

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 gratin, butternut puree, and charred onions. (g.f)

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

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

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

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