

# LALUNA

## TO START & SHARE

WOODFIRED BREADS WITH BALSAMIC, EVOO, CHARRED CORN DIP,  
TARAMASALATA, STRACCIATELLA, MARINATED OLIVES

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

FRIED BABY SQUID, CRISPY HERBS, TARTARE, LEMON

FRESH FIG SALAD, BUFFALO FETTA, RAINFOREST HONEY (GF)

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

## YOUR CHOICE OF MAIN

300G SIRLOIN, SERVED MEDIUM RARE - SOUTH EAST QLD  
PURE ANGUS, PREMIUM 120 DAY GRAIN FED (GF)

GRILLED OCEAN TROUT, SERVED WITH CREAMED LEEK, FENNEL + CITRUS SALAD (GF)

SOUVLAKI CRISPY CHICKEN, CARAMELIZED ONION + TOMATO JAM, TZATZIKI (GF)

ORZO FUNGHI, WILD MUSHROOMS, CRÈME FRAICHE, PORCINI DUST (VE)

SHARED SIDES FOR THE TABLE:

SEASONAL GREENS | TRUFFLE FRIES | GREEK SALAD

## YOUR CHOICE OF DESSERT OR CHEESE

PAVLOVA, DOUBLE CREAM, RASPBERRY COULIS, FRESH BERRIES (GF)

STICKY DATE PUDDING, BUTTERSCOTCH SAUCE, HONEY COMB, VANILLA BEAN  
ICE CREAM

SOMERSET BARBERS 1833 VINTAGE RESERVE CHEDDAR, SERVED WITH  
CRACKERS, NUTS, FRESH BERRIES & LEATHERWOOD HONEY