

# MONDAY - FRIDAY PROMOTIONAL SET LUNCH 12pm-2.15pm / \$32.99++

*\*promotional set lunch is not available during public holidays*

*\*promotional set lunch is meant for individual portion*

COMPLIMENTARY FREEFLOW SPARKLING/STILL WATER

&

HOUSE MADE SOURDOUGH BREAD

Serve with house made ricotta cheese

please select a choice of starter and one main from the pasta / pizza / meat or fish

## STARTERS

TODAY'S SOUP

OR

Φ LUKA INSALATA

mixed green salad, seasonal vegetables & homemade vinaigrette

add seafood 12

## MAINS

PASTA

— SMOKED SEABASS AGLIO E OLIO

tomato, capers, bottarga, garlic, chili, chives - spaghetti

OR

IKASUMI

squid, squid ink cream, tomato sauce, garlic, parsley - spaghetti

OR

MENTAIKO & IKURA CREAM SAUCE

Japanese cod fish roe, salmon roe, mascarpone - spaghetti

OR

— PORK CHEEK RAGU TOMATO PASTA

capers, garlic, sage, tomato sauce, chili, parmesan cheese - spaghetti

PIZZA

Φ QUATTRO FORMAGGI

mozzarella cheese, gorgonzola cheese, taleggio cheese & parmesan

OR

MARINARA SHIRASU (no cheese)

tomato sauce, garlic, oregano, basil, anchovy, shirasu

OR

PROSCIUTTO COTTO

prosciutto cotto, mushroom, basil, mozzarella cheese, tomato sauce, parmesan cheese

MEAT / FISH

BEEF TAGLIATA 200g

Australian wagyu skirt steak, fries add 32

Japanese wagyu misuji, grilled vegetables add 38

OR

SALMONE GRIGLIA add 15

grilled Norwegian salmon, seasonal vegetables, pesto sauce

• add Tiramisu 7 • add fresh brewed coffee/tea 3

•add Jasmine (Green Tea)/Ruby Tea (Cinnamon,Mint) 10

— signature dish Φ vegetarian — spicy

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

# A LA CARTE

## APERITIVO


	<b>OLIVE VERDE NOCELERRA</b> green olives	7
	<b>HOUSEMADE SOURDOUGH BREAD (4 PCS)</b> ricotta cheese	6
	<b>WHIPPED BOTTARGA CREAM &amp; PRETZEL</b>	14
	<b>PROSCIUTTO DI SAN DI DANIELE</b> pork ham 40g - gnocco fritto	16
	<b>AFFETTATI MISTI</b> mixed cold cuts	44
	<b>CHEESE BOARD (40g per cheese)</b> each 10 a selection of artisan cheese & accompaniments (ask the wait staff for today's selection)	

## SALAD / ZUPPA

	<b>Luka INSALATA</b> mixed green salad, seasonal vegetables & homemade vinaigrette	15
	<b>INSALATA MARE</b> seafood, dill, garlic	24
	<b>TODAY'S SPECIAL SOUP</b>	12

## CICCHETTI / COLD

	<b>FRESH JAPANESE OYSTER (per piece)</b> freshly shucked oyster, shallots, chives, olive oil, lemon wedge	8
	<b>FRESH JAPANESE OYSTER &amp; IKURA (per piece)</b> 11 freshly shucked oyster, salmon roe, shallots, chives, olive oil, lemon wedge	
	<b>TUNA TARTARE</b> negitoro, crab meat, avocado, ikura	32

	<b>WAGYU BEEF CARPACCIO</b> gorgonzola sauce, beetroot, pine nuts red onion, arugula, parmesan cracker	28
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	<b>JAPANESE HAMACHI CARPACCIO</b> citrus dressing	28
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	<b>BURRATA</b> burrata cheese with salmon orange marinate	32
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## CICCHETTI / HOT

