

# Menu

## APPETIZERS

**Lux Cheesy Bread** \$12

Bacon/Cheese/Pesto

**Halloumi Bruschetta**  \$14

Sourdough/Fried Halloumi/Capers-Tomato-Red Onion Salsa/Balsamic Glaze/Herbs

**Parmesan Toasted Chicken Wings (8)** \$18

Buttermilk Fried Juicy Wings /Dressed in Sweet and Sour Sauce /Spring Onion

**Chicken Chili Dumpling (Momo) (8)** \$18.5

Tomato Based -Sweet Chilli Sauce/Tomato, Capsicum, Onion/Aromatic Spices/ Fresh Chilli

**Tex Mex Loaded Fries**  \$18

Sweet Potato Fries/Blend of Italian cheese / Hearty Beef Chilli Bean/Guacamole/Sour Cream/Tomato Salsa/Jalapeno

**Semolina Dusted Calamari** \$19

Bed of Fresh Leaves/ Tartar Sauce/Lemon

**Duck Spring Roll (4)** \$16

Romesco Sauce/Apple Slaw/Tomato-Mayo Sauce/Sesame


**Tacos (2)** \$17

Pulled Pork Leg or Hearty Beef Chilli Bean/Mexican Ranch Herb Slaw/Pickled Onion/Jalapeno/Chipotle Mayo

**Bao Buns (2)** \$18

Sticky Pulled Pork/ Sticky Sauce/Wasabi Mayo/Pickled Veg

## MAINS

\$44-\$42 

**Prime Cuts of Angus Scotch or Porterhouse**

Smokey Potato Puree/ Green Beans/ Chorizo Pico De Gallo/ Jus

\$32

**Seafood Pasta**

Tagliatelle Pasta/ Calamari/ Prawns / Mussels / Scallops/ Creamy Garlic Napoli Sauce/ Chilli/ Lemon Crumb Gremolata

\$38 

**Chipotle-BBQ Glazed Pork Ribs**

Potato Wedges with Crisp Apple Slaw and Sesame Delight.

\$34 

**Market**

**"Fish of The Day"**

Experience Our Fresh & Delightful "Fish of The Day" As Per Our Special Board

\$30

**Freshly Made Gnocchi (Only Dinner)**

Three Cheese-Pesto Sauce/ Persian fetta / Crispy Prosciutto / Toasted Pine Nut/ Fried Basil

\$42 

**Trio Lamb Cutlets**

350g Australian Lamb Cutlets with Sweet Potato Mash, Ratatouille, Caramelized Onion, Rosemary Reduction.

\$42

**The Lux Meat Platter**

Chipotle-BBQ Glazed Pork Ribs/Slow Cooked Beef Brisket/ Parmesan- Sweet and Sour Toasted Chicken Wings/ Crunchy Fries/ Apple Slaw/ Chipotle Aioli

\$30

**Chicken Parmigiana**

Freshly Crumbed Chicken Breast/ Garlic Napoli/ Double Smoked Ham/ Cheese Mix/Apple Slaw/ Chips

\$23

**Cheeky Chook Burger**

Southern Fried Chicken Burger / Sweet and Sour Fried Noodles/ Mexican Ranch Slaw / Lime Chilli Mayo/ Cucumber / Milk Bun/Chips

\$25

**Brisket Boy Burger**

Slow Cooked Beef Brisket / Maple Bacon / Jack Cheese/ Caramelized Onion /Tomato Relish/ Lettuce/Milk Bun/ Chips

## KIDS

\$12 EACH

**Calamari and Chips**

**Cheesy Chicken Taco & Chips**

**Classic Mac and Cheese**

**Southern-Style Chicken Tender and Chips**

## SMALL SIDES

\$10

**Hot Chips**

With Garlic Aioli 

\$13

**Sweet Potato Fries/ Potato Wedges** 

Sour Cream/ Chipotle Aioli

\$12

**Roasted Seasonal Vegetables**

Smoked Crushed Almond and Pepita Crumble / Raisin / Balsamic Glaze

# Salads

**Summer Salad**   \$26

Sweet Chunks of Watermelon/ Red onion/ Persian Fetta / Cucumber /Mint /Buttery Pine Nuts /Pomegranate/ Lime Mango Dressing

**Classic Caesar Salad** \$18

Baby Cos Lettuce / Crispy Bacon Bits/ Garlic Croutons / Parmesan /Anchovies / Poached Eggs, creamy Caesar dressing.

**Gado Gado**    \$28

Sweet and Sour -Rice noodles/ Cucumber/ Green Beans/ Baby Potatoes /Mix Cabbage/ Carrot/ Micro Herbs/ Poached Eggs/ Crispy Sweet Potato / Roasted Peanut / Fried Halloumi / Satay sauce

**Protein Bowl**  \$28

Grilled Chicken/ Beetroot / Green Beans/ Tri Colour Quinoa/ Poached Eggs /Rocket/ Toasted Peanut / Pickled Veg/Avocado/Toasted Nori/Tomato Salsa / Ponzu Dressing

**Add - Grilled Chicken/ Lemon Pepper Calamari - \$8**

**Creamy Garlic Prawns & Grilled Avocado Salad**  \$32

Tri Color Quinoa/ Rocket/ Pomegranate / Red Onion / Olive/ French Dressing / Tapioca Cracker/ Micro Herbs **(Only Dinner)**