

starters

	MEMBERS	VISITORS
Wood Fired Garlic Bread ✓	5.9	6.5
Wood Fired Herb Bread ✓	5.9	6.5
Wood Fired Garlic And Cheese Bread ✓	7.1	7.9
Bruschetta Tomato ✓	8.0	8.9
toasted bread topped with tomatoes, garlic, parmesan and fresh basil		
Bruschetta Mushroom ✓	8.0	8.9
toasted bread topped with a mix of wild mushrooms & light creamy sauce		
Wood Fired Garlic Pizza ✓	10.7	11.9
Wood Fired Bruschetta Pizzetta ✓	11.6	12.9
garlic pizza crust with tomatoes, garlic, parmesan, basil		
Roasted Pumpkin Salad ✓ 🍷	12.2	13.5
toasted cashew nuts, balsamic onions, feta cheese and spinach		
Crispy Calamari	16.1	17.9
crispy fried marinated calamari served with a garden-fresh rocket salad and garlic aioli		
Garlic Prawns	17.0	18.9
cooked with onion, garlic, white wine, cream served with grilled ciabatta bread		
Pacific Oysters:		
Natural 6 🍷	15.2	16.9
12	24.2	26.9
Kilpatrick, Mornay		
6	15.8	17.5
12	26.9	29.9

sides

	MEMBERS	VISITORS
Thick Cut Chips With Garlic Aioli ✓	6.8	7.5
Creamed Mash Potato ✓ 🍷	5.9	6.5
Season Vegetables ✓ 🍷	5.9	6.5
Wild Rocket, Pear And Parmesan Salad ✓ 🍷	8.0	8.9
Tomato, Fresh Mozzarella And Basil Salad ✓ 🍷	8.0	8.9
Italian Garden Salad ✓ 🍷	8.0	8.9

kids under 12 years

all kids meals include a complementary kid's activity bag and 7oz post mix soft drink

	MEMBERS	VISITORS
Chicken Nuggets With Chips	8.9	9.9
Fish And Chips	8.9	9.9
Ham And Pineapple Pizza	8.9	9.9
Cheese Pizza ✓	8.9	9.9
Steak And Chips	9.8	10.9

Please note some menu items may contain traces of nuts, dairy, egg, soybean or shellfish products

mains

	MEMBERS	VISITORS
Veal Oscar 🍷	26.9	29.9
grilled veal escalopes topped with crisp asparagus and prawns in a white wine cream sauce served with potato and broccolini		
🍷 Perfect Match Mystic Sounds Sauvignon Blanc NZ		
Veal Saltimbocca 🍷	25.1	27.9
escalopes of veal wrapped with prosciutto, sage & lemon with roasted truss tomatoes, creamy mash potato and seasonal vegetables		
Chicken Bosciaola 🍷	22.4	24.9
chicken escalopes tossed in a sautéed bacon and mushroom white wine cream sauce served with mash potato and broccolini		
Crumbed Chicken Breast	21.5	23.9
topped with béchamel, avocado and pancetta served with thick cut chips and salad		
Tortelloni Beef	19.7	21.9
with slow cooked brisket ragout, red wine, tomatoes, beans and pecorino cheese		
Cape Grim Rib-Eye 🍷	30.6	34.0
grilled 400g on the bone served with seasonal vegetables, mash potato and jus		
🍷 Perfect Match Pocket Watch Cabernet Sauvignon WA		
Italian Fish Stew	26.9	29.9
snapper and prawns with mussels and scallops simmered slowly with tomato, potatoes, olives and capers served with grilled ciabatta bread		
🍷 Perfect Match James Squire Pale Ale		
Braised Lamb Shanks	24.2	26.9
cooked with tomatoes, rich veal stock, herbs and olives served with creamy polenta and toasted almond broccolini		
Rump, Ribs and Scampi	34.2	38.0
grilled rump steak, Bbq pork ribs, garlic butter scampi with béarnaise sauce, thick cut chips and Italian salad		
Fettuccine Marinara	29.7	33.0
assorted fresh local Australian seafood including snapper, black mussels, Queensland king prawns, scampi and squid tossed in a rich white wine & garlic Napolitano sauce		
Tasmanian Salmon 🍷	24.2	26.9
grilled salmon fillet served with green pea and garlic chive risotto, lemon and buttered asparagus		
Steak & Prawns 🍷	30.6	34.0
grass fed MSA porterhouse steak with grilled prawns, thick cut chips, salad and lemon hollandaise sauce		
🍷 Perfect Match Mystic Sounds Sauvignon Blanc NZ		
Wood Roasted Duck Breast 🍷	26.9	29.9
sicilian spiced roasted breast of duck served with rosemary seasoned potatoes, seasonal vegetables and marsala jus		
Seafood Plate	40.5	45.0
chilled prawns, smoked salmon and natural oysters, grilled fish and scallops, fried squid and prawns with chips, salad and tartare sauce		

All pizzas can be made with a gluten free base

🌿 vegetarian 🍷 gluten free

pizza

Lucido's pizzas are cooked traditionally on the stone floor of our wood fired oven using our time honoured pizza dough recipe. Lucido's pizzas are rolled thin to provide a crisp well-cooked Naples style crust.

