

ILUKA

LUNCH



ENTREE

CERTIFIED ORGANIC OYSTERS
FRESHLY SHUCKED W LEMON [GF] 4.0
WITH VODKA LIME GRANITA 4.5

TEMPURA ZUCCHINI FLOWERS [V] 14.0
WHIPPED FETTA STUFFED ZUCCHINI
FLOWERS WITH BUSH TOMATO RELISH

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, NATIVE PLUM

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

DESSERT

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

**LABNEH PANNACOTTA W
MACADAMIA PRALINE 10.0**

PAVLOVA FRESH FRUITS AND CREAM 12.0

MAIN

WELLNESS SALAD [VG.GF] 18.0
PUMPKIN, KALE, QUINOA, CHICKPEAS, BROCCOLI,
MINT AND MACADAMIA CREAM
ADD SPICY CHICKEN BREAST 6.0

POKE BOWL [VG] 20.0
BROWN RICE, AVOCADO, WAKAME, PICKLED GINGER,
MANGO, CUCUMBER, RADISH, SOY SAUCE AND
VEGAN SRIRACHA MAYO
ADD SALMON SASHIMI 8.0

CRAB LINGUINE 28.0
HANDMADE LINGUINE, AUSTRALIAN SPANNER CRAB,
FENNEL, ROCKET, CHILLI, TOMATO FINISHED WITH
CRÈME FRAICHE

LINE CAUGHT BARRAMUNDI FILLET [GF] 32.0
200G LINE CAUGHT BARRAMUNDI FILLET, CHARRED
BROCCOLINI, MACADAMIA CREAM AND FINGER LIME

BANNOCKBURN FREE RANGE CHICKEN 34.0
PAPRIKA AND OREGANO ROAST CHICKEN, POLENTA
CHIPS, HEIRLOOM TOMATO, ZUCCHINI AND SALSA
VERDE

BRISKET BURGER [GFO] 19.0
180G BEEF BRISKET PATTY WITH BURGER SAUCE
CHEESE, ONION AND HOUSE PICKLES

SPICY CHICKEN BURGER [GFO] 19.0
MARINATED CHICKEN BREAST, AVOCADO, HOUSE
SLAW WITH SPICY MAYO

FISH & CHIPS 25.0
WILD CAUGHT QUEENSLAND COD LIGHTLY BATTERED
WITH THICK CUT CHIPS

SEAFOOD PLATTER FOR 2 130.0
FRESHLY SHUCKED OYSTERS, BALMAIN BUG, KING
PRAWNS, SALT BUSH AND PEPPER-BERRY SQUID,
BATTERED COD CHILLI MUSSELS, CHIPS AND LEAF
SALAD

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

BREAKFAST: 7AM-11AM

LUNCH: 11AM-3PM

DINNER: 5PM - 10PM

