

Luci's wine menu has been constructed to be a diverse mix of classic, fun, minimal intervention wines from Australia and around the world, and features some fantastic local Victorian producers. Expect recognisable classics alongside a lively rotation of low intervention small producers.

Champagne & Sparkling

NV	Babo Prosecco <i>Fruili, IT</i>	73
NV	Chandon Brut <i>Yarra Valley, VIC, AU</i>	79
NV	Moët & Chandon Brut Impérial <i>Epernay, Champagne, FR</i>	110
NV	Laherte Frères, Ultradition <i>Chavot, Champagne, FR</i>	130
NV	Larmandier-Bernier, Blanc de Blancs Extra Brut "Latitude" <i>Vertus, Champagne, FR</i>	170
NV	Ruinart Rosé <i>Reims, Champagne, FR</i>	220



White

2020	Clos Clare Watervale Riesling <i>Clare Valley, SA, AU</i>	76
2019	Orlando Steingarten Riesling <i>Eden Valley, SA, AU</i>	149
2020	The Other Wine Co. Pinot Gris <i>Adelaide Hills, SA, AU</i>	71
2020	Das Juice Semillon Sauvignon Blanc <i>Adelaide Hills, SA, AU</i>	65
2020	S.C. Pannell Sauvignon Blanc <i>McLaren Vale, SA, AU</i>	72
2019	Cape Mentelle Sauvignon Blanc Semillon <i>Margaret River, WA, AU</i>	74
2019	Domaine Christian Salmon Sancerre Sauvignon Blanc <i>Sancerre, Loire Valley, FR</i>	120
2019	Inama Vin Soave Classico Garganega <i>Veneto, IT</i>	82
2019	Quealy Friulano <i>Mornington Peninsula, VIC, AU</i>	75
2019	Al di là del Fiume 'Zirudela' Albanna <i>Emilia Romagna, IT</i>	99
2020	Giant Steps Chardonnay <i>Yarra Valley, VIC, AU</i>	92
2019	Bannockburn Vineyards Chardonnay <i>Geelong, VIC, AU</i>	160
2018	Domaine Camille & Laurent Schaller Chablis Chardonnay <i>Burgundy, FR</i>	145
2017	JanotsBos Meursault & Puligny-Montrachet Bourgogne Blanc <i>Burgundy, FR</i>	195

Rosé

2019	Coeur Clementine Cotes de Provence <i>Cotes de Provence, FR</i>	79
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Red

2019	Dominique Piron Beaujolais-Villages <i>Beaujolais, FR</i>	78
2019	Quealy Pinot Noir <i>Mornington Peninsula, VIC, AU</i>	82
2018	Phillipa Farr Pinot Noir <i>Gippsland, VIC, AU</i>	130
2017	Curly Flat Pinot Noir <i>Macedon Ranges, VIC, AU</i>	160
2017	JanotsBos Pommard Bourgogne Rouge Pinot Noir <i>Burgundy, FR</i>	185
2018	G.D. Vajra Langhe Rosso Nebbiolo <i>Langhe, Piedmont, IT</i>	87
2019	Ephemera Sangiovese <i>Heathcote, VIC, AU</i>	75
2016	Le Chiuse Brunello di Montalcino Sangiovese <i>Montalcino, Tuscany, IT</i>	360
2016	Lunaria Montepulciano d'Abruzzo <i>Arbuzzo, IT</i>	98
2018	Graci Etna Rosso <i>Mt Etna, Sicily, IT</i>	120
2018	Yangarra Estate Old Vine Grenache <i>Maclaren Vale, SA, AU</i>	80
2019	Orlando Cellar 13 Grenache <i>Barossa Valley, SA, AU</i>	98
2019	Toolangi Vineyards Pauls Lane Shiraz <i>Yarra Valley, VIC, AU</i>	85
2019	Izway Rob & Les Shiraz <i>Barossa Valley, SA, AU</i>	86
2017	Cape Mentelle Shiraz <i>Margaret River, WA, AU</i>	145
2017	Voyager Estate 'Girt By Sea' Cabernet Merlot <i>Margaret River, WA, AU</i>	71
2017	Yeringberg Cabernet Blend <i>Yarra Valley, VIC, AU</i>	240

Dessert

2019	Marabino Passito di Moscato <i>Sicily, IT</i>	(500ml) 145
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Aperitif / Digestif / Grappa

Silvio Carta Limonello Ricetta Originale <i>Sardinia, IT</i>	12
Varnelli Punch alla Fiamma 'Mandarino' <i>IT</i>	11
Lillet Blanc <i>Bordeaux, FR</i>	9
Bepi Tosolini Amaretto <i>Saliza, IT</i>	14
Andrea De Ponti Grappa di Prosecco Riserva <i>Veneto, IT</i>	14
Tedeschi Grappa of Amarone <i>Veneto, IT</i>	17

Beer

Furphy Refreshing Ale	10
Two Birds Pale Ale	12
James Boag's Premium Light Lager	9
James Boag's Premium Lager	10
Kirin Ichiban Super Dry	12
White Rabbit Dark Ale	12
Two Birds Apple Cider	11

Coffee by Dukes Coffee Roasters

Espresso, Macchiato, Piccolo Latte	4
Cappuccino, Flat White, Latte, Long Black, Mocha <i>full cream / skim / soy / almond</i>	5

Silver Jubilee Gourmet Loose Leaf Tea

Ceylon Breakfast / Earl Grey / Pure Chamomile / Organic Green Tea / Ginger, Honey & Mint / Blood Orange & Eucalyptus	5
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**Our restaurant is only as strong as the products we use.
We thank all our wonderful contributors, growers
& suppliers who help make Luci special.**

#lucimelbourne