Starters

	MEMBERS	VISITORS
Garlic	10.7	11.9
olive oil, garlic, oregano, mozzarella		
Herb and cheese		
olive oil, herbs, mozzarella		

Traditional

	MEMBERS	VISITORS
all traditional pizzas	19.7	21.9

Hawaiian
napolitano sauce, cheese, ham, pineapple, mozzarella

Supreme
napolitano sauce, cheese, ham, salami, cabanosi, capsicum, onion, olives, mushroom, mozzarella

Meat Lovers
bbq sauce, ham, pepperoni, meatballs, cabanossi, mozzarella

BBQ Chicken
bbq sauce, chicken, bacon, onion, mushroom, capsicum, mozzarella

Pepperoni
napolitano sauce, pepperoni, mozzarella

Margherita ✓
napolitano sauce, oregano, mozzarella, basil

House Specialty

	MEMBERS	VISITORS
all house specialty pizzas	21.5	23.9

Greek
napolitano sauce, roasted lamb shoulder, feta cheese, spinach, onion, mushroom, sundried tomato, olives, oregano, mozzarella and tzatziki

Prawn
napolitano sauce, garlic prawns, onion, sour cream, jalapenos, rocket leaves, mozzarella, pesto mayo

Tandoori
napolitano sauce, marinated chicken, onion, capsicum, tomato, spinach, chilli, mango chutney, mozzarella and cucumber riata

Mediterranean ✓
napolitano sauce, grilled vegetables, mozzarella, pesto mayo

Lucido
napolitano sauce, fresh prosciutto, bocconcini & mozzarella cheese, spanish onion and fresh rocket

Peking Duck
shredded Peking Duck with hoi sin sauce, onions, shallots, fried wonton pastry with fresh cucumber & coriander

desserts

House Made Italian Dessert Platter for 2

	MEMBERS	VISITORS
White chocolate and pistachio panna cotta with biscotti, Cannoli's with Nutella and vanilla bean crème, Coffee and frangelico Tiramisu	19.8	22.0

Belgian Style Waffle
with strawberries, ice cream and a warm chocolate sauce

Daily Selection
individual desserts from the Lucido dessert display

Gelato
Selection of gelato served in a waffle basket
3 scoops

Lucido Italian Restaurant

hot beverages

	MEMBERS	VISITORS
Coffee		
Cappuccino, Latte, Flat White, Hot Chocolate, Mocha	REG 3.5	3.9
	LGE 4.0	4.4
Short Black / Long Black	3.0	3.3
Vienna Coffee, Affogato Coffee	3.8	4.2

Tea

Cup	3.0	3.3
Pot	3.0	3.3
Leaf Plunger Tea	3.5	3.9

English Breakfast, Earl Grey, Chamomile or Peppermint

ADD

Extra shot	0.70
Decaf	0.30
Soy	0.50

bottled beer

James Boags Light	4.5
XXXX Gold	4.9
Carlton Cold	5.1
Tooheys Extra Dry	5.4
James Boags Premium Lager, Crown Lager	6.6
James Squire 150 Lashes, Chancer, Nine Tales	6.7
Little Creatures Pale Ale, Bright Ale	6.7
Heineken, Corona Extra, Stella Artois	7.4

cider

5 Seeds Original, Cloudy Apple	5.4
Strongbow Original	5.8
James Squire Orchard Crush Apple Cider, Pear Cider	6.6
Rekorderlig Strawberry & Lime, Pear, Mixed Berry, Passionfruit	11.0

sparkling wine

Rothbury Estate Sparkling Brut <small>NSW</small>	B 19.0
Crisp and refreshing with a vibrant and lovely bouquet	
Craigmoor NV Sparkling <small>NSW</small>	G 6.50 B 25.5
Premium blend of elegant flavours from the Robert Oatley Vineyards in Mudgee.	
Aurelia Chardonnay Pinot Noir <small>WA</small>	B 36.0
<small>Scored over 90 points by James Halliday.</small>	
An elegant yet flavoursome sparkling wine from the finest vineyards in the Margaret River Region.	
Champagne Piper-Heidsieck <small>FRANCE</small>	B 89.9
A structured, full-bodied and franc wine. A juicy, fleshy pear and golden grape texture.	
Yellowglen Pink Jewel <small>SA</small>	P 7.5
Strawberry notes mingle with a citrus lift. Luscious and creamy with a clean finish	
Yellowglen Yellow Jewel <small>SA</small>	P 7.5
Soft tropical fruits wrapped in delicate bubbles and a clean finish	

dessert wine

Beach Hut Pink Moscato <small>NSW</small>	B 16.0
Luscious summer-fruit sweetness with a hint of spritz and a crisp, refreshing finish	
Fiore Moscato <small>NSW</small>	G 6.9 B 27.0
Refreshingly spritzzy, naturally effervescent, with lifted exotic aromas, floral and intensely grapey flavours.	

white wine

Chain of Fire Semillon Sauvignon Blanc <small>WA</small>	G 5.9 B 22.0
A deliciously fresh, fruit driven wine.	
Wild Oats Sauvignon Blanc Semillon <small>NSW</small>	G 7.5 B 29.0
Brimming with fresh and crisp fruit and typical grassy notes.	
Lindeman's Cawarra Porphyry <small>VIC</small>	G 4.9 B 17.5
Light, sweet, fruity flavour	
Peter Lehmann Art N Soul Riesling <small>SA</small>	G 6.9 B 28.0
A delicate green gold colour with lifted floral notes and a hint of citrus and apple blossom. The palate shows great purity of fruit with a soft, moderately dry finish.	
Altitude35 Chardonnay <small>NSW</small>	G 5.0 B 19.9
Distinctive ripe peach and melon aromas with nuances of oak.	
Vintage Hills Chardonnay <small>NSW</small>	G 6.5 B 26.0
This medium-bodied Chardonnay offers distinctive primary fruit characters such as lemon, ripe peach and melon with subtle oak flavours.	
Wild Oats Chardonnay <small>NSW</small>	B 29.0
Full bodied yet crisp, with lifted citrus and melon flavours.	
Robert Oatley Chardonnay <small>WA</small>	B 32.0
A bright mid-weight, white peach-accented, gently oaked wine	
Pocket Watch Sauvignon Blanc <small>WA</small>	G 7.0 B 28.0
Pale appearance, zesty tropical fruits and just a hint of grassy, herbal notes.	
Mystic Sounds Sauvignon Blanc <small>NZ</small>	G 7.5 B 29.0
Concentrated fruit flavours of passionfruit, greengage and pear. A clean finish complements the intense fruit.	
ARA Sauvignon Blanc <small>NZ</small>	B 34.0
<small>Winner of 7 Gold Medals</small>	
Lush grapefruit and gooseberry flavours, beautifully offset by a refined dry finish.	
Dog Point Sauvignon Blanc <small>NZ</small>	B 42.0
Intense aromas of ripe tropical fruits, exhibiting a lovely nuanced nose of ripe citrus, melon and tangerine. An elegantly textured palate, balanced fruit and acidity and a refreshing lemon/lime infused finish.	
Tatachilla Pinot Grigio <small>SA</small>	B 29.0
Lively and fresh the palate has flavours of citrus, pear and a trace of mineral. Clean crisp dry finish with aftertaste of pear and citrus.	

red wine

Chain of Fire Merlot <small>NSW</small>	G 5.9 B 22.0
A ripe and fruitful taste with soft tannins and a pleasing finish.	
Wild Oats Cabernet Merlot <small>NSW</small>	G 7.5 B 29.0
<small>Scored over 90 points by James Halliday</small>	
A bright, vibrant style of red wine with lifted herbal and blackcurrant flavours.	
Vintage Hills Cabernet Sauvignon <small>NSW</small>	G 6.5 B 26.0
Deep plum in colour with spicy plum flavours supported by vanillin oak and green capsicum characters, this wine finishes with a full palate and a satisfying complete fruit flavour.	
Pocket Watch Cabernet Sauvignon <small>NSW</small>	G 7.0 B 28.0
With generous 'forest fruits' and ripe red berries to the fore and soft tannins.	
Katnook Founders Block Cabernet Sauvignon <small>WA</small>	B 35.0
Supple, medium bodied wine with elegant aromas of red berries, violets and hints of mint with a persistent finish.	
Altitude35 Shiraz <small>NSW</small>	G 5.0 B 19.9
Medium-bodied, flavoursome with classic red berry fruit flavours, soft textures and a sustained finish.	
St. Hallett Black Clay Shiraz <small>SA</small>	G 7.5 B 29.9
Medium to full bodied the palate possesses generous blackberry and liquorice flavours followed by some subtle vanillin confectionery and pepper.	
Robert Oatley Signature Shiraz <small>SA</small>	B 32.0
<small>Gold Medal winner</small>	
Soft, fleshy-textured Shiraz displaying blueberries and spice, supple tannins and stylish French oak influence.	
Penley Estate Shiraz <small>SA</small>	B 38.0
Subtle smoky notes from the oak give this Shiraz a fresh complexity. The palate is soft and round with this fresh medium bodied Coonawarra Shiraz. The flavours are a blend of oak, red current and a hint of spice.	
Coriole Sangiovese <small>SA</small>	B 39.0
Lighter bodied but quite juicy. Flavours of ripe dark cherries and dark raspberry followed by some earthy cedar like characters and spice. Dry finish with slightly chalky tannins.	
Montrose Omaggio Barberra <small>NSW</small>	B 36.0
A medium bodied savoury and complex red with up-front flavours of cherry and berry fruit.	
ARA Pinot Noir <small>NZ</small>	B 39.0
Dark plum, raspberry and rich boysenberry fruit flavours emerge from a soft savory wine with elegant fine tannins.	
Robert Oatley GSM <small>SA</small>	B 32.0
Macerated red fruits and musk from Grenache, structure & longevity via shiraz. Mouvédrés gamey notes and minerality.	