

LUNA

TO START & SHARE

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

INK GIN CURED SALMON, PICKLED CUCUMBER, CRÈME FRAICHE, COMPRESSED
WATERMELON, DILL (GF)

LIGHTLY BATTERED BABY SQUID, CRISPY HERBS, TARTARE, JALAPENO, LEMON (GF)

FRESH FIGS, WHIPPED BUFFALO CURD, HONEY, PISTACHIOS, FILO CRISPS (GF) (V)

LOBSTER CROQUETTES, LEMON + DILL, ABALONE SAUCE, SHAVED PARMESAN

YOUR CHOICE OF MAIN

220G EYE FILLET, SERVED MEDIUM RARE, PURE ANGUS, 120 DAY GRAIN FED (GF)

RED EMPEROR, TOMATO, CHILLI + GARLIC AQUA PAZZA (CRAZY WATER) (GF)

BRAISED FREE RANGE CHICKEN, OREGANO, THYME, ROSEMARY, TZATZIKI (GF)

RISOTTO FUNGHI, WILD FOREST MUSHROOMS, BUFFALO CURD, PORCINI DUST (GF) (V)

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)

CHOCOLATE BROWNIE, MANDARIN + DARK CHOCOLATE CREMEAUX, COULIS (GF)

SOMERSET BARBER'S 1833 VINTAGE RESERVE CHEDDAR, SERVED WITH
CRACKERS, NUTS, FRESH BERRIES & LEATHERWOOD HONEY