

MEZZE

WOODFIRED BREADS SERVED WITH BALSAMIC, EVOO + CULTURED BUTTER

TURKISH OR PIZZA BREAD

9

DIPS:

- CHARRED CORN (GF) (V)

7

- TARAMASALATA

9

- STRACCIATELLA (GF) (V)

11

MARINATED OLIVES (GF) (V)

8

GUINDILLA PEPPERS (GF) (V)

6

MARINATED ARTICHOKE (GF) (V)

8

WAGYU BRESAOLA (GF)

16

MORTADELLA (GF)

14

ORTIZ MARINATED WHITE ANCHOVIES (GF)

14

GOOSE LIVER & BLACK TRUFFLE PATE

14

PROSCIUTTO SAN DANIELLE (GF)

16

ENTREES

SOUP OF THE DAY, SERVED WITH TURKISH BREAD (PLEASE ASK YOUR SERVER)

20

SEAFOOD CHOWDER OF PRAWNS, SCALLOPS, FLAKE, MUSSELS, CALAMARI,

22

OUZO, SERVED WITH TURKISH BREAD

FRIED BABY SQUID, CRISPY HERBS, TARTARE, LEMON

19

SAGANAKI CHEESE, RAINFOREST HONEY, LEMON, OREGANO (GF) (V)

18

BEER BATTERED PRAWNS, TARTARE, LEMON

28

MORETON BAY BUG ROLL, BABY COS, LEMON + DILL MAYO, HOT SAUCE

20

SWEET & SOUR LAMB RIBS, MINT, CORIANDER, KAFFIR LIME, PEANUTS

22

GRILLED PRAWNS, BURNT BUTTER (GF)

28

GRILLED MORETON BAY BUGS, SERVED WITH LEMON BUTTER (GF)

32

LALUNA

COLD BAR

OYSTERS	SIX	DOZEN
NATURAL (GF)	21	42
THAI VINAIGRETTE (GF)	23	46
KILPATRICK	23	46

MELON + PROSCIUTTO SALAD (GF)

18

SALMON SASHIMI, GINGER MARMALADE, LEMON, BLACK SALT (GF)

21

FRESH FIGS, BUFFALO FETTA, RAINFOREST HONEY (GF) (V)

22

PRAWN COCKTAIL, AVOCADO, LETTUCE, COCKTAIL SAUCE

22

MORETON BAY BUGS, COCKTAIL SAUCE, LEMON

28

SCALLOP SASHIMI, THAI VINAIGRETTE, KAFFIR LIME OIL (GF)

23

SPICY BEEF TARTARE, CHILLI GINGER SOY + LIME DRESSING,

24

CRISPY WONTON CRACKERS

NEW ENGLAND LOBSTER ROLL, LEMON DILL MAYO, TANGY HOT SAUCE

24

COLD SEAFOOD PLATTER FOR 2

150

OYSTERS, PRAWNS, BUGS, SCALLOPS, SALMON

MAINS

SOUVLAKI CRISPY CHICKEN - 31	CARAMELIZED ONION + TOMATO JAM, TZATZIKI, LEMON (GF)
MISO PORK BELLY - 35	PICKLED APPLE + CHILLI SALSA, CAULIFLOWER CREAM
CIDER MUSSELS - 41	CHORIZO, APPLE CIDER, WHITE WINE, HERBS, TOMATO, CHILLI
OCEAN TROUT - 38	GRILLED, SERVED WITH CREAMED LEEK, FENNEL + CITRUS SALAD (GF)
500G LAMB RACK - 53	SERVED MEDIUM-RARE, CAPE GRIM GRAIN FED, TZATZIKI, ROSEMARY INFUSED OIL (GF)

CHARGRILLED PREMIUM BEEF

220G EYE FILLET - 49	ENGLISH ANGUS CROSS, PREMIUM GRAIN FED (GF) RIVERINA, NSW
300G SIRLOIN - 44	PURE ANGUS, PREMIUM 120 DAY GRAIN FED (GF) SOUTH EAST QLD
300G RIB FILLET - 46	MB2+ ENGLISH ANGUS CROSS, PREMIUM 120 DAY GRAIN FED (GF) NORTH WEST TAS
400G RUMP - 52	MB5+ F1 WAGYU, PREMIUM 360 DAY GRAIN FED (GF) NORTHERN TABLELANDS, NSW
200G WAGYU STRIPLOIN - 99	MB 9+ RANGERS WX, AGED FOR 60 DAYS (GF) NORTHERN TABLELANDS, NSW
CHOOSE YOUR SAUCE - 4	RED WINE JUS CAFÉ DE PARIS HORSERADISH CHIMICHURRI

PASTAS

SICILIAN SAUSAGE RAGU PAPPARDELLE, TOMATOES, LEMON, PARMIGIANO	36
ORZO FUNGHI (V) ORZO PASTA COOKED IN MUSHROOM STOCK, WILD MUSHROOMS, CRÈME FRAICHE, PORCINI DUST	32
GNOCCHI (V) - HOUSE MADE PESTO, PINE NUTS, BUFFALO FETTA	35
- PAN FRIED GORGONZOLA CREAM, SPINACH, PICKLED APPLE, CASHEWS	35
SEAFOOD LINGUINE PRAWNS, SCALLOPS, BUG, MUSSELS, FRESH FISH, GARLIC, CHILLI, TOMATO, WHITE WINE, PERNOD, OLIVE OIL	39

GLUTEN FREE PASTA +4

SIDE

ON THE

CLASSIC MASH (GF) (V)	11
SEASONAL GREENS (GF) (V)	11
CRISPY COS, LEMON, OLIVE OIL (GF) (V)	10
ROCKET SALAD, PARMIGIANO REGGIANO (GF) (V)	12
BABY POTATOES (GF) (V)	10
WATERMELON, CUCUMBER, FETTA, AGAVE, MINT, LIME (GF) (V)	14
TRUFFLE FRIES, PARMIGIANO REGGIANO (V)	14
BABY CARROTS, HONEY GLAZE (GF) (V)	12
GREEK SALAD (GF) (V)	14

*ALLERGY DISCLAIMER: SOME MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH EGGS, DAIRY, TREE NUTS, WHEAT, SOY AND OTHERS

LAMUNIA