

SAINT
LUCY

About Us

Saint Lucy Caffé e Cucina was created from a love of bringing people together through delicious food and genuine hospitality. What began as inspiration from traditional Italian cuisine has grown into a vibrant and ever-evolving menu, shaped by bold flavours and modern tastes. Guided by the spirit of St. Lucia, the patron saint of light, we strive to provide a dining experience that is fresh, inviting, and warm.

The carefully designed space combines modern aesthetics with classic charm, providing the perfect backdrop for a variety of occasions. Whether you're seeking a quiet corner for study or a lively atmosphere for socializing, Saint Lucy offers a versatile setting that adapts to your needs.





Woodfired Pizza & Bar

Seated	Standing
90	120

Situated near the entrance. This space is ideal for large events with plenty of atmosphere. Guests can enjoy the buzz of the bar and the sizzling of woodfired pizzas. It is ideal for large gatherings, casual meals, and interactive dining experiences.



The Pavilion

Seated	Standing
36	50

Open-air and garden-lined, the Pavillion offers a relaxed leafy hideaway with umbrella-shaded seating and direct views of the tennis courts. It's perfect for laid-back lunches and plenty of sunshine. This space has a fresh, open feel and is great for informal outdoor gatherings.



Upper Terrace

Seated	Standing
60	100

The Upper Terrace is an elevated platform with comfortable lounge seating and communal tables. Known for its comfort, seclusion, and expansive views of the restaurant. It makes the perfect place for large gatherings, scenic dining, or relaxed evening activities.



Set Menu

$55 pp · Includes tea, coffee, soft drink or house beverage

Starts

Garlic & Olive Focaccia

Mains

Angus Rib Eye
250g black angus, rosemary potatoes, veggies, chimichurri

Parmigiana GF
Chicken, ham, Italian sauce, salad, chips

Pumpkin Rigatoni GFO
Butternut squash purée, goji berries, onion & garlic grana padano

Gamberetti Pizza GFO, DFO
Italian tomato sauce, mozzarella, prawns, rocket salad, cherry tomatoes & chilli

Grilled Barramundi GF
Lemon butter sauce, roasted veggies

Dessert

Tiramisu GF

V Vegetarian **VG** Vegan **GF** Gluten Free **GFO** Gluten Free Option **DFO** Dairy Free Option

Please speak to our team for severe allergy requirements.
All menus are subject to change without notice and are based on market availability.



Canapés

Min. 30 guests · $30pp
6 canapés per guest (1 from each category)

Classic

Prawn Twisters GF
Coleslaw, diavola caramel sauce

Wings GF
Lucy's special sauce

Vol-Au-Vent

Chicken à la Crème
Mushrooms, onions, prosciutto

Creamy Prawn
Capers, lemon cream, fresh herbs , olives

Wild Mushroom Truffle V
Black truffle, garlic, thyme, chives, parmesan

Plum Glazed Duck
Plum sauce, glazed shallots

Blini

Citrus
Lemon cream cheese, salmon

Reuben
Pastrami, mustard cream, cornichon

Figue Fleur
Fig jam, fresh fig

V Vegetarian VG Vegan GF Gluten Free
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Bites

Pumpkin & Fetta VG
Goji berry cream, feta crumble, microgreens

Chorizo Jam & Popcorn Crumble
Chorizo jam, red wine reduction, popcorn

Zucchini & Capsicum Tapenade VG
Zucchini mousse, spinach, roasted capsicum

Tomato Jam & Olives VG
Sweet tomato jam & olive crumble

Skewers

Caprese VG
Cherry tomato, bocconcini, fresh basil, balsamic glaze

Sticky Pork Belly GF
Crispy pork belly, sesame seeds

Chicken GF
Grilled chicken, pineapple & capsicum

Surf & Spice GF
Charred prawn, chorizo

Mini Taco

Prawns & Avocado
Creamy prawns, smashed avo, pineapple salsa

Beetroot V
Beetroot tartare, yoghurt-beet foam

CANAPE



Pizza

Min. 10 pizzas · $14pp
One pizza shared between 3 guests
(Add on to Canape Package)

Cheesy Garlic Bread

Margharita

Moroccan Chicken

Gamberetti

Barbeque Chicken

Pumpkin Pesto

Add GF pizza base for +$5
All pizzas have six slices
Vegan cheese options available



Beverages

Non-alcoholic - $7pp per drink
Alcoholic - $15pp per glass of wine 150ml/250ml , Pint for Beer on Tap
(Add on to Canape Package)

Whites

Tai Tira SAUVIGON BLANC,
Marlborough, New Zealand

Leeuwin Estate DRY WHITE,
Marlborough, New Zealand

Te Mata Estate CHARDONNAY,
Hawkes Bay, New Zealand

Reds

Audrey Wilkinson MERLOT,
Hunter Valley, Australia

Yangarra Circle GRENACHE,
McLaren Vale, Australia

The Other Wine Co. SANGIOVESE,
Mount Lofty, Australia

Rosé

Alkoomi Grazing ROSÉ,
Frankland River, Western Australia

Sparkling

Motley Cru PROSECCO,
King Valley, Victoria

Beer

Bottled and on tap

Non-alcoholic

Juice, coffee, tea, soft drinks & housemade

SAINT LUCY

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