

LUNA RESTAURANT

ENTREES

HOUSE BAKED BREADS / \$14

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

CHEESY GARLIC BREAD / \$16

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

PÂTÉ / \$17

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

DUSTED SQUID / \$17

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

SEAFOOD CHOWDER / \$21

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

SHRIMP COCKTAIL / \$17

Shrimp, iceberg lettuce, lemon and thousand island dressing (g.f.o)

PORK RIBS / \$22

Pork ribs served in a homemade barbecue sauce (g.f.o)

SALADS

THAI BEEF SALAD \$27

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

CHICKEN CAESAR SALAD / \$27

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

DUCK SALAD / \$28

Duck breast with roasted vegetables, rocket, marinated feta, cranberries and a citrus dressing (g.f.o)

MAINS

BEEF CHEEK / \$40

Slow braised beef cheek, served with garlic and herb potato mash, seasonal vegetables and red wine jus. (g.f.)

250G RIB-EYE STEAK / \$40

Silver Fern Farms Rib-Eye steak, served with kumara, smoky bacon and rosemary smash cake, seasonal vegetables, black garlic butter and a red wine jus. (g.f.)

LAMB RUMP / \$39

Harissa rubbed lamb rump served with a roasted medley of winter vegetables and marinated feta, capsicum relish and a red wine jus (g.f.)

CONFIT DUCK LEG / \$38

Confit duck leg served with a pickled beetroot and dukkah orzo, carrot noisette, seasonal vegetables and a red wine jus (g.f.o)

CHICKEN FILO / \$35

Filo pastry with chicken, sun-dried tomatoes, cashew nuts 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 / \$30

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

RISOTTO/ \$29

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

PASTA OF THE DAY/ \$29

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

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BURGERS

CHICKEN BURGER / \$27

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

WAGYU BEEF BURGER / \$29

Wagyu beef pattie, bacon, cheese, tomato, caramelised onion, tomato relish & aioli. Served with a side of fries (g.f.o)

PULLED PORK BURGER / \$27

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

FISH BURGER / \$29

Battered fish, cos lettuce, pickled red onion & tartare. Served with a side of fries

SIDES

SIDE SALAD / \$7

HERB POTATOES / \$8

BATTERED ONION RINGS / \$8

SEASONAL VEGETABLES / \$10

MAC AND CHEESE / \$12

DESSERTS

CHOCOLATE MARQUISE / \$14

Dark chocolate marquise, served with a chocolate soil, plums, and Kapiti black doris plum & creme fraiche ice cream.

COFFEE & KAHLUA BRÛLÉE / \$14

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

APPLE & BERRY CRUMBLE / \$14

Apples and berries cooked with a crumble topping, served with vanilla bean icecream and whipped cream.

CHOCOLATE BROWNIE / \$14

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

STICKY DATE PUDDING / \$14

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

TO FINISH

THE NED NOBLE / \$13

DESSERT WINE 75MLS

TAWNY PORT / \$13

75MLs

AFFOGATO / \$12

Kapiti Vanilla bean icecream, biscotti & espresso.

add liqueur / \$5