

LUCIANO'S ON THE MARINA

# FUNCTION PACK



2025

**EMAIL US:**

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**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 spoilt 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:

San Daniele Prosciutto & Arancini

Mains:

Choice of 2 from list

House Salad

Roast Potatoes to share

Dessert:

Choice of 1 from list

## 4 COURSE - \$95

Shared Starter:

San Daniele Prosciutto

Shared Entrée:

Arancini & Fried Calamari

Mains:

Choice of 2 from list

House Salad

Roast Potatoes to share

Dessert:

Choice of 1 from list

## 5 COURSE - \$110

Shared Starters:

San Daniele Prosciutto

Shared Entrée:

Arancini & Fried Calamari

Shared Pasta:

Basil Pesto Casarecce & Beef Cheek Ragù

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 three course savoury 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 starts at \$80.00 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.



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# MENU SELECTIONS

## MAINS:

### PESCE (GFA)

Coorong mullet, prawn & nduja mousse, romesco, farro, kalamata olives, capers, cherry tomato.

### PORCHETTA (GF)

Pork belly, onion soubise, baby carrot, gremolata, pine nuts

### CHARRED CHICKEN MARYLAND (GF)

Roasted pumpkin, jus, green lentil, pancetta, fetta, mint

### BEEF CHEEK RAGU

Rigatoni, pancetta, sage, pecorino

### BASIL PESTO CASARECCE (V)

Roast tomato, chilli, stracciatella, ricotta salata

### LASANGE (V)

Caponata, pecorino, lemon ricotta

UPGRADE: Option available to upgrade to a choice of 280gm Hanger Steak \$10pp extra to total package price.

## DESSERT:

### TIRAMISU

Coffee, Frangelico, savoiardi, mascarpone

### YOGHURT PANNA COTTA (GF, V)

Honeycomb, roast strawberry

### CANNOLI

Assorted flavours available

(GF) Gluten Free

(GFA) Gluten Free Available

(V) Vegetarian

(DF) Dairy Free



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# DRINK PACKAGES

## MICHELANGELO



**2 HOURS - \$55**

**3 HOURS - \$70**

**4 HOURS - \$80**

### WINE

Vaporetto Prosecco

Yalumba Samuel's Collection Barossa Rose

Yalumba Samuel's Collection Eden Valley Chardonnay

Yalumba Samuel's Collection Barossa Shiraz

### BEER

Luciano's Draught - Tap Beer

Cascade Light - Bottled

### NON ALCOHOLIC

Soft Drink, Juice, Tea &

Coffee

**2 HOURS - \$75**

**3 HOURS - \$90**

**4 HOURS - \$105**

### WINE

Vaporetto Prosecco

Mothers Milk Shiraz

Kris Pinot Grigio

Shaw & Smith Sauvignon Blanc

### BEER

Luciano's Draught - Tap Beer

Cascade Light - Bottled

### NON ALCOHOLIC

Soft Drink, Juice, Tea & Coffee



## CAESAR