	<b>RAGU ALLA SALSICCIA</b> tomato, bacon,	28
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	<b>CALAMARI</b> deep fried squid, garlic aioli	22
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	<b>CROCHETTE DI BACCALA (4 PCS)</b> cod fish, spinach, potato, semi dry tomato, anchovy, garlic cream sauce, parmesan cheese	22
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	<b>SOTONG</b> sautéed squid & garlic, spicy tomato sauce, squid ink cream	22
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	<b>BAMBOO CLAM</b> garlic bacon butter, rice cracker, squid powder	26
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	<b>MEATBALL</b> wagyu beef meatball, tomato sauce, parmesan cheese	22
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	<b>KADAIF PRAWN (4 PCS)</b> deep fried prawn, crispy kataifi, truffle mayonnaise	24
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	<b>OCTOPUS ABURI</b> potato, semi-dried tomato, chorizo, broccolini, watercress oil, chili flake	30
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# A LA CARTE

## PASTA / RISOTTO

-  **PLIN AGNOLOTTI (duck)** 28  
duck leg, brown mushroom, sage, tarragon,  
veal stock, butter / handmade ravioli
- BOLOGNESE** 31  
wagyu beef ragù, parmesan  
/ handmade pappardelle
- CARBONARA** 31  
bacon, salsiccia, onion, Japanese egg,  
parmesan & black pepper /  
handmade fettuccine
- AMATRICIANA** 29  
bacon, garlic, onion, tomato sauce,  
parmesan / spaghetti
-  **OXTAIL RAGU PASTA** 31  
oxtail, onion, carrot, tomato sauce,  
cream / rigatoni
- BABY SCALLOP & SHIRASU AGLIO E OLIO** 35  
baby scallop, white bait, anchovy, cabbage,  
tomato, garlic, chili, lemon zest / spaghetti
-  **CRAB AGLIO E OLIO** 35  
snow crab, mizuna, garlic, chili,  
bottarga, tobiko / spaghetti
-  **IKASUMI** 29  
squid, squid ink cream, tomato sauce,  
garlic, parsley / spaghetti
-  **MENTAIKO & IKURA** 31  
salmon roe, mentaiko cream,  
mascarpone cheese / spaghetti
- GNOCCHI FORMAGGI** 29  
gorgonzola, taleggio, parmesan, pecorino,  
cream / handmade gnocchi
- SCALLOP RISOTTO** 36  
Hokkaido scallop risotto, asparagus, seaweed,  
parmesan cheese

## GRIGLIA / ARROSTO

selection of meat and fresh seafood cooked  
on a traditional grill using bincho-tan charcoal  
or roasted in the wood-fired oven

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## WAGYU

At **LUKA** we source wagyu that  
is not mass-produced, but reared by  
specialists using traditional methods  
which results in exceptionally  
tender beef and high quality.

### TAGLIATA DI WAGYU

\*steak cuts subject to change

-  **M7 WAGYU SKIRT STEAK, AUSTRALIA**  
minimum order \$40/100g  
**Add on available in 50g increments**
-  **A4 WAGYU MISUJI, JAPAN**  
minimum order \$45/100g  
**Add on available in 50g increments**

**TODAY'S FISH FILLET** 45  
grilled fish, grilled vegetables

**LAMB FILLET** 52  
200g grilled lamb fillet, grilled vegetables,  
garlic charlotte, lemon juice, parsley, anchovy,  
mustard



signature dish



vegetarian



spicy

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# A LA CARTE

## PIZZA / ROSSO

🌿	<b>MARGHERITA</b>	24
	mozzarella cheese, tomato sauce & basil	
	<b>MARINARA SHIRASU</b>	28
	(No cheese) tomato sauce, garlic, oregano, basil, anchovy, shirasu	
🌿	<b>DIAVOLA</b>	30
🍷	mozzarella cheese, tomato sauce, salami & chili	
	<b>BISMARCK</b>	31
	mozzarella cheese, tomato sauce, mushroom, egg & bacon	
	<b>SALSICCIA PEPPERONI</b>	32
	mozzarella cheese, tomato sauce, pork sausage, salami & black olive	
🌿	<b>TERRA</b>	28
	mozzarella cheese, tomato sauce, onion, zucchini, eggplant & bell pepper	
🌿	<b>MELANZANE</b>	29
	mozzarella cheese, gorgonzola, tomato sauce, basil, eggplant, truffle oil	

