

Luna

To Start

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

Main Course

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

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

Silver Fern Farms lamb rump rubbed in harissa served with a medley of winter vegetables and marinated feta, capsicum relish and a red wine jus (g.f.)

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

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

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

Dessert

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

Luna's dark chocolate and raspberry 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.