

Showcasing the culinary offerings from Chef Adrienne Gail De Jesus Davo, affectionately known as Adi, Luna brings you all your favourites but re-imagined. Think elevated street food with complex umami flavours, designed to be shared.

Drawing inspiration from her Southeast Asian roots, her sophisticated flavour combinations promise to pack a punch. With a focus on ethical and sustainable cooking, Adi's menu is the ultimate guilt-free indulgence. Her dishes champion cultures that embrace gatherings around food, whilst sharing a drink or three – a fiesta.

But here you are, reading the back of the menu instead of tasting it yourself. Eat already, you can thank us after.

SPECIALS

Veal lumpia (egg roll)

Sweet chilli & sour cream

4pp

Baked potato

Bechamel, Asian sugo, mozzarella cheese

5pp

Ox tongue skewer

Kare-kare sauce (peanut sauce)

8pp

BAO

BBQ pork

Rockmelon, green mango pickle, onion

8pp

Braised beef brisket

Choysum, kewpie, fried onion

8pp

Roast pumpkin

Red curry, choysum, fried onion

5pp

pp Per Piece

 Dairy Free

 Gluten Free

 Vegan

 Vegetarian

SHARE PLATES

Bread & butter V VG OPTIONAL

House-made bread rolls, garlic & parmesan butter
3pp

Shoestring fries GF DF V VG

Nashville hot seasoning, house-made sugo aioli
12

Three-cheese donut V

Mozzarella, grana padano, cream cheese & chives, kimchi powder
6pp

Prawn & lobster roll DF

House-made hoagie bun, prawn, slipper lobster, carrot, onion, celery, dill, house-made mayonnaise
14pp

Orange chicken popcorn GF DF

Fried basil, orange aioli
20

Pork ribs adobo GF DF

Country style ribs, soy & garlic glaze, aioli
28

Puffed tofu GF DF VG

Sesame cream, pear sauce, finger lime
20

Fried calamari GF DF

Roquette, pear, chilli, black garlic
22

Cold smoked kangaroo GF

Marrow butter, chimichurri, tostada
10pp

Sweet potato medallions GF DF V VG

Farro, kare-kare, fingerlime, nut praline
6pp

Roast carrots GF V

Honey & ginger, goat's cheese
19

Cucumber salad GF DF V VG

Sambal, lettuce, onion
12

Charred okra GF DF

Crab fat, chilli oil
19

DESSERTS

Dark chocolate & coconut mousse, macerated cherries, coconut flakes GF DF V VG
13

Vietnamese coffee semifreddo, milk crumb GF
13

Citrus meringue tart, crème fraiche
13

Milk tea pannacotta, boba, Swiss meringue GF
13