### EXTRAS

	additional serving of olives	3
	additional serving of anchovy	3
	additional serving of vegetables	3
	additional serving of cheese	4
	additional serving of meat	5
	additional serving of burrata cheese / prosciutto	7

## PIZZA / BIANCA

🍷	<b>PROSCIUTTO E RUCOLA BURRATA</b>	38
	mozzarella cheese, parma ham, arugula, cherry tomato, parmesan, burrata & balsamic	
🌿	<b>QUATTRO FORMAGGI</b>	30
	mozzarella cheese, gorgonzola cheese, taleggio cheese & parmesan	
🌿	<b>TRUFFLE</b>	29
	mozzarella cheese, truffle cream, mushroom, egg & truffle oil	
	<b>SAMURAI</b>	29
	mozzarella cheese, chicken teriyaki, onion, green chili, spring onion & mayonnaise	
	<b>BACON BIANCA</b>	30
	mozzarella cheese, bacon, pistachio, cherry tomato, black pepper & balsamic	
	<b>BIANCA SALSICCIA</b>	30
	caramelized onion, fresh tomato, salami, salsiccia, basil, chili	

## DOLCE

	<b>Luka TIRAMISU</b>	14
	<b>MILLE CREPE</b>	14
	<b>CHOCOLATE SALTED EGG LAVA CAKE</b>	14
	<b>GELATO (1 scoop)</b>	7
	Chocolate , Vanilla , Pistachio	
	<b>SORBET (1 scoop)</b>	7
	Strawberry , Lemon	

## ITALIAN —

DINING /  
PIZZA /  
BAR

# Luka

🍷 signature dish    🌿 vegetarian    🌿 spicy

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# PROMOTIONAL SATURDAY LUNCH 12pm-2.30PM

*\*to enjoy this promotional set menu, it must be ordered by everyone in the group\**

COMPLIMENTARY FREEFLOW SPARKLING/STILL WATER  
&  
HOUSE MADE SOURDOUGH BREAD  
Serve with house made ricotta cheese

## STARTERS

### Luka Signature Omakase Platter

oyster with ikura, burrata and salmon & 3 chef's selections of the day

## MAIN COURSE

please select a choice of main course from the pasta / pizza / meat / fish

### PASTA

#### — SMOKED SEABASS AGLIO E OLIO

tomato, capers, bottarga, garlic, chili, chives - spaghetti

OR

#### IKASUMI

squid, squid ink cream, tomato sauce, garlic, parsley - spaghetti

OR

#### MENTAIKO & IKURA CREAM SAUCE

Japanese cod fish roe, salmon roe, mascarpone – spaghetti

OR

#### — PORK CHEEK RAGU TOMATO PASTA

capers, garlic, sage, tomato sauce, chili, parmesan cheese - spaghetti

### PIZZA

#### ⊕ QUATTRO FORMAGGI

mozzarella cheese, gorgonzola cheese, taleggio cheese & parmesan

OR

#### MARINARA SHIRASU (no cheese)

tomato sauce, garlic, oregano, basil, anchovy, shirasu

OR

#### PROSCIUTTO COTTO

prosciutto cotto, mushroom, basil, mozzarella cheese, tomato sauce, parmesan cheese

### MEAT / FISH /

#### BEEF TAGLIATA 200g

Australian wagyu skirt steak, fries add 35

Japanese wagyu Misuji steak, grilled vegetables add 40

OR

#### SEABASS GRIGLIA add 12

seabass, grilled vegetables, pesto sauce

• add Tiramisu 7 • add fresh brewed coffee/tea  
•add Jasmine Tea (Green Tea)/Ruby Tea (Cinnamon , Mint) 10

*\$55++ per pax*



signature dish



vegetarian



spicy

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