

LALUNA

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
PROSCIUTTO SAN DANIELLE (GF)	16
PALETA DE BELLOTA IBÉRICA (GF)	24
MORTADELLA (GF)	14
ORTIZ MARINATED WHITE ANCHOVIES (GF)	14
GOOSE LIVER & BLACK TRUFFLE PATE	14

COLD BAR

	SIX	DOZEN
OYSTERS		
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, CRISPY WONTON CRACKERS		24
NEW ENGLAND LOBSTER ROLL, LEMON DILL MAYO, TANGY HOT SAUCE		24
COLD SEAFOOD PLATTER FOR 2		150
OYSTERS, PRAWNS, BUGS, SCALLOPS, SALMON		

ENTREES

SEAFOOD CHOWDER OF PRAWNS, SCALLOPS, FLAKE, MUSSELS, CALAMARI, OUZO, SERVED WITH TURKISH BREAD	22
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

NOTHING BRINGS PEOPLE TOGETHER LIKE GOOD FOOD

PUBLIC HOLIDAY SURCHARGE: 15% | SUNDAY SURCHARGE: 10% | TAG US ON INSTAGRAM: @LALUNA.DINING

PASTAS

SICILIAN SAUSAGE RAGU, PAPPARDELLE, TOMATOES, LEMON, PARMIGIANO	36
ORZO FUNGHI, WILD MUSHROOMS, CRÈME FRAICHE, PORCINI DUST ^(V)	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	

MAINS

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

CHARGRILLED PREMIUM BEEF

220G EYE FILLE, ENGLISH ANGUS CROSS, PREMIUM GRAIN FED ^(GF) RIVERINA, NSW	49
300G SIRLOIN, PURE ANGUS, PREMIUM 120 DAY GRAIN FED ^(GF) SOUTH EAST QLD	44
300G RIB FILLET, MB2+ ENGLISH ANGUS CROSS, PREMIUM 120 DAY GRAIN FED ^(GF) NORTH WEST TAS	46
400G RUMP, MB5+ F1 WAGYU, PREMIUM 360 DAY GRAIN FED ^(GF) NORTHERN TABLELANDS, NSW	52
250G WAGYU STRIPLOIN, MB 9+ RANGERS WX, AGED FOR 60 DAYS ^(GF) NORTHERN TABLELANDS, NSW	124

CHOOSE YOUR SAUCE - 4 RED WINE JUS | CAFÉ DE PARIS | HORSERADISH | CHIMICHURRI

SIDE

ON THE

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

THE BEST MEMORIES ARE MADE AROUND THE TABLE

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