

## tapas & small plates

<b>house made sourdough, sicilian olives</b> whipped ricotta, olive oil	<b>19</b>
<b>traditional bruschetta</b> toasted ciabatta bread, roma tomato, red onion, fresh garlic, basil, evoo	<b>19</b>
<b>spicy chorizo &amp; goats curd</b> (gfo) toasted ciabatta, local jarrah honey, fresh red chilli	<b>19</b>
<b>truffle &amp; wild mushroom arancini (3)</b> truffle mascarpone	<b>18</b>
<b>miniature black angus beef fillet</b> (100g) smoked rosemary, jameson whiskey honey sauce & creamy blue cheese	<b>33</b>
<b>crumbed &amp; fried brie (3)</b> local jarrah honey	<b>19</b>
<b>sweet &amp; spicy chicken wings</b> spicy yoghurt, black sesame, spring onion, red chilli	<b>23</b>
<b>fried calamari</b> aioli, lemon, fresh red chilli	<b>19</b>
<b>crunch roasted potatoes</b> parmesan, sour cream, chives	<b>16</b>
<b>fried cauliflower</b> spicy & smoky yoghurt, parmesan	<b>16</b>
<b>mad bastard chicken bites</b> spicy mad bastard sauce, sour cream, fresh red chilli	<b>18</b>
<b>garlic &amp; chilli prawns (5)</b> (gfo) fresh cream, garlic, lemon, fresh red chilli, ciabatta, evoo	<b>28</b>
<b>roasted mediterranean vegetables</b> (gf) marinated goat curd, fresh basil, vino cotto, evoo	<b>17</b>
<b>zucchini chips</b> grated parmesan	<b>16</b>

# THE LUKA



## stone baked pizza

<b>pizza bianco</b> (gfo) garlic, rosemary, olive oil, sea salt	<b>19</b>
<b>margherita</b> (gfo) mozzarella, san marzano, stracciatella, basil, evoo	<b>30</b>
<b>diavola</b> (spicy) (gfo) mozzarella, san marzano, stracciatella, chorizo, fresh green chilli, evoo, basil	<b>33</b>
<b>funghi</b> (gfo) mozzarella, wild mushrooms, porcini tapenade, stracciatella, fresh thyme, truffle oil	<b>35</b>
<b>house made italian sausage &amp; potato</b> (gfo) mozzarella, fennel seeds, stracciatella, evoo, rosemary	<b>33</b>
<b>hot salami</b> (gfo) spicy salami, red chilli, red onion, san marzano, mozzarella, stracciatella, evoo, italian parsley	<b>33</b>



*Dear customers, all of our food may be cross-contaminated with traces of nuts, seafood or gluten during preparation in our kitchen. Should you be severely allergic to any of these ingredients, we cannot recommend eating here.  
Thank you for your understanding.*

please turn over

## pub & restaurant classics

<b>steak sandwich, chips &amp; king onion ring</b> (gfo) sliced margaret river black angus beef & fried onions, toasted ciabatta, rocket, jameson irish whiskey peppercorn sauce, red onion, mozzarella cheese (2023-2024 WA Best Steak Sandwich Winner)	<b>38</b>
<b>house made smashed cheeseburger &amp; chips</b> (gfo) angus beef, secret sauce, cheddar, onions, pickles, lettuce	<b>34</b>
<b>mad bastard fried chicken burger &amp; chips</b> (gfo) fried chicken breast, cheddar, spicy mad bastard sauce, sour cream, onions, jalapeños, lettuce	<b>34</b>
<b>traditional fish &amp; chips</b> (gfo) chippy shop style battered fish, mushy peas, tartare sauce, pickled onion	<b>36</b>
<b>the ultimate beef pie</b> braised beef rib, roasted onion, carrots, garden peas, champ mash, gravy, pastry	<b>40</b>
<b>bangers &amp; mash</b> mcloughlin pork sausage, champ mash, mushy peas, onion gravy	<b>38</b>
<b>steak frites</b> (cooked medium)(gf) 250g black angus filet mignon, cognac peppercorn cream sauce, rocket parmesan salad, hand cut chips	<b>65</b>
<b>crispy roast chicken on the bone</b> braised & pickled red cabbage, crunchy rosemary potatoes, homemade red wine bone jus	<b>37</b>
<b>wild caught prawns &amp; mediterranean vegetables</b> (gf) grilled mediterranean vegetables, fresh basil, goat's curd, gingin evoo, lemon, vino cotto (our healthiest option)	<b>39</b>
<b>seafood chowder stew &amp; fresh baked irish soda bread</b> wild caught prawns, irish smoked cod, salmon, clams, squid, potatoes, vegetables, fresh dill cream, lemon zest, toasted bread	<b>43</b>
<b>humpty doo barramundi</b> (gf) champ mash, white wine cream sauce, broccoli, cherry tomatoes, capers, olives, dill, fresh lemon	<b>59</b>
<b>tasmanian salmon</b> (gf) champ mash, white wine cream sauce, broccoli, cherry tomatoes, capers, olives, dill, fresh lemon	<b>55</b>

## our fresh pasta & gnocchi

<b>gnocchi napolitana</b> (gf)	<b>35</b>
house made gnocchi, salsa pomodoro, stracciatella, fresh basil	
<b>pan seared seafood linguine</b> (180g)(gfo)	<b>45</b>
house made linguine, salmon, wild prawns, squid, smoked cod, san marzano tomato, pickled capers, dill, lemon	
<b>aglio olio spaghetti</b> (gfo)	<b>26</b>
house made spaghetti, gingin evoo, parsley, red chilli, garlic, pangrattato, lemon	
<b>porcini &amp; button mushroom gnocchi</b> (gfo)	<b>37</b>
house made gnocchi, porcini cream sauce, pan seared mushrooms, parmesan, fresh thyme, toasted crushed hazelnuts	
<b>italian pork sausage &amp; broccoli fettuccine</b> (gfo)	<b>35</b>
free range pork, fennel, red chilli, broccoli, crispy sage, parmigiano reggiano, fresh thyme, pangrattato	
<b>traditional italian carbonara</b> (gfo)	<b>35</b>
house made spaghetti, guanciale, free-range egg, pecorino romano, ground black pepper	
<b>wild caught prawn spaghetti</b> (spicy)(gfo)	<b>41</b>
house made spaghetti, gingin evoo, cherry tomatoes, garlic, capers, fresh dill, green & red chilli, lemon	

## salads

<b>rocket salad</b> (gf)	<b>15</b>
parmesan, evoo, shaved red onion, vino cotto	
<b>garden salad</b> (gf)	<b>16</b>
lettuce, red onion, tomato, cucumber, maple & cider vinaigrette	



vegan & gluten free  
menu available online  
scan here

# THE LUKA



## sunday roast menu

midday to 9pm every sunday

### margaret river roast black angus fillet 40

(cooked medium)  
yorkshire pudding, roast potatoes,  
roasted veg, cauliflower cheese, stuffing,  
grandma's gravy

### mount barker free range roast chicken maryland 37

(on the bone)  
yorkshire pudding, roast potatoes,  
roasted veg, cauliflower cheese, stuffing,  
grandma's gravy

### roast duck leg 44

(on the bone)  
yorkshire pudding, roast potatoes,  
roasted veg, cauliflower cheese, stuffing,  
grandma's gravy



please turn over

## sides

<b>chips</b> (gf)	<b>12</b>
aioli, rosemary sea salt	
<b>champ mash</b>	<b>13</b>
spring onion	
<b>parmesan chips</b> (gf)	<b>15</b>
freshly grated parmesan	
<b>small jug of our sunday roast gravy</b> (gf)	<b>8</b>
<b>small jug of our famous pepper sauce</b> (gf)	<b>8</b>
<b>small jug of our irish curry sauce</b>	<b>8</b>

## kids menu \$19 (gfo)

### fish & chips

#### chicken bites & chips

#### cheeseburger & chips

#### spaghetti with bolognese

#### margherita pizza

## dessert

<b>traditional house made tiramisu</b>	<b>20</b>
espresso, egg, mascarpone, marsala wine, cocoa, ladyfingers	
<b>molten chocolate brownie</b>	<b>20</b>
dark chocolate ganache, mascarpone, fresh strawberries	
<b>warm sticky date pudding</b>	<b>20</b>
salted caramel, vanilla ice cream	
<b>gelato</b>	<b>14</b>
chocolate, strawberry, vanilla	
<b>kids gelato</b>	<b>9</b>
chocolate, strawberry, vanilla	

## complimentary dessert

Indulge in any of our homemade desserts with compliments from us. All you have to do is leave a short review on our Google page or TripAdvisor and present the posted review at the food ordering counter.

For your kind efforts we will prepare a delicious dessert of your choice.

If we have fallen short for whatever reason please let us know directly or by emailing [howsthecratic@icloud.com](mailto:howsthecratic@icloud.com)

# THE ILUKA



## DRINKS

## cocktails

**classic margarita** 22  
tequila, fresh lime juice, cointreau

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**classic cosmopolitan** 21  
vodka, cointreau, lime juice, cranberry juice, edible flower, dehydrated lime

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**classic espresso martini** 21  
vodka, kahlua, grafton st. espresso, cacao powder, coffee beans

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**raspberry rosemary mule** 21  
vodka, bitters, raspberry juice, ginger beer, fresh raspberries, burnt rosemary, ice

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**passionfruit martini** 21  
vodka, passoa liqueur, passionfruit pulp, vanilla syrup, edible flower

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**traditional raffles singapore sling** 25  
dry gin, cherry heering, cointreau, dom benedictine, grenadine, fresh lime juice, pineapple juice, dash of bitters, fresh pineapple, maraschino cherry, ice

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**lotus blossom** 23  
vodka, mango liqueur, fresh lime juice, pineapple juice, seasonal flower

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**juice of the jungle** 16  
(mocktail) pineapple juice, guava juice, coconut water, fresh lime juice

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## spritz cocktails

**aperol spritz** aperol, prosecco, soda, orange slice 19

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**campari spritz** campari, prosecco, soda, orange slice 19

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**limoncello spritz** limoncello, prosecco, soda, lemon slice, basil leaf 19

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**hugo spritz** elderflower liqueur, prosecco, soda, fresh lime slice, fresh mint 19

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**passoa spritz** passionfruit liqueur, prosecco, soda, fresh passionfruit 19

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**cucumber gin spritz** gin, prosecco, soda, cucumber finger, fresh basil 19

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## seasonal gin

serve with mediterranean fever tree tonic or low carb light tonic

**tattarang springs bush lemon & butterfly pea flower gin** 20

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a citrus forward gin with unique botanicals. watch the magic as blue turns pink when tonic is added (gf, ve)

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**tattarang springs bottle blush pink gin** 20

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naturally coloured using hand picked bottle brush flowers from the farm (gf, ve)

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**tattarang springs botanical gin** 20

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a unique perth hills botanical using red gum flowers, wild aniseed, wild lavender and bush lemon (gf, ve)

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**perth gin** 20

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juniper, rosemary and cassia bark add spicy herbal notes while the coriander seed, lemon myrtle and kaffir lime provides citrus in this vapour infused london dry style gin

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**zero alcohol four pillars bloody shiraz gin** 17

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botanicals favourite, tasmanian pepperberry leaf and citrus (low carb, sugar free, ve)

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## bubbles

**jazz estate** 14/70  
prosecco, western australia

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**zero alcohol sparkling** 10/50

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**dal zotto nv** 75  
prosecco, king valley, vic (ve)

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**dal zotto pucino spritz** 75  
prosecco & limoncello,  
king valley, vic (ve)

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**forester lifestyle** 15/75  
sparkling, margaret river, wa

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**42 degrees south sparkling** 16/80  
coal river, tasmania

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**idee fixe premium brut** 110  
sparkling, margaret river, wa

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**moet chandon nv** 120  
champagne, epemay, france

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**mumm grand cordon** 120  
champagne, riems, france

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**pol roger** 170  
champagne, epemay, france

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## rosé & moscato

**jazz estate** 14/70  
rosé, western australia

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**debussy reverie** 16/80  
rosé, france

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**kismet** 15/75  
moscato, vic

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## white wine

**jazz estate** 14/70  
sauvignon blanc semillon, western  
australia

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**jazz estate** 14/70  
chardonnay, western australia

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**zero alcohol white wine** 55  
(ve)

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**tai tira** 15/75  
sauvignon blanc, marlborough, nz

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**alkoomi grazing collection** 15/75  
riesling, frankland river, wa

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**credaro five tales** 75  
sauvignon blanc semillon, margaret  
river, wa

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**gigi by bandini** 16/80  
pinot grigio, puglia, italy

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## red wine

**jazz estate** 14/70

cabernet sauvignon,  
western australia

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**jazz estate** 14/70

shiraz, western australia

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**jazz estate** 14/70

nero d'avola (served chilled)  
western australia

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**zero alcohol red wine** 55

(ve)

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**sticks** 15/75

pinot noir, yarra valley, vic

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**nanny goat** 90

pinot noir,  
central otago, new zealand

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**forester lifestyle** 75

(multiple award winner)  
shiraz, margaret river, wa

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**alkoomi** 75

shiraz, frankland river, wa

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**sandalford** 15/75

cabernet merlot,  
margaret river, wa

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**forester premium** 110

cabernet sauvignon,  
margaret river, wa

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**la boca** 15/75

malbec, argentina

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**rockbare** 16/80

shiraz, barossa valley, sa

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**henschke henry's seven** 90

shiraz, grenache, mataro,  
barossa, sa

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**aquilani** 80

sangiovese, puglia, italy

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**sweetwater** 110

shiraz, nsw (ve)

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## bottled beer

**corona**

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**guinness zero**

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**heineken zero**

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**burleigh big head**

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**somersby cider**

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