

DINNER

Menu



STARTERS



TRUFFLE ARANCINI (2) 10

Mix wild mushrooms and truffle with house aioli, shaved grana padano on top

CRISPY SQUID 14

Crispy fried squid with garlic lemon aioli sauce, shallots

JERK SPICED PUMPKIN 13

Jerk spiced butternut pumpkin with almond romesco, sage, capitas

KOREAN FRIED CHICKEN 18

Korean style buttermilk fried chicken with house sweet and sour gochiyang sauce, sesame



SIDES



HOUSE CHARCUTERIE BOARD 26

Comes with grana padano cheese, prosciutto, Mix olive, dip, fruits and crackers

GARDEN SALAD 14

Mix salad with cucumber and cherry tomatoes, lemon dressing

HOUSE CHIPS 10

Crispy chips with aioli

HOUSE CHATS POTATOES 9

House cut crispy cocktail potatoes with aioli

*Good food, great company,
unforgettable moments.*



MAINS



MUSHIE RISOTTO 25

Rich creamy risotto, mix mushrooms, truffle and grana

CHICKEN MOROCCAN PLOV 27.5

Moroccan spiced Chicken thigh with Persian plov rice, gramolata.

SEAFOOD DUO 29.5

Tempura fish fillet with crumbed prawn, with chips or salad option, house tartare sauce, lemon

BEEF CHEEK 35

Slow braised beef cheek with potatomash, brocolini, house jus

RAGU RIGATONI 26.5

Slow cooked beef brisket ragu with Rigatoni pasta topped with grana padano, fresh basil

TRUFFLE CHICKEN ALLA PANNA 26.5

Creamy rich truffle mushrooms sauce with chicken, bacon, fresh parsley, grana padano

CHILLI CRAB PAPPARDELLE 28

Blue swimmer crab with house rose tomato sauce with chilli

MUSHROOMS PILAF 24

Garlic and herbs roasted mushrooms with pilaf rice topped with gramolata

BARRAMUNDI 36

Pan seared barramundi fish fillet with caper tarragon butter sauce with brocolini and chats

Thank you for dining with us!



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PLEASE INFORM OUR TEAM
OF ANY DIETARY
REQUIREMENTS.

