



### **Entrees**

Seafood & saffron chowder, butter & ciabatta (g) 17

House baked breads, dukkah, infused oils, basil pesto (g) 12

Cheesy garlic bread with roasted garlic aioli, maldon sea salt 12

Dusted squid tubes, salad greens, chilli mayo (g) 12

Pâté with lightly toasted bread, onion confit (g) 13

Thai beef salad, chilli peanuts, nam jim dressing & vermicelli noodles (g) Entrée 14 Main 24

Classic chicken caesar salad, parmesan cheese, croutons, boiled egg, streaky bacon (g) Entrée 14 Main 24

### **Main Course**

250g silver fern ribeye, fondant potatoes, garlic & pea puree, tempura battered onion rings & port red wine jus (g) 34

*~ Roaring Meg Pinot Noir*

Venison striploin, gourmet potatoes, savoy cabbage, caramelised onion & blackberry jus (g) 34

*~ Rabbit Ranch Pinot Noir*

Merino lamb rump, gourmet potatoes, cherry tomatoes, olives, spinach, feta, finished with port red wine jus & tzatziki (g) 32

*~ Sandpiper Shiraz*

Miso glazed king salmon served with sesame udon noodles & seasonal vegetables (g) 33

*~ Kopiko Bay Pinot Gris*

Sole fillets, poached in a caper & cream sauce, herb potatoes, baby spinach, tzatziki, tomato salsa (g) 31

*~ The Ned Sauvignon Blanc*

Pork ribs coated in Luna's famous sauce served with fries and fresh salad 30

*~ Roaring Meg Pinot Gris*

Confit of duck leg & potatoes, seasonal vegetables, berry jus (g) 32

*~ Carrick Chardonnay*

Filo parcel, chicken, sundried tomatoes, pinenuts and soft cheese filling served with roasted potatoes, fresh salad and plum aioli 30

*~ Te Whare Ra Riesling*

Risotto of the day, check blackboard for today's creation (g) 25

Vegetarian option available



**Vegan**

Falafel platter with couscous, hummus, pickled gherkins, caramelised onions, tomato, flat breads & fries (g) 25

**Sides**

Fries 5

Green salad 5

Herb potatoes 5

Market vegetables 5

Tempura battered onion rings 5

Gluten free bread 2

*~ indicates wine match*

*(g) can be made gluten free*

*(please specify)*