2-COURSE LUNCH MENU $28++
Monday to Friday except public holiday
12PM - 2.15PM
To be ordered by everyone in the group to enjoy this promotion

ITALIAN —
DINING / PIZZA / BAR
Luka

COMPLIMENTARY
HOUSE MADE FOCACCIA (replenishable)
Serve with house made ricotta cheese and honey

LUKA INSALATA
mixed green salad, seasonal vegetables & homemade dressing

OR

MINESTRONE SOUP
mixed vegetables, white beans, bacon, tomatoes

PIZZA

DIAVOLA
mozzarella cheese, tomato sauce, salami & chili

OR

MARGHERITA
mozzarella cheese, tomato sauce & basil

OR

KINOKO
mozzarella cheese, parmesan cheese, porcini cream, fresh mushroom

OR

GARLIC SHRIMP
mozzarella cheese, tomato sauce, cheddar, garlic butter, shrimp, basil

OR

PROSCIUTTO E RUCOLA BURRATA ***add 8***
mozzarella cheese, san Daniele ham, arugula, cherry tomato, parmesan cheese, burrata & balsamic

OR

PASTA

EBI ICE KACANG CHILLED PASTA
Chilled pasta, prawn bisque, almond pesto, shaved tomato ice - handmade trenette

OR

PLIN AGNOLOTTI
Piedmont style veal dumplings, sage, butter, parmesan cheese – handmade ravioli

OR

WATARIGANI
Swimmer crab, tomato cream sauce, garlic, chili – handmade chitarra

OR

SMOKED SALMON PASTA
Aglio e olio, homemade smoked salmon, mizuna leaf, Cherry tomato, capers, garlic, chili – spaghetti

OR

MENTAIKO & IKURA ***add 5***
Salmon roe, mentaiko cream, mascarpone – spaghetti

OR

PEPE TAMA
Aglio e olio, egg yolk, sunny side up, black pepper, Parmesan cheese, prosciutto chips – spaghetti

OR

GRILLED

BEEF HARAMI 150g ***add 25***
Australian wagyu skirt steak, fries

OR

GRILLED SALMON ***add 10***
grilled salmon, seasonal vegetables, salsa verde

DESSERT

TIRAMISU / CHOCOLATE CHEESECAKE ***add 7***

BEVERAGES

FRESH LEMONADE 3
FRESH BREWED COFFEE 3
Espresso, latte, cappuccino, long black
GIFEL TEA 3
Chamomile, Moroccan mint, earl grey, breakfast tea
MENABREA BEER (DRAUGHT) 400ML 12
MENABREA BEER (BOTTLE) 8
APEROL SPRITZ 10
CAMPARI SPRITZ 10
HIGHBALL 10
NEGRONI 10
NV CIN CIN, PROSECCO DOC 10
WHITE WINE 10
RED WINE 10

Toppings

additional serving of vegetables 3
(zucchini, onion, eggplant, bell peppers, mushrooms, green chilli, olives)
additional anchovies 3
additional serving of cheese 4
(mozzarella, parmesan, gorgonzola, taleggio)
additional serving of meat 5
(bacon, teriyaki chicken, salami, salsiccia)
additional serving of prosciutto 7
additional serving of burrata cheese 7

signature dish vegetarian spicy

Menu prices are subject to GST and 10% service charge when consumed on premise