

LUCIO'S  
*Marina*  
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## function menus for groups

Our group menus emulate the Lucio's Marina a la carte experience. Making use of as many shared dishes as possible over multiple courses. You'll find incredibly flexible menus to suit any budget.

Set menus recommended for groups of 8+ and mandatory for groups of 12+  
*Children ordering off the kids menu aren't included in the group numbers*

1. Quick Lunch Menu - \$65pp
2. Italian Style - \$79pp
3. Lucio's Feast 4 course Menu - \$95pp
4. Select Menu with choice of main - \$100pp
5. Lucio's Signature 5 course menu - \$125pp
6. Seafood Feast 5 course menu - \$145pp





## quick lunch menu

two course sharing menu @ \$65pp

only available for lunch

### antipasti

#### focaccia della casa

house made rosemary focaccia with olive oil & fig balsamic

#### olive misti

mixed marinated Italian olives



#### CHOOSE TWO TO SERVE ON THE DAY

##### carpaccio di polipo

fremantle octopus carpaccio with olive emulsion, salsa verde & potato foam

##### vitello tonnato

poached & shaved veal loin served with tuna foam & caper leaves

##### caprese

noosa red heirloom cherry tomatoes, buffalo mozzarella & basil oil

##### calamari fritti

flash fried baby squid with house made mayo

##### affettati

charcuterie platter of prosciutto, wagyu bresaola & mortadella

### secondi

#### pasta al ragu

saffron pappardelle with short rib ragu, lemon zest & bone marrow emulsion

#### pesce del giorno

coral coast saltwater barramundi filet with asparagus, saffron & black garlic

#### extra add ons - snacks

oysters natural 5each

oysters citrus dressing 6each

bug bon bons 5pp

sashimi & green apple cracker 6pp

#### extra add ons - sides

leaf salad with macadamias, raspberry vinaigrette & salted ricotta 15each

roast pumpkin with puffed wild rice, honey and creme fraiche 15each

whole menu is served in the middle of the table to share  
all dietary issues can be accommodated with 72hours notice



**italian style**  
signature antipasti and pasta @ \$79pp

**snacks**

sashimi cracker with green apple, mint & daily local sashimi  
bug bon bons fried bug tails with honey mustard

**antipasti**

**focaccia della casa**

house made rosemary focaccia with olive oil & fig balsamic

**carpaccio di polipo**

fremantle octopus carpaccio with olive emulsion, salsa verde & potato foam

**vitello tonnato**

poached & shaved veal loin served with tuna foam & caper leaves

**calamari fritti**

flash fried baby squid with house made mayo

**secondi**

**pasta al ragu**

saffron pappardelle with short rib ragu, lemon zest & bone marrow emulsion

**tagliolini 1983**

fine green noodles with fraser island spanner crab in a tomato passata

**dolce**

**mezzaluna al cioccolato**

chocolate mouse with gianduia shell, orange coulis, pistachio crumble & gelato

extra add ons - snacks

oysters natural 5each

oysters citrus dressing 6each

extra add ons - sides

leaf salad with macadamias, raspberry vinaigrette & salted ricotta 15each

roast pumpkin with puffed wild rice, honey and creme fraiche 15each

whole menu is served in the middle of the table to share  
all dietary issues can be accommodated with 72hours notice

# italian feast menu

four course sharing menu @ \$95pp

## antipasti

### focaccia della casa

house made rosemary focaccia with olive oil & fig balsamic

### olive misti

mixed marinated Italian olives



### CHOOSE TWO TO SERVE ON THE DAY

#### carpaccio di polipo

fremantle octopus carpaccio with olive emulsion, salsa verde & potato foam

#### vitello tonnato

poached & shaved veal loin served with tuna foam & caper leaves

#### caprese

noosa red heirloom cherry tomatoes, buffalo mozzarella & basil oil

#### calamari fritti

flash fried baby squid with house made mayo

#### affettati

charcuterie platters of prosciutto, wagyu bresaola & mortadella

## pasta

### cappellacci

ricotta & native spinach filled pasta with parmesan foam, fried saltbush & macadamia

