

BREAKFAST

Served from 7.30am

Gluten free, vegetarian and vegan options available

Croissant	
jam & butter	7
prosciutto, Italian cheese	9
nutella	7
smoked ham, Italian cheese	9
Fruit Toast V	7
served with orange marmalade and butter	
Yoghurt Bowl V	9
natural yoghurt, seasonal fruit, toasted muesli, honey	
Protein Shake V	9
oats, banana, vanilla protein, honey, milk/milk alternative	
Bruschetta V	9
Italian toast, fresh mozzarella, fresh tomato, fresh basil, drizzled with olive oil	
Omelette GF	16
free range eggs, smoked ham, Italian cheese, served with freshly cooked cherry tomatoes	
Vegetarian Brekky V	16
eggs, spinach, mushroom, avocado, tomato, Italian toast	
Bacon & Eggs Brekky	13
smoked bacon, free range eggs (to your liking), Italian toast	
Deluxe Brekky	18
smoked bacon, free range eggs (to your liking), chorizo, spinach, mushrooms, avocado, tomato, Italian toast	
Breakfast Menu (make your own)	
free range eggs - scrambled, poached or fried	
avocado - sliced	
mushrooms - marinated & baked	
tomato - fresh or fried	
olives	
bacon - smoked	
haloumi - pan fried or fresh	
chorizo	
pancetta - Italian bacon	
bread/toast - Italian or gluten free	
spinach - wilted	



DRINKS

COFFEE

We pride ourselves on using the highest quality 5 star rated arabica coffee beans

	Cup	Mug
Nutella Latté <i>Lacucina Signature</i>	4	5
Cappuccino	4	5
Latté	4	5
Flat White	4	5
Affogato		8
+ frangelico		8
Espresso		3.5
Piccolo		3.5
Macchiato		3.5
Hot Chocolate	3.5	4.5
Chai Latte	4	5
Iced Coffee		5.5
Iced Chocolate		5.5
Extra Shot		1
Milk Alternative		0.8
zymil, soy, almond		
Selection of Teas	Cup 4 / Pot 6	
earl grey, chamomile, green, english breakfast, peppermint		

WATER

Mineral Water	250ml	3.5 / 750ml	6
Still Water	250ml	3.5 / 750ml	6

JUICE

5 ea

Apple
Apple & Strawberry
Pineapple
Orange

SOFT DRINKS

5 ea

Sprite
Coke
Coke Zero (no sugar)
Lemon Lime Bitters
Chinotto
Lemonata
Rossa
Aranciata Rossa

BEER

9 ea

Corona
Mexico
Peroni Rossa
Italy
Peroni Leggera
Italy
Coopers Pale Ale
Pikes Pilsner
Vale Ale



LUNCH

Served from 12.00pm

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SMALL PLATES

Focaccia Pollo (Chicken)	12
house-made focaccia with pulled chicken, sun dried tomato, baby spinach, artichokes, Italian cheese, mayonnaise	
Focaccia Prosciutto	12
house-made focaccia with prosciutto, Italian cheese, sun dried tomato, mayonnaise	
Focaccia Vegetarian V	12
roasted eggplant, roasted capsicum, sun dried tomato, spinach, Italian cheese, salsa verde	
Calamari Fritti	22
fried baby calamari with lime mayonnaise, mixed leaf salad	
Antipasto (serves 1)	13
prosciutto, fresh mozzarella, sun dried tomato, olives	

PASTA

Pasta Fagioli e Broccoli V	19
mezze maniche (short pasta), cannellini beans, broccoli, garlic	
Ragú	20
penne, slow cooked beef pieces in peeled tomato puree	
Amatriciana	20
spaghetti, pancetta, napolitana, chilli, basil, pecorino-romano	
Anatra	20
mezze maniche (short pasta), slow cooked duck, porcini ragú in peeled tomato puree	
Gnocchi V	22
house-made gnocchi, peeled tomato puree, basil, Italian cheese	
Granchio (Crab) <i>Lacucina Signature</i>	32
taglierini, blue swimmer crab, in a light chilli and cream sauce	



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MAINS

Lamb Cutlet	29
charcoal grilled lamb cutlets, served with a refreshing seasonal salad and house-made garlic mayonnaise	
Insalata di Pollo (Chicken Salad) <i>Lacucina Signature</i>	19
charcoal grilled free range chicken ternderloin, mixed leaf salad, root vegetables, salsa verde	
Salmone	29
sous-vide, crispy skin salmon with fennel and citrus salad	
Bistecca (Steak) <i>Lacucina Signature</i>	29
charcoal grilled scotch fillet steak, rocket, shaved parmigiano, aged balsamic, rosemary potatoes	

SIDES

House-Made Wedges VG	6
served with house-made chilli mayonnaise	
Chips VG	5
served with your choice of tomato or mayonnaise	
Vege Bowl VG	8
freshly steamed seasonal mixed vegetables, topped with garlic oil	
Italian Garlic Bread V	8
freshly baked in the wood oven with house-made garlic butter	
Wood Oven Baked Bread V	8
freshly baked, served with marinated kalamata olives and olive oil	
Pizza Bianca V	8
wood oven pizza base topped with house-made fresh chilli oil	
Prosciutto Bianca	10
wood oven pizza base served with olive oil and prosciutto	



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WOOD OVEN PIZZERIA

Gourmet Veg V	24
sauce, Italian cheese, sun dried tomato, roasted eggplant, olives, topped with rocket and basil aioli	
Margherita V	24
sauce, buffalo mozzarella, topped with fresh tomato and fresh basil	
Prosciutto	28
sauce, buffalo mozzarella, topped with prosciutto, rocket and shaved parmigiano	
Chilli Salami	24
sauce, Italian cheese, nduja (hot Calabrian salami paste)	
Salami	24
sauce, Italian cheese, salami, mushroom, olives	
Nutella	20
nutella pizza served with seasonal berries, topped with icing sugar, served with vanilla ice cream	
Create-Your-Own - Choice of three toppings;	Base 10
buffalo mozzarella	6
smoked ham	5
anchovies	3
chorizo	5
red onion	2
olives	2
mushroom	4
fresh basil	2
fresh tomato	4
sun dried tomato	4
Italian prosciutto	8
roasted eggplant	5
roasted capsicum	4
fresh mozzarella	5



DINNER

Served from 5.00pm

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ENTREE

Wood Oven Baked Bread V	8
freshly baked, served with marinated kalamata olives and olive oil	
Croquette (3 per serve)	12
crumbed potato croquette with chilli mayonnaise	
Calamari Fritti	22
fried baby calamari with lime mayonnaise, mixed leaf salad	
Antipasto (serves 1)	13
prosciutto, fresh mozzarella, sun dried tomato, olives	

PASTA

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mezze maniche (short pasta), cannellini beans, broccoli, garlic	
Ragú	20
penne, slow cooked beef pieces in peeled tomato puree	
Amatriciana	20
spaghetti, pancetta, napolitana, chilli, basil, pecorino-romano	
Anatra	20
mezze maniche (short pasta), slow cooked duck, porcini ragú in peeled tomato puree	
Gnocchi V	22
house-made gnocchi, peeled tomato puree, basil, Italian cheese	
Granchio (Crab) <i>Lacucina Signature</i>	32
taglierini, blue swimmer crab, in a light chilli and cream sauce	



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MAINS

Lamb Cutlet	29
charcoal grilled lamb cutlets, served with a refreshing seasonal salad and house-made garlic mayonnaise	
Pollo Prosciutto	29
charcoal grilled free range chicken breast, wrapped in prosciutto, served with rice or seasonal vegetables and topped with creamy garlic	
Salmone	29
sous-vide, crispy skin salmon served with fennel and citrus salad	
Bistecca (Steak) <i>Lacucina Signature</i>	29
charcoal grilled scotch fillet steak, rocket, shaved parmigiano, aged balsamic, rosemary potatoes	

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chorizo	5
red onion	2
olives	2
mushroom	4
fresh basil	2
fresh tomato	4
sun dried tomato	4
Italian prosciutto	8
roasted eggplant	5
roasted capsicum	4
fresh mozzarella	5



Specials

Carbonara	17
spaghetti, pancetta, free range egg yolk, pecorino-romano	
Ribollita V (Soup)	14
Tuscan vegetable soup with cannellini beans, Italian kale, croutons, served with fresh Italian bread	
Frittata V GF (Omelette)	14
Italian-style omelette with baby spinach, cherry tomatoes, parmigiano, cooked to order	
Pork Cutlet	19
charcoal grilled pork cutlets, served with talian kale and fennell salad, topped with citrus dressing	
Chicken Schnitzel	16
house-made chicken breast schnitzel, served with chips and dianne or mushroom sauce	
Veal Schnitzel	16
house-made veal schnitzel, served with chips and dianne or mushroom sauce	

Kids

Nuggets & Chips	8
served with tomato sauce or mayonnaise	
Penne Ragú	8
penne, slow cooked beef pieces in Italian peeled tomato puree	
Penne Napoletana	8
penne, peeled tomato puree, cooked in house to perfection	
9" Wood Oven Pizza	10
sauce, Italian cheese, smoked ham	