·DINE·

35 | 55 | 75

30

BOARDS

cured meats, confit tomatoes, marinated olives, mixed nuts, seasonal fruits, crostini choice of cheddar | brie | blue | goat's cheese

anchovies, confit tomatoes, marinated olives,

charcuterie

Serves 2 | 4 | 6

anchovy

made vinaigrette

dried fruits, crostini 35 cheese King Island Dairy cheddar (Australia), South Cape Cheese brie (Australia), Dansk Valg blue vein (Denmark), Soignon goat's cheese (France), seasonal fruits, mixed nuts, lavosh TACOS 2 tacos per serve 14 beef GF soft corn tortilla, pulled beef, lettuce, tomato, red onion, Mexican cheese 11 avocado GF. V soft corn tortilla, avocado, lettuce, tomato, red onion, Mexican cheese SMALL PLATES 10 | 12 grilled edamame with rock salt GF, DF, VG with oyster, chilli and garlic sauce DF marinated olives DF, VG 8 mixed olives, herb oil house-made hummus DF, V 15 grilled flat bread kingfish ceviche DF, GF 22 sliced preserved peach, green nam jim, coconut agadashi tofu DF, GF, VG 14 fried silken tofu, house-made dashi broth, ginger, daikon, shallots, togarashi, crispy nori 15 caprese salad GF, V cherry tomatoes, bocconcini, basil, house-

LARGE PLATES

grilled broccolini GF, V house-made garlic & blue cheese sauce, frie garlic	23 ed
brussels sprouts DF, GF, VG house-made pomegranate glaze	19
chicken karaage DF, GF crispy fried chicken, house-made teriyaki sauce cabbage, aioli	26
calamari DF, GF	27

salt and pepper calamari, house-made lemon myrtle aioli

pork belly DF, GF 28 house-made sticky barbecue sauce, pineapple pickle

fries 12 | 16 salted, house-made red onion aioli GF, V truffle salt, parmesan cheese GF, V

SPECIALS

Each month Luna's chefs plate up a range of delectable dishes featuring diverse flavours from around the globe.



Check out what's on at Luna and never miss out on the excitement and extravagence that is a night at Luna.