

Dinner

FROM 6PM

Starters

- FLATBREAD & DIPS (V) 65** Hummus, muhammara with housemade flatbread
- GRILLED ASPARAGUS (V,GF) 55** Grilled asparagus, parmesan, furikake, chili oil
- GARDEN SALAD (V) 55** Garden salad, asparagus, olives, mustard vinaigrette
- BBQ CHICKEN WINGS 60** Crispy chicken wings, bbq sauce, sour cream, chives
- TUNA CARPACCIO (GF) 60** Raw tuna, nam jim sauce, watercress, furikake, lemon dressing
- CALAMARI RINGS 55** Battered calamari, fermented chili kewpie, herbs, sesame
- PRAWN SPRING ROLLS 45** Prawn spring rolls, sweet chili sauce, asian salad
- BUFFALO CAULIFLOWER (V) 45** Buffalo fried cauliflower, chipotle mayo, chives
- CHARRED CABBAGE (VN) 45** Charred cabbage, burnt leak puree, eggplant chutney, pomegranate
- CRISPY BABY POTATOES (V) 55** Crispy baby potatoes, sour cream, sweet chili sauce

Mains

OG BEEF BURGER 105

150g beef patty, cheddar cheese, tomato, lettuce, caramelized onion, chipotle mayo, brioche bun w/ potato fries & tomato sauce

> Add double bacon 25k

SEAFOOD LAKSA 78

Prawns, clams, squid and vermicelli noodles in laksa sauce w/ bok choy, bean sprouts, soft boiled egg, coriander,

SOUTHERN FRIED CHICKEN BURGER 79

Spicy fried chicken, pickles, slaw, chipotle mayo, brioche bun w/ fries & tomato sauce

CHICKEN CAESAR SALAD 79

Grilled chicken breast, crispy bacon, boiled egg, cherry tomatoes, cucumber, lettuce, gremolata mayo, parmesan, toasted sourdough

> Switch to halloumi to make it vego

CHICKEN PARMIGIANA 115

Battered & fried chicken breast, housemade tomato sauce, mozzarella w/ side salad or fries

TUNA POKE BOWL 89

Raw marinated tuna, avocado, cucumber, wakame, pickled ginger, edamame, spicy mayo, sushi rice, furikake, nori

GRILLED CHICKEN BREAST 92

Crumbed grilled chicken breast w tabbouleh, tzatziki, baby romaine, parmesan

CHICKEN RAMEN NOODLES 78

Grilled chicken breast, soba noodles, wakame, baby bokchoy, pickled mushrooms, soft boiled egg, furikake, spring onion, fried nori

CHARRED CABBAGE & BURNT LEAK PUREE (VN,GF) 79

Charred cabbage, dupuy lentils, burnt leak puree, eggplant chutney, pomegranate

Steaks & roasts

SEARED BARRAMUNDI (GF) 120

150g barramundi, garlic yoghurt, crispy baby potatoes, cucumber salad, chili butter, zaatar

PAN ROASTED CHICKEN (GF) 120

Roasted chicken legs, red wine jus, mashed potato, grilled asparagus, lemon

BEEF TENDERLOIN (GF) 250

180g New Zealand grass fed beef tenderloin, red wine jus, chimichurri, mashed potato, carrots

PAN SEARED SALMON (GF) 180

150G Norwegian salmon steak w/ mashed potato, asparagus, lemon butter, furikaki, dill

LAMB SHANK (GF) 265

400g Australian lamb shank, lamb jus, mashed potato, fried garlic, pickled shallots, lemon wedge, coriander

Housemade pasta

BEEF RAGU PAPPERDELLE 98

Housemade pappardelle pasta, housemade tomato sauce, pulled beef, parmesan, basil

PRAWN & RICOTTA RAVIOLI 95

Housemade prawn & ricotta ravioli, cream sauce, parmesan, sage

TRUFFLE MUSHROOM TAGLIATELLE (V) 95

Housemade tagliatelle pasta, mushrooms, creamy sauce, parmesan, truffle oil, crispy sage

TAGLIATELLE CARBONARA 75

Housemade tagliatelle pasta, creamy sauce, crispy bacon, baby spinach, parmesan, parsley

Lusa By/Suka