LET LUCY CHOOSE

5 PLATES - $79 PP

7 PLATES - $89 PP

VEGAN LUCY - $66 PP

TAKE US HOME.
ASK OUR TEAM ABOUT
THE LUCY LIU COOKBOOK.

SEAFOOD ORIGIN

[A] - AUSTRALIA
[I] - IMPORTED
[M]- MIXED

GF - GLUTEN FREE
NF - NUT FREE
SF - SHELLFISH FREE
EF - EGG FREE
DF - DAIRY FREE
V - VEGETARIAN
VV - VEGAN
VO - VEGAN OPTION

10% SURCHARGE ON SUNDAYS.
15% SURCHARGE ON PUBLIC HOLIDAYS.

BITES

PACIFIC OYSTERS, PONZU, LUCY'S SRIRACHA OR NATURAL [A], GF, NF, EF, DF	$6 EA
CARAMELISED TOFU BETEL LEAF, PINEAPPLE AND CHILLI GF, NF, SF, EF, DF, VV	$10 EA
CRISPY RICE, PEANUT, AND PORK BETEL LEAF GF, EF, DF	$10 EA
PAVS DEVILLED CASHEWS GF, SF, EF, DF, VV	$9

SMALL

KINGFISH SASHIMI, GREEN NAM JIM, COCONUT & THAI BASIL [A], GF, NF, SF, EF, DF	$30
YELLOWFIN TUNA SASHIMI, YUZU CHILLI DRESSING, DAIKON AND SHISO [A], GF, NF, SF, EF, DF	$28
TEMPURA PRAWN BETEL LEAF, PONZU [I], NF, EF, DF	$22
FRIED CHICKEN RIBS, SOUR PLUM SALT, LEMON AND KEWPIE NF, SF, DF	$22
GREEN PAPAYA SALAD, SHRIMP, TOMATO, SNAKE BEAN, CHILLI & LIME [I], GF, EF, DF, VO	$19
HOT SMOKED OCEAN TROUT, WOMBOK AND COCONUT SALAD [A], GF, SF, EF, DF	$23
TURMERIC SPICED CAULIFLOWER, SESAME TOFU DRESSING, FURIKAKE GF, NF, SF, EF, DF, VV	$24
BLACK PEPPER CALAMARI, GALANGAL, ROASTED RICE, THAI BASIL [I], NF, EF, DF	$25
SWEETCORN, SILKEN TOFU, BLACK VINEGAR AND CHILLI OIL GF, SF, EF, DF, VV	$18

DUMPLINGS & BUNS

PRAWN & SPINACH CRYSTAL SKIN DUMPLING, RED VINEGAR DRESSING [M], NF, EF, DF	$20
BARRAMUNDI & SCAMPI WONTONS, SPRING ONION GINGER DRESSING [M], NF, EF, DF	$18
SHIITAKE AND ENOKI MUSHROOM DUMPLING, SESAME DRESSING NF, SF, EF, DF, VV	$18
WAGYU BULGOGI GYOZA, KOREAN CHILLI VINEGAR NF, DF, SF	$24
LUCY'S SOFT SHELL CRAB JIANBING [I], NF, DF	$21
ROAST PORK BUN, HOUSE MADE KIMCHI, SRIRACHA MAYO (EA) NF, SF, DF	$12
FRIED CHICKEN BUN, GOCHUJANG, LEMONADE RADISH (EA) NF, DF, VO	$12

LARGE

DRUNKEN CHICKEN, SHAO XING WINE, GREEN ONION DRESSING NF, SF, EF, DF	$32
STEAMED ROCK FLATHEAD, SNOW PEA SPROUTS, SMOKING SESAME OIL AND GINGER [A], NF, SF, EF, DF	$49
SLOW ROASTED SHORTRIB RENDANG, TURMERIC PICKLES, JASMINE RICE GF, NF, SF, EF, DF	$50
CHICKPEA MASALA, COCONUT KALE SAMBOL, MANGO CHUTNEY, PAPPADUM GF, NF, SF, EF, DF, VV	$34
PORK HOCK, APPLE KIMCHI, PANCAKES & HOISIN NF, SF, EF, DF	$54
MARKET FISH OF THE DAY [A]	$MP
BLACK PEPPER HALF DUCK, SWEET SOY EGG NOODLE, GARLIC CHIVE NF, DF	$48
GRAIN FED PORTERHOUSE, 300GM, YAKINIKU AND SEASONAL GARNISH GF, DF, NF, EF, SF	$68

SIDES

SCALLOP AND EGG FRIED RICE, CHILLI JAM [I], GF, NF, DF	$28
ROTI BREAD NF, SF, EF, DF, VV / WITH SATAY EF	$6 / $10
ASIAN GREENS, GARLIC & OYSTER SAUCE GF, NF, EF, DF, VO	$17
MIZUNA LEAF, SHISO VINEGAR, SESAME GF, NF, SF, EF, DF, VV	$12
STEAMED JASMINE RICE GF, NF, SF, EF, DF, VV	$5

SWEETS

CHOCOLATE PARFAIT, RED MISO CARAMEL AND MACADAMIA SF, V	$18
PASSIONFRUIT AND YOGHURT ICE CREAM, BURNT MERINGUE, CRUMBLE SF, V	$18
TEMPURA BANANA, COCONUT, TOASTED RICE, VANILLA ICE CREAM NF, SF, V, VO	$16
MILLE FEUILLE OF THE DAY SF, V	$18
ICE CREAM OF THE DAY	$8

LET LUCY CHOOSE

SAMPLE 5 PLATE BANQUET MENU

$79 PP

SNAPPER SASHIMI, KOMBU DRESSING

POACHED PRAWN SALAD, COCONUT NOUC CHAM

PORK AND CABBAGE WONTON, LAO GAN MA

PANFRIED BARRAMUNDI, STAR ANISE BROTH

SRI LANKAN STYLE BEEF CURRY

SAMPLE 7 PLATE BANQUET MENU

$89 PP

SNAPPER SASHIMI, KOMBU DRESSING

TURMERIC SPICED CAULIFLOWER, SESAME TOFU DRESSING, FURIKAKE

POACHED PRAWN SALAD, COCONUT NOUC CHAM

PORK AND CABBAGE WONTON, LAO GAN MA

TEMPURA PORK AND EGGPLANT, SWEET GARLIC OYSTER SAUCE

PANFRIED BARRAMUNDI, STAR ANISE BROTH

SRI LANKAN STYLE BEEF CURRY

SAMPLE VEGAN BANQUET

$66 PP

CARAMELISED TOFU BETEL LEAF

PICKLED CUCUMBER, SHIITAKE, SOY AND SESAME

TURMERIC SPICED CAULIFLOWER, SESAME TOFU DRESSING, FURIKAKE

PANFRIED MUSHROOM AND CHIVE DUMPLINGS, SICHUAN SOY

SRI LANKAN KEDALA DAHL, BRINJAL PICKLE & FRESH COCONUT SAMBAL

ALL SET MENU'S MAY CONTAIN A MIX OF AUSTRALIAN AND IMPORTED SEAFOOD.

10% SURCHARGE ON SUNDAYS.
15% SURCHARGE ON PUBLIC HOLIDAYS.