

LALUNA

MEZZE

WOODFIRED BREADS (SERVED WITH BALSAMIC, EVOO)	
TURKISH OR PIZZA BREAD	9
ADD DIPS:	
- GOOSE LIVER & BLACK TRUFFLE PATE	16
- TARAMASALATA (GF)	9
- STRACCIATELLA (GF)	9
- FAVA (GF) (V)	11
- ROASTED PEPPER (GF) (V)	7
ORTIZ MARINATED WHITE ANCHOVIES (GF)	14
MARINATED OLIVES (GF) (V)	8
MARINATED ARTICHOKE (GF) (V)	8
MORTADELLA (GF)	14
WAGYU BRESAOLA (GF)	17
PROSCIUTTO SAN DANIELE (GF)	16
SALAMI CAPOCOLLO (GF)	14

COLD BAR

BRUSCHETTA, TOMATO VIERGE, WHIPPED RICOTTA, BOTTARGA, SOURDOUGH (GFO)	21
SALMON SASHIMI, CITRUS DRESSING, CAPERS, DILL (GF)	23
KINGFISH CEVICHE, GREEN TOMATO, CHARRED GREEN CHILLI, LIME EMULSION, BLACK SALT (GF)	23
PRAWN COCKTAIL, AVOCADO, LETTUCE, COCKTAIL SAUCE (GF)	27
OYSTERS	SIX
- NATURAL (GF)	28
- CUCUMBER CHAMPAGNE MIGNONETTE (GF)	29
- KILPATRICK	29
BEEF TARTARE, ANCHOVY AIOLI, CORNICHONