

LUNA

TO START & SHARE

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

SALMON SASHIMI, GINGER MARMALADE, LEMON, BLACK SALT

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)

F.O.D. GRILLED, 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