

MONDAY – FRIDAY 5 COURSE LUNCH MENU 12PM–2.30PM / \$50.00++

**this promo set lunch is meant for individual portion *minimum 2 orders to enjoy this promo *not available during public holiday*

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

recommended to add cold brewed Jasmine (Green Tea) or Ruby Tea (Cinnamon, Mint) 10

APERITIVO

HOUSE MADE SOURDOUGH BREAD

Serve with house made ricotta cheese

○○○○○

LUKA INSALATA

mixed green salad, seasonal vegetables & homemade dressing

OR

MINISTRONE SOUP

mixed vegetables, white beans, bacon, tomatoes

○○○○○

ANTIPASTI

CHEF'S SELECTION PLATTER (3 KINDS)

○○○○○

PIZZA



DIAVOLA

mozzarella cheese, tomato sauce, salami & chili

OR

MARGHERITA

mozzarella cheese, tomato sauce & basil

○○○○○

PASTA / MEAT / FISH

BOLOGNESE

Wagyu beef ragu, mascarpone cheese, parmesan cheese – spaghetti

OR

MENTAIKO & IKURA CREAM SAUCE

Japanese cod fish roe, salmon roe, mascarpone - spaghetti

OR

IKASUMI

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

OR

PASTA OF THE DAY

chef's selection

OR

BEEF TAGLIATA 100g

*Australian wagyu skirt steak, fries **add 14***

OR

FISH OF THE DAY add 8

grilled fish, seasonal vegetables, pesto sauce

○○○○○

TIRAMISU

• add fresh brewed coffee/tea 3 • add bottle beer 8

recommended to add cold brewed Jasmine (Green Tea) or Ruby Tea (Cinnamon, Mint) 10



signature dish



vegetarian



spicy

MONDAY – FRIDAY ALA-CARTE PROMO LUNCH 12PM-2.30PM

**not available during public holidays*

ZUPPA / SALAD

MINISTRONE SOUP 7

Bell pepper, zucchini, eggplant, onions, cabbage, bacon, tomatoes

🕉️ LUKA INSALATA 8

mixed green salad, seasonal vegetables & homemade vinaigrette

CAESAR SALAD 10

mixed green salad, seasonal vegetables & croutons, bacon bits, homemade caesar dressing

PASTA

🍴 SAKURA EBI AGLIO E OLIO 24

Japanese sakura shrimp, fresh tomato, broccoli, garlic, chili - spaghetti

AMATRICIANA 22

tomato sauce, bacon, onion, parmesan cheese - spaghetti

IKASUMI 23

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

MENTAIKO & IKURA CREAM SAUCE 26

Japanese cod fish roe, salmon roe, mascarpone - spaghetti

BOLOGNESE 25

Wagyu beef ragu - spaghetti

PIZZA

🕉️ MARGHERITA 18

mozzarella cheese, tomato sauce & basil

🕉️ MARGHERITA E MELANZANE 23

mozzarella cheese, basil, tomato sauce, gorgonzola, eggplant, truffle oil

🍴 🍄 DIAVOLA 24

mozzarella cheese, tomato sauce, salami & chili

🍄 PROSCIUTTO CON RUCOLA E BURRATA 32

mozzarella cheese, parma ham, arugula, cherry tomato, parmesan, burrata & balsamic

MEAT / FISH

BEEF TAGLIATA 200g 60 / 70

Australian wagyu beef skirt steak / Japanese wagyu beef tri-tip

SALMONE GRIGLIA 35

grilled Norwegian salmon, seasonal vegetables, pesto sauce

• add dessert of the day 7 • add fresh brewed coffee/tea 3 • add bottle beer 8

🍴 signature dish 🕉️ vegetarian 🍴 spicy

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

APERITIVO

🍷	OLIVE VERDE CASTELVETRANO	7
	<i>Green olives</i>	
	SOURDOUGH BREAD (4pcs)	6
	<i>Served with ricotta cheese</i>	
🍷	WHIPPED BOTTARGA CREAM & PRETZEL	14
	<i>Bottarga dip</i>	
	PROSCIUTTO DI SAN DANIELE	16
	<i>Pork ham 40g , gnocco fritto</i>	
	AFFETTATI MISTI	44
	(Suitable for 3 - 4 persons)	
🍷	<i>Mixed cold cuts of prosciutto di san daniele, salami, mortadella</i>	
	CHEESE BOARD 40g per cheese	10
	<i>A selection of artisanal cheese & accompaniments</i>	
	<i>(Ask the wait staff for today's selection)</i>	

ZUPPA / INSALATA

	MINISTRONE	12
	<i>Bell pepper, zucchini, eggplant, onions, cabbage, bacon, tomatoes</i>	
	Luka INSALATA	15
	<i>Mixed green salad, seasonal vegetables & signature onion vinaigrette</i>	
	SHRIMP CAESAR SALAD	21
	<i>Mixed green salad, shrimp, avocado, croutons, San Daniele ham, Caesar dressing</i>	

CHEF'S OMAKASE PLATTER

(5 Items)

30 / pax

Burrata & San Daniele,

Hyogo Oyster with Ikura and 3 Chef's selections of the day

CICCHETTI / COLD

FRESH JAPANESE HYUOGO OYSTER

Freshly shucked oyster, shallots, chives, olive oil, lemon juice

per piece / 8

With IKURA (salmon roe) per piece / 11

🍷	TUNA TARTARE	32
	<i>Negitoro, crab meat, avocado, ikura</i>	
	BURRATA	32
	<i>Burrata, San Daniele ham, Arugula, San Marzano tomatoes, Pesto</i>	

CICCHETTI / HOT

	MEATBALL	22
	<i>Homemade beef meatball, tomato sauce, gorgonzola cream, parmesan</i>	
🍷	SOTONG	22
	<i>Sautéed squid & garlic, spicy tomato sauce, squid ink cream</i>	
	GAMBERETTI KARAAGE	22
	<i>Deep fried Shiba soft shell shrimp, garlic, chili, curry leaf, lemon</i>	
	CALAMARI	22
	<i>Deep fried squid, garlic aioli</i>	
	TRIPPA	24
	<i>Beef honeycomb stew, pecorino cheese</i>	

🍷 signature dish 🍷 vegetarian 🍷 spicy



PASTA

 PLIN AGNOLOTTI	28
<i>Piedmont veal dumplings, butter, sage / ravioli</i>	
BOLOGNESE	31
<i>Wagyu beef ragù, mascarpone cheese, parmesan cheese / pappardelle</i>	
CARBONARA	31
<i>Bacon, salsiccia, onion, Japanese egg, parmesan cheese, black pepper / fettuccine</i>	
 SHIRASU AGLIO E OLIO	33
<i>White bait, cabbage, bottarga garlic, chili, colatura, Oba leaf, olive oil, yuzu / spaghetti</i>	
 IKASUMI	29
<i>squid, squid ink cream, tomato sauce, parsley / spaghetti</i>	
 MENTAIKO & IKURA	31
<i>Salmon roe, Mentaiko cream, mascarpone / spaghetti</i>	
GNOCCHI FORMAGGI	29
<i>Gorgonzola, taleggio, parmesan, pecorino, cream / gnocchi</i>	
AMATRICIANA	29
<i>Bacon, garlic, onion, chili, tomato sauce, parmesan / spaghetti</i>	

GRIGLIA / ARROSTO

TAGLIATA

Additional serving in 50g increments

 HARAMI	
<i>M7 Australian Wagyu Beef</i>	40
<i>Outside Skirt</i>	per 100g
 TOMOSANKAKU	
<i>A4 Japanese Wagyu Beef</i>	45
<i>TRI-TIP</i>	per 100g
AGNELLO 330g	3 rack 69
<i>Australian lamb rack, lamb jus, grilled vegetables</i>	

ITALIAN —

DINING /
PIZZA /
BAR

Luka

 signature dish  vegetarian  spicy

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

PIZZA / ROSSO

🌿 **MARGHERITA** 24
Mozzarella cheese, tomato sauce & basil

🌿 **MARINARA** 20
Tomato sauce, parmesan, garlic, oregano, basil

🌿 🌶️ **DIAVOLA** 30
Mozzarella cheese, tomato sauce, salami & chili

BISMARCK 31
Mozzarella cheese, tomato sauce, mushroom, egg & bacon

🌿 **MELANZANE** 29
Mozzarella cheese, gorgonzola, tomato sauce, basil, eggplant, truffle oil

SALSICCIA PEPPERONI 32
Mozzarella cheese, tomato sauce, pork sausage, salami & black olive

🌿 **TERRA** 28
Mozzarella cheese, tomato sauce, onion, zucchini, garlic, eggplant, bell pepper

MARINARA SHIRASU 28
Tomato sauce, white bait, garlic, anchovy, basil.

EXTRAS

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

PIZZA / BIANCA

🌿 **PROSCIUTTO E RUCOLA BURRATA** 38
Mozzarella cheese, San Daniele ham, arrugula, cherry tomato, parmesan, burrata & balsamic

🌿 **QUATTRO FORMAGGI** 30
Mozzarella cheese, gorgonzola cheese, taleggio cheese & parmesan

🌿 **TRUFFLE** 29
Mozzarella cheese, truffle cream, mushroom, egg & truffle oil

🌿 **SAMURAI** 29
Mozzarella cheese, chicken teriyaki, onion, green chili, spring onion & Kewpie mayo

BACON BIANCA 30
Mozzarella cheese, bacon, pistachio, cherry tomato, black pepper & balsamic

MISO SALMON 35
Marinated salmon, miso cream, mozzarella cream, fresh onion, sudachi lime

DOLCE

🌿 **LUKA'S TIRAMISU** 14

BURNT CHEESECAKE 14

CANNOLI (2pcs) 12

GELATO (1 Scoop) 7

Vanilla, Chocolate, Pistachio

SORBET (1 Scoop) 7

Lemon, Strawberry

DESSERT PLATTER 38

Luka's 3 kind dessert with gelato

🌿 signature dish 🌿 vegetarian 🌶️ spicy

BAR SNACKS

10PM – 11PM

🌿 **OLIVE VERDE NOCELERRA \$7⁺⁺**
green olives

FRESH JAPANESE OYSTER (per piece) \$8⁺⁺
freshly shucked oyster, shallots, chives, olive oil

FRESH JAPANESE OYSTER & IKURA (per piece) \$11⁺⁺
freshly shucked oyster, salmon roe, shallots, chives,
olive oil, lemon juices

PROSCIUTTO DI SAN DANIELE \$16⁺⁺
(good for 1-2 pax)
pork ham 40g - gnocco fritto

AFFETTATI MISTI \$44⁺⁺
(good for 2-4 pax)
mixed cold cuts

CHEESE BOARD (40g per cheese) each \$10⁺⁺
a selection of artisan cheese & accompaniments
(ask the wait staff for today's selection)

CALAMARI \$22⁺⁺
Deep fried squid, garlic aioli