

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.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)