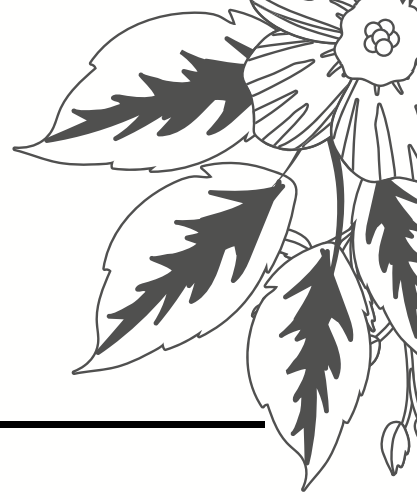


# ILUKA

## DINNER



### SMALL PLATES

**CERTIFIED ORGANIC OYSTERS**  
NATURAL 4.0  
W VODKA LIME GRANITA 4.5

**SALT BUSH AND PEPPERBERRY SQUID 16.0**  
WILD CAUGHT AUSTRALIAN SQUID WITH  
LEMON

**DUCK AND WILD MUSHROOM**  
**TORTELLINI 17.0**  
ORANGE ZEST, TOMATO EMULSION AND  
RICOTTA SALATA

**HAND-MADE BURRATA [V, GF] 18.0**  
PEACH, HERB OIL, PICKLED FENNEL,  
BURNT APPLE AND NATIVE PLUM

**TEMPURA ZUCCHINI FLOWERS [V] [6] 18.0**  
WHIPPED FETTA STUFFED ZUCCHINI FLOWERS  
WITH BUSH TOMATO RELISH

### SIDES

**HEIRLOOM TOMATO SALAD 8.0**

**SEASONAL LEAFY SALAD [VG,GFO] 6.0**  
WITH HOUSE DRESSING

**BROCCOLINI WITH TOASTED ALMONDS 7.0**

**THICK FRIES W AIOLI [VGO] 7.0**

### LARGE PLATES

**BOWL OF MUSSELS 22.0**  
CHILLI, TOMATO, FENNEL AND SOURDOUGH

**PERI PERI WINGS 22.0**

**SNAPPER CEVICHE ON CRISPY ROTI 24.0**  
AUSTRALIAN SNAPPER MARINATED IN CITRUS AND  
CHILLI

**GRILLED AUSTRALIAN KING PRAWNS 28.0**  
WITH CHILLI, LIME AND MANGO SALSA

**PORK BELLY RIBS AMERICAN STYLE 500G 32.0**

**LAMB SHOULDER 1.2KG [GFO] 60.0**  
6 HOUR SLOW COOKED LAMB, PUMPKIN,  
JUS AND NATIVE DUKKHA

**GRAZING FOR TWO 45.0**  
SELECTION OF CHEESES, CURED MEATS,  
FRUITS, DIPS, BREADS, AND CRACKERS

**SEAFOOD PLATTER FOR TWO 130.0**  
FRESHLY SHUCKED OYSTERS, BALMAIN BUG, KING  
PRAWNS, SALT BUSH AND PEPPER-BERRY SQUID,  
BATTERED SNAPPER, CHILLI MUSSELS,  
CHIPS AND LEAF SALAD

### DESSERT

**CHOCOLATE DELUCE TART W VANILLA BEAN**  
ICECREAM 10.0

**LABNEH PANNACOTTA W**  
MACADAMIA PRALINE 10.0

**PAVLOVA FRESH FRUITS AND CREAM 12.0**

**PASSIONFRUIT SOUFFLE 14.0**

V - VEGETARIAN, VG - VEGAN, VGO - VEGAN OPTION  
GF - GLUTEN FREE, GFO - GLUTEN FREE OPTION

**BREAKFAST: 7AM-11AM**

**LUNCH: 11AM-3PM**

**DINNER: 5PM - 10PM**