## secondi

### manzo

grasslands 100% grass-fed beef cube roll mbs 4+

### pesce del giorno

coral coast saltwater barramundi fillet with asparagus, saffron & black garlic

### rosemary fries

## dolce

### mezzaluna al cioccolato

chocolate mouse with giandua shell, orange coulis, pistachio crumble & gelato

### extra add ons - snacks

oysters natural 5each

oysters citrus dressing 6each

bug bon bons 5pp

sashimi & green apple cracker 6pp

### extra add ons - sides

leaf salad with macadamias, raspberry vinaigrette & salted ricotta 15each

roast pumpkin with puffed wild rice, honey and creme fraiche 15each

whole menu is served in the middle of the table to share  
all dietary issues can be accommodated with 72hours notice

# select menu

three course menu with choice of main & dessert @ \$100pp  
only available for groups up to 20

## antipasti

served in the middle of the table to share

### focaccia della casa

house made rosemary focaccia with olive oil & fig balsamic

### caprese

heirloom cherry tomatoes with italian mozzarella & basil oil

### vitello tonnato

poached & shaved veal loin served with tuna foam & caper leaves

### calamari fritti

flash fried baby squid with house made mayo

## secondi

choice on the day

### pesce

coral coast saltwater barramundi filet with asparagus, saffron & black garlic

### anatra

duck leg confit 18hrs with sautéed chicory, pickled onion, carrot & miso puree

### pasta

(select one pasta from our a la carte menu to offer on the day)

### rosemary & sea salt fries

## dolce

choice on the day

### mezzaluna al cioccolato

chocolate mouse with giandua shell, orange coulis, pistachio crumble & gelato

### formaggi

local wash rind & italian pecorino served with crostini & accompaniments

### extra add ons - snacks

oysters natural 5each

oysters citrus dressing 6each

bug bon bons 5pp

sashimi & green apple cracker 6pp

### extra add ons - sides

leaf salad with macadamias, raspberry vinaigrette & salted ricotta 15each

roast pumpkin with puffed wild rice, honey and creme fraiche 15each

# lucio's signature menu

five course sharing menu @ \$125pp

## snacks

sashimi cracker with green apple, mint & daily local sashimi  
bug bon bons fried bug tails with honey mustard

## antipasti

### focaccia della casa

house made rosemary focaccia with olive oil & fig balsamic

### carpaccio di polipo

fremantle octopus carpaccio with olive, salsa verde & potato foam

### vitello tonnato

poached & shaved veal served with tuna foam & caper leaves

### calamari fritti

flash fried baby squid with house made mayo

## pasta

### tagliolini 1983

fine green noodles with fraser island spanner crab in a tomato passata

## secondi

### gamberoni

roasted local king prawns with chilli salsa verde and prawn oil

### manzo

grasslands 100% grass-fed beef cube roll mbs 4+

rosemary & sea salt fries

leaf salad with macadamias, raspberry vinaigrette & salted ricotta

## dolce

### mezzaluna al cioccolato

chocolate mouse with gianduia shell, orange coulis, pistachio crumble & gelato

### extra add ons - snacks

oysters natural 5each

oysters citrus dressing 6each

### extra add ons - sides

roast pumpkin with puffed wild rice, honey and creme fraiche 15each

whole menu is served in the middle of the table to share  
all dietary issues can be accommodated with 72hours notice

# seafood feast menu

decadent seafood experience @ \$140pp

## snacks

sashimi cracker with green apple, mint & daily local sashimi  
bug bon bons fried bug tails with honey mustard

## antipasti

### focaccia della casa

house made rosemary focaccia with olive oil & fig balsamic

### crudo di tonno

tuna ribbons with bagna cause

### capesante

seared scallops with beetroot, passionfruit, yogurt & chive oil

## pasta

### tagliolini 1983

fine green noodles with fraser island spanner crab in a tomato passata

## secondi

### pesce del giorno

coral coast barramundi with asparagus, saffron and black garlic

### gamberoni

roasted local king prawns with chilli salsa verde and prawn oil

### moreton bay bugs

XL bug tail with béarnaise foam, shaved asparagus & charred onion powder

### rosemary fries

cooriobah greens salad

## dolce

### mezzaluna al cioccolato

chocolate mouse with gianduia shell, orange coulis, pistachio crumble & gelato

### extra add ons - snacks

oysters natural 5each

oysters citrus dressing 6each

### extra add ons - sides

roast pumpkin with puffed wild rice, honey and creme fraiche 15each

whole menu is served in the middle of the table to share  
all dietary issues can be accommodated with 72hours notice