





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

Rigatoni pasta   OPTIONAL
Beef pares, tofu, chilli
25


Kingfish crudo  
Port, cranberry, asparagus
30


Kimchi mac & cheese   OPTIONAL
22


Crab fat, prawn, roe, chevre  OPTIONAL  OPTIONAL
25





BAO

Minimum order of any two 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

-  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
14

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

Minimum order of two for all menu items sold per piece (pp)

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