

Luna

To Start

House baked ciabatta with basil pesto, infused oils and dukkah. (g.f.o) (v)

Main Course

Braised beef cheeks served with creamy mashed potato, seasonal vegetables & red wine jus. (g.f)

Confit duck leg served with a garlic and herb potato galette, butternut puree, and charred onions. (g.f)

New Zealand Merino lamb rump served with potato and mint croquettes, parsnip puree, roasted beetroot, wilted spinach & red wine jus. (g.f.o)

Classic battered fish of the day, served with a garden salad, fries and tartare sauce.

*Filo pastry with chicken, sun-dried tomatoes, pinenuts and soft cheeses.
Served with roasted potatoes, fresh salad and plum aioli.*

Chickpea & Coconut Curry filled with vegetables and herbs served with house made flat breads. (g.f.o) (v) (vegan)

Dessert

Coffee and Kahlua brulee, served with vanilla bean icecream and biscotti. g.f.o) (v)

Luna's dark chocolate and hazelnut brownie, served with vanilla bean icecream and chocolate sauce. (g.f)

Classic sticky date pudding served with butterscotch sauce and vanilla bean icecream and whipped cream. (v)