

# LUNA RESTAURANT

## ENTREES

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### HOUSE BAKED BREADS / \$13

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

### CHEESY GARLIC BREAD / \$14

Cheesy garlic bread with roasted garlic aioli and sea salt. (v)

### PÂTÉ / \$15

Chicken liver pâté served with lightly toasted bread and confit onions. (g.f.o)

### DUSTED SQUID / \$15

Dusted squid tubes served with a miso mayo. (g.f)

### SEAFOOD CHOWDER / \$18

Seafood and saffron chowder served with house made ciabatta and butter. (g.f.o)

## SALADS

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### THAI BEEF SALAD \$25

Thai style beef salad served with chilli peanuts, vermicelli noodles and a nahm jim dressing. (g.f)

### CHICKEN CAESAR SALAD / \$25

Classic chicken Caesar salad with Parmesan cheese, croutons, egg, streaky bacon and Caesar dressing. (g.f.o)

## MAINS

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### LUNA'S BUTCHERS BLOCK

Our chef's choice of a locally sourced cut of meat, served with seasonal produce. Ask our staff for today's special.

### 250G RIB-EYE STEAK / \$36

Silver Fern Farms Rib-Eye steak, served with crispy smashed Parmesan potatoes, pea purée, broccolini and a peppercorn jus. (g.f)

### LAMB RUMP / \$35

Silver Fern Farms Lamb rump served with potato and mint croquettes, parsnip puree, roasted beetroot, wilted spinach & red wine jus. (g.f.o)

### CONFIT DUCK LEG / \$34

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

### CHICKEN FILO / \$31

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

### BATTERED FISH & CHIPS / \$POA

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

### CHICKPEA & COCONUT CURRY / \$26

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

### RISOTTO/ \$27

See our specials board for today's risotto. (g.f.o) (v- option) (vegan option)

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## BURGERS

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### CHICKEN BURGER / \$25

Crispy chicken, streaky bacon, lettuce, tomato, Swiss cheese, pickles, tomato relish and garlic aioli. Served with a side of fries. (g.f.o)

### PULLED PORK BURGER / \$25

Pulled pork, pickles, slaw, garlic aioli and BBQ sauce. Served with a side of fries. (g.f.o)

### VEGETARIAN BURGER / \$25

Kumara and chickpea pattie, lettuce, tomato, pickles and tomato relish. Served with a side of fries and garlic aioli. (g.f.o) (v) (vegan option)

## SIDES

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### SIDE SALAD / \$6

(g. f) (v) (vegan)

### HERB POTATOES / \$6

(g. f) (v)

### BATTERED ONION RINGS / \$6

(v)

### SEASONAL VEGETABLES / \$8

(g. f) (v) (vegan)

## DESSERTS

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### CHOCOLATE MARQUISE / \$14

Dark chocolate marquise, served with a chocolate stable biscuit, Black Doris plums, and plum ice cream. (v)

### COFFEE & KAHLUA BRÛLÉE / \$14

Coffee and Kahlua brûlée, served with vanilla bean ice cream and biscotti. (g.f.o) (v)

### APPLE & BERRY CRUMBLE / \$14

Apples and berries cooked with a crumble topping, served with vanilla bean ice cream and whipped cream. (v)

### CHOCOLATE BROWNIE / \$14

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

### STICKY DATE PUDDING / \$14

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

## TO FINISH

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### THE NED NOBLE / \$12

Dessert Wine 75mls.

### TAWNY PORT / \$12.50

75mls.

### AFFOGATO / \$10

Vanilla bean icecream & espresso. add liqueur / \$5