

LUNA

bar & restaurant

first course

soup, toasted ciabatta (V)

chicken liver pate, onion confit & toasted ciabatta (G)

crispy panko crumbed squid, chilli remoulade

caesar salad, poached egg, crispy bacon, croutons & parmesan cheese (G)

main

chicken parmigiana, pesto fettuccini, garlic parmesan wafer

ribeye of beef grilled medium rare, hand cut chips, red wine jus, confit tomatoes & sautéed greens (G)

slow roasted pork belly with apple, date & ginger relish, potato terrine, cabbage (G)

pan fried hapuka, smoked tomato & bacon risotto, salsa verde (G)

for the table

fresh market vege & mixed seasonal salad

to finish

vanilla crème brûlée (G)

tiramisu, prune, praline, espresso ice cream

hot soft centred chocolate pudding, chantilly, brownie & vanilla ice cream

glazed lemon tart, lime mascarpone cheese, lime & ginger sorbet

ice-cream selection (G)

chilled Johnnie Walker 18YO Gold Label whisky,
to be enjoyed with a rich dark chocolate

(G) indicates can be made gluten free – please advise wait staff)

please advise a Luna staff member if you have any other special dietary requirements