

LUCIANO'S ON THE MARINA

FUNCTION PACK



2023 / 24

EMAIL US:
FUNCTIONS@LUCIANOS.COM.AU

CALL US:
(08) 8294 5544

VISIT US:
13-15 MARINA PIER
HOLDFAST SHORES
GLENELG, 5045

LUCIANO'S ON THE MARINA

ABOUT US



A truly unique offering awaits those who dine with us here in Glenelg, just 20 minutes from the CBD. Guests are spoiled for choice with seating that offers ocean or marina views. Look out to Wintery stormy seas or come Summer, enjoy the cool breeze and dolphin visitors that frequent the Marina Pier.

Our Mediterranean inspired interior showcases sandstone and white timber finishes, complemented by brass and marble, that provide the ideal backdrop for a milestone birthday celebration, engagement party, christening or corporate event.

At Luciano's On The Marina, we celebrate the diversity of Italy's stunningly unique regions. Luciano's brings together in harmony modern fare, fine wine, and the joy of sitting down and sharing in a great culinary experience with colleagues, friends and family alike.

LUCIANO'S ON THE MARINA

PACKAGES

3 COURSE - \$85

Shared Entrée:
Antipasto & Arancini

Alternative Mains:
Choice of 2 from list

House Salad
Roast Potatoes
to share

Dessert:
Choice of 1 from list

4 COURSE - \$95

Shared Starter:
Antipasto

Shared Entrée:
Arancini & Calamari Fritti

Mains:
Choice of 2 from list

House Salad
Roast Potatoes
to share

Dessert:
Choice of 1 from list

5 COURSE - \$110

Shared Starters:
Antipasto

Shared Entrée:
Arancini & Calamari Fritti

Shared Pasta:
Rigatoni Ragu &
Funghi Casarecce

Mains:
Choice of 3 from list*

House Salad
Roast Potatoes
to share

Dessert:
Choice of 1 from list

FEED ME MENU

Let our Chefs guide you through a four course menu, curated to delight the palate. Enjoyed as a shared experience, all meals are served to the centre of the table in true Italian family style.

Our Feed Me experience is available to bookings of 30 guests and below and starts at \$78.00 per person with the option to include a dessert course for an additional \$10.00 per person.

Dietary Note: Our kitchen team will do their best to cater to dietary concerns where possible. Adequate notice of dietaries is advised.



LUCIANO'S ON THE MARINA

MENU SELECTIONS

MAINS:

RAGU

Rigatoni, fresh parsley & pecorino, slow braised beef rib, rosemary & tomato sugo.

PESCE (GF, DF)

Grilled Cod fillet, parsnip puree, roast beetroot, baby fennel & salad.

PRESSED PORK BELLY(GF)

Green pea puree, pancetta, shaved asparagus salad with vanilla dressing.

CHICKEN COTOLETTA (GFA)

Crumbed chicken breast, potato puree, Italian glazes & rocket, fennel & parmesan salad.

FUNGHI CASARECCE (V)

Casarecce, wild mushroom, porcini cream, sage, provolone, truffle.

ROTOLO (V)

Spinach & ricotta rotolo, sugo, parmesan

UPGRADE: Option available to upgrade to a choice of 200gm Porterhouse Steak \$10pp extra

DESSERT:

TIRAMISU

Coffee, Frangelico, savoiardi, mascarpone

PANNA COTTA

Buttermilk & honey with cany walnuts, puffed honey

(GF) Gluten Free

(GFA) Gluten Free Available

(DF) Dairy Free

(V) Vegetarian



DRINK PACKAGES

MICHELANGELO



2 HOURS - \$55
3 HOURS - \$70
4 HOURS - \$80

WINE

Riva Dei Fratti Prosecco
Sidewood Rose
Sidewood Sauvignon Blanc
Sidewood Chardonnay
Sidewood Shiraz

BEER

Luciano's Draught - Tap Beer
Cascade Light. - Bottled

NON ALCOHOLIC

Soft Drink, Juice, Tea and Coffee

CAESAR

2 HOURS - \$75
3 HOURS - \$90
4 HOURS - \$105

BEER

Peroni Leggera
Peroni Nastro Azzurr

NON ALCOHOLIC

Soft Drink, Juice, Tea and Coffee

WINE

Riva Dei Fratti Prosecco
Mothers Milk Shiraz
Tiefenbruner Pinot Grigio
Shaw & Smith Sauvignon Blanc

