

# BREAKFAST

Served from 7.30am

Gluten free, vegetarian and vegan options available

<b>Croissant</b>	
jam & butter	7
prosciutto, Italian cheese	9
nutella	7
smoked ham, Italian cheese	9
<b>Fruit Toast V</b>	7
served with orange marmalade and butter	
<b>Yoghurt Bowl V</b>	9
natural yoghurt, seasonal fruit, toasted muesli, honey	
<b>Protein Shake V</b>	9
oats, banana, vanilla protein, honey, milk/milk alternative	
<b>Bruschetta V</b>	9
Italian toast, fresh mozzarella, fresh tomato, fresh basil, drizzled with olive oil	
<b>Omelette GF</b>	16
free range eggs, smoked ham, Italian cheese, served with freshly cooked cherry tomatoes	
<b>Vegetarian Brekky V</b>	16
eggs, spinach, mushroom, avocado, tomato, Italian toast	
<b>Bacon &amp; Eggs Brekky</b>	13
smoked bacon, free range eggs (to your liking), Italian toast	
<b>Deluxe Brekky</b>	18
smoked bacon, free range eggs (to your liking), chorizo, spinach, mushrooms, avocado, tomato, Italian toast	
<b>Breakfast Menu (make your own)</b>	
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 zymil, soy, almond		0.8
Selection of Teas earl grey, chamomile, green, english breakfast, peppermint	Cup 4 / Pot 6	

## WATER

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

## JUICE

5 ea

Apple  
Apple & Strawberry  
Pineapple  
Orange

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## SOFT DRINKS

5 ea

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

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## 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

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

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## PASTA

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



# LUNCH

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## MAINS

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

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## SIDES

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



# LUNCH

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## WOOD OVEN PIZZERIA

<b>Gourmet Veg V</b>	24
sauce, Italian cheese, sun dried tomato, roasted eggplant, olives, topped with rocket and basil aioli	
<b>Margherita V</b>	24
sauce, buffalo mozzarella, topped with fresh tomato and fresh basil	
<b>Prosciutto</b>	28
sauce, buffalo mozzarella, topped with prosciutto, rocket and shaved parmigiano	
<b>Chilli Salami</b>	24
sauce, Italian cheese, nduja (hot Calabrian salami paste)	
<b>Salami</b>	24
sauce, Italian cheese, salami, mushroom, olives	
<b>Nutella</b>	20
nutella pizza served with seasonal berries, topped with icing sugar, served with vanilla ice cream	
<b>Create-Your-Own</b> - 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

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

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spaghetti, pancetta, napolitana, chilli, basil, pecorino-romano	
<b>Anatra</b>	20
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<b>Gnocchi V</b>	22
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<b>Granchio</b> (Crab) <i>Lacucina Signature</i>	32
tagliolini, blue swimmer crab, in a light chilli and cream sauce	



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## MAINS

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

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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



# Specials

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

# Kids

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