



*Smoke Fusion Restaurant, Cocktail and Whisky bar*

***Dedicated to the diners of Melbourne***

## **What's happening at St LuJa**

### **Degustation series 4 course meal with matching cocktails**

St. LuJa's degustation's are held the first Wednesday of each month. A sumptuous 4 courses meal with matching beverages at \$125 per person.  
(Limited ticketed event only)

### **DJ's every Friday & Saturday**

Come dance the night away with our DJ's  
from 10:30pm - Late

### **Christmas bookings**

Have you booked your Christmas work function yet?  
Ask us about our Christmas packages

For all bookings and more information  
[www.stluja.com.au](http://www.stluja.com.au)  
[info@stluja.com.au](mailto:info@stluja.com.au)

Opening time  
Thursday 5pm - late  
Friday 5pm - late  
Saturday 12pm - late  
Sunday 12pm - late  
Please call 95340002 for bookings

### Share

Crispy baby squid, Pickled pineapple and toasted coconut slaw, tequila and lime, vinaigrette

\$18

Robbins Island wagyu tartare, 62-degree egg yolk, mustard crisps (gf)

\$20

Kingfish ceviche, textures of beetroot, apple and hazelnut vinaigrette (gf)

\$17

Roasted baby corn and smoked almond salad, puffed corn, sherry vinaigrette (vt/gf)

\$15

Carpaccio of tomato, basil sorbet, avocado mousse, olive soil, balsamic pearls (v/vt/gf)

\$16

Salt and vinegar mashies

\$12

Warm marinated olives (v/vt/gf)

\$8

Mini smoked cheese, ham toasties

\$10

Smoked brisket and gruyere sliders

\$15

Charcuterie board: cured meats, house pickles, terrine and cheeses

\$35 (for 2)

Cheese board: Lavosh, fruit bread, dried fruit and quince paste (vt)  
(1 piece \$10 / 2 pieces \$16 / 3 pieces \$23)

### Sides

Heirloom tomato, toasted rye and goat's fetta salad

\$10

St Luja ancient grain salad

\$9

Green beans and toasted almonds

\$8

Baby cos, crushed peas, smoked bacon salad

\$10

Truffle and parmesan fries

\$9



### Large share

Tabaco smoked chicken breast, coffee crumb, blackberry gel, beetroot puree, kale chips, dark ale jus

\$31

St LuJa fish of the day

M.P

Smoked Flinders Island lamb shoulder, cheese and onion tortellini, carrot gel, red wine jus

\$29

Pan fried Pumpkin Gnocchi, spinach puree, maple pumpkin, sage beurre noisette, candied walnuts, Smoked goat's feta and horseradish wafer

\$29

St LuJa smoked cheese burger, wagyu beef, mac and cheese croquette, bacon jam and pickles, with fries

\$24

White bean cassoulet, Tempura cauliflower, smoked tomato broth

\$25

Smoked Cape Grim brisket, Garlic mash, green bean salad, bacon vinaigrette whisky jus

\$33

300gm Cape Grim porterhouse, house made sauerkraut, choice of sauce (gf)

\$36

Red wine jus - Green peppercorn - Béarnaise - Mushroom sauce

### Desserts

PB&J time: Peanut butter parfait, chocolate soil, peanut brittle, chocolate cremeux, strawberry jam, strawberry pearls

\$15

Pickled pineapple carpaccio, coconut sorbet, cherry gel, lime snow, Malibu jelly

\$13

St LuJa Whiskey Business doughnuts: Talesker gel, Laphroaig salted caramel, blackberry jam

\$16

Dessert platter to share for 2 made from top two desserts

\$25

(Vegetarian = vt / Vegan = v / Gluten free = gf)

"One cannot think well, love well, sleep well,  
if one has not dined well."  
- Virginia Woolf