, ham toasties  
\$10

Smoked Brisket and gruyere sliders  
\$15

Charcuterie board: cured meats, house pickles, terrine and cheeses  
\$35 (for 2)

Cheese board: Lavosh, fruit bread, dried fruit and quince paste (vt)  
(1 piece \$9 / 2 pieces \$15 / 3 pieces \$21)

### Desserts

Deadly sins: warm dark ale brownie, salted caramel, smoked chocolate,  
malted milk foam, cherry sorbet (vt)  
\$15

Mango marquise, white chocolate snow,  
coconut gelato, mint powder (vt/gf)  
\$13

St LuJa Whiskey Business doughnuts - Talisker 10 gel,  
Laphroaig 10 salted caramel and blackberry jam (vt)  
\$16

Dessert platter to share for 2  
\$25

(Vegetarian = vt / Vegan = v / Gluten free = gf)

“One cannot think well, love well, sleep well,  
if one has not dined well.”  
Virginia Woolf