



Feast Packages

Saint Lucy loves nothing more than a good feast.
A nibble of this, a little something of that and plenty
of whatever is in that divine dish by aunt carmel's right
elbow. She doesn't mind a glass or two of vino either
and feels blessed to share her table with friends.
So pull up a pew and take pleasure in the ethereal glow
of her caffè e cucina

Saint Lucy of Sicily.

The mythos of saint lucy dates back as far as the 4th century a.d. known for her fiery spirit and graceful philosophy, the sicilian born saint lucy was a brave soul whose heroism and philanthropy saw her rise up as the patron of syracuse.

lucy was, however, not particularly favoured among the rich and powerful, and despite her nurturing ways, lucy saw a rather gory end to her life. she is now remembered as the lady of light, as her beautiful eyes, thought to be gouged from her as punishment, were no obstacle, for she went on still to see and enlighten those who followed.

her name is now associated with all things light and illuminative. her fiery attitude still burns strongly to this day; especially so inside the bright fire burning within our very own italian wood-fired pizza oven.

Lucy's ethos

- ± food should be memorable.
- ± drinks should be stupefacente.
- ± service should be invisible.
- ± setting should be sereno.

Aperitivo 1

[italian: uno]
served tapas style

wood fired garlic bread
w rosemary salt, garlic oil & grated pecorino

housemade margarita arancini
w shaved pecorino, rocket & pimento mayo (v)

lemon peppered squid
w rocket salad, pequillas, shaved onion,
charred lemon & mayo

stuffed & crumbed olives
w parmesan & lemon aioli (v)

\$24.5 per person

minimum 20 guests

Aperitivo 2

[italian: due]
served tapas style

antipasti platter
w pesto, fetta, semi dried vegetables, spiced pumpkin
& rosemary grissini

housemade margarita arancini
w shaved pecorino, rocket & pimento mayo (v)

lemon peppered squid
w rocket salad, pequillas, shaved onion,
charred lemon & mayo

cacciatorini pizza's

\$29.5 per person

minimum 20 guests

Aperitivo +

served buffet style

mini pork pot pies
w spiced tomato relish

\$5.5 per person

thick cut chips
w truffle aioli

\$5.5 per person

sweet potato chips
w aioli

\$5.5 per person

chicken skewers
w gremolata

\$7.5 per person

charred lamb cutlets
w rosemary & lemon

\$9.5 per person

Dolce +

[*italian: sweet*]

petit gelato cones

platters of turkish delight & rocky road

housemade rum balls

\$5.5 per item, per person

Our Light Lunch/Dinner Menu

[italian: leggero pranzo/cena]

Fill

your choice of

lemon peppered squid
w rocket salad, pequillas, shaved onion,
charred lemon & mayo

housemade gnocchi
w wild mushrooms, spinach crème, shaved parmesan & parsley

capricciosa pizza
w tomato, fior di latte, artichokes, ham, mushrooms & olives

saint lucy lamb lasagne
w tomato & chilli béchamel, baked ricotta, minted greens & chilli relish

Finish

one per person

tea, coffee, soft drink or house wine

\$29.5 per person

minimum 20 guests, maximum 30 guests & 1 bill per table.

For all groups of 30 guests & over, a two choice alternate serve menu may apply.
Alternatively, see our share styled event package 'our family + friends table' on page 6.

Dolce +

[italian: sweet]

petit gelato cones

platters of turkish delight & rocky road

housemade rum balls

\$5.5 per item, per person

Our Family & Friends Table

[*Italian: la nostra famiglia e gli amici tavolo*]

Start

served share style to the table

wood fired garlic bread
w rosemary salt, garlic oil & grated pecorino

Fill

served share style to the table

capriccioso & funghi pizza's

housemade gnocchi
w wild mushrooms, spinach crème, shaved
parmesan & parsley

bowls of dressed green
w charred artichoke & aged balsamic

Finish

one per person

tea, coffee, soft drink or house wine

\$37.5 per person

minimum 20 guests & 1 bill per table

Dolce +

[*italian: sweet*]

petit gelato cones

platters of turkish delight & rocky road

housemade rum balls

\$5.5 per item, per person

Lunch/Dinner Menu

[italian: pranzo/cena]

Start

served share style to the table

antipasti platter
w capsicum dip, fetta, pequillas, capers, pitted olives
& warmed focaccia (gfo)

Fill

your choice of

salt crusted western australian barramundi
w harissa fraiche, mediterranean cous cous, lemon & cress (dfo)

250g grain fed tasmanian rib fillet
w smashed chats, green beans & peppercorn jus (gf/dfo)

housemade gnocchi
w wild mushrooms, spinach crème, shaved parmesan, minted greens & parsley (v)

Finish

one per person

tea or coffee

\$39.5 per person

Minimum 20 guests & 1 bill per table.

For all groups of 50 guests & over, a two choice alternate serve menu may apply.

Dolce +

[italian: sweet]

petit gelato cones

platters of turkish delight & rocky road

housemade rum balls

\$5.5 per item, per person

The Tuscan BBQ

[italian: griglia]

Start

served tapas style

antipasti platter

w capsicum dip, fetta, pequillas, capers, pitted olives &
warmed focaccia (gfo)

wood fired garlic bread

w rosemary salt, garlic oil & grated pecorino

BBQ

served buffet style

baskets of warmed sourdough & pasta dura

dressed green leaves

w artichoke & aged balsamic

whole roasted t-bone

w rosemary & thyme

half roasted chicken

w garlic & gremolata

mini steamed potatoes

w herbed butter

\$42.5 per person

minimum 20 guests & 1 bill per table

BBQ +

italian style sausages

w homemade relish

\$6.5 per person

chilli marinated lamb cutlets

w lemon yoghurt

or

bowls of scampi

w parsley butter

\$9.5 per person

Group Breakfast Menu

[italian: colazione]

Start

served to the table

platters of fresh fruit

Fill

your choice of

eggs benedict

w bacon, smoked salmon or roasted pumpkin, poached eggs, house made hollandaise, spinach & charred turkish (gfo) (v)

avocado on grained sourdough

w hummus, fetta, poached egg, dukkha & basil (gfo) (v)

chocolate & cherry waffle stack

w ganache, vanilla mascarpone & sour cherry compote

Finish

one per person

coffee, tea or bottled juice

\$29.5 per person

minimum 20 guests & 1 bill per table

available until 11am daily

**Have something else in mind? Just ask.
We are flexible & are happy to work with you
to create your perfect menu.**

**Saint Lucy also caters for seminars and conferences
throughout the university at your request.**

Wines + Beer

[italian: vino + birra]

Beverage package

Secret garden nv brut, big rivers, nsw
Secret garden chardonnay 14, big rivers, nsw
Saint 13 sauvignon blanc, marlborough, nz
Secret garden shiraz 13, big rivers, nsw
Selection of draught beers, soft drinks and fruit juices

\$19.5 per person

minimum 1 hour

\$6.5 per person, per hour thereafter

Add +

Pimms for the duration of your package
\$8.0 per person

Consumption tab

You choose a selection of beverages from our beverage list to be included on a consumption tab for the duration of your event.
set a dollar limit and let us take care of the rest.

Cash bar

Your guests can purchase their own beverages for the duration of the event. Should all beverages be purchased on a cash basis for an event, a surcharge of \$5.50 per person will apply. Please note beverages purchased on a cash basis will not go toward minimum spend requirements.

Vintage information

Vintages may change without notice subject to availability.

Opening hours

Breakfast

Monday to Sunday
7am until 11am

Lunch

Monday to Sunday
12pm until 3pm

Dinner

Tuesday to Saturday
6pm until 9pm

Wood fire pizza

Tuesday to Saturday 12pm until 9pm
Monday & Sunday 12pm until 3pm

Enquiries

Restaurant Bookings 07 3301 0001

Private Event Bookings 07 3870 3433

Email

enquiries@hillstonestlucia.com.au

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