

2-COURSE LUNCH MENU \$25++

Monday to Friday except public holiday

12PM - 2.15PM

To be ordered by everyone in the group to enjoy this promo

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

MINISTRONE SOUP

mixed vegetables, white beans, bacon, tomatoes

PIZZA

DIAVOLA 🌶️

mozzarella cheese, tomato sauce, salami & chili

OR

MARGHERITA

mozzarella cheese, tomato sauce & basil

OR

SALSICCIA BIANCA

mozzarella cheese, homemade sausage, confit cherry tomato, black olives, basil

OR

GARLIC SHRIMP

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

OR

PROSCIUTTO E RUCOLA BURRATA 🍷 add 8

mozzarella cheese, san Daniela 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

TAKO PUTTANESCA

Octopus, tomato sauce, garlic, anchovies, olives, capers - spaghetti

OR

IKA AGLIO E OLIO 🌶️

Japanese squid, green chili padi, lemon zest, garlic - spaghetti

OR

MENTAIKO & IKURA add 5

Salmon roe, mentaiko cream, mascarpone -spaghetti

OR

CACIO E PEPE

Pancetta, butter sage, black pepper, parmesan cheese – handmade 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

2023 VIGNA MADRE CHARDONNAY 10

2019 CHIANTI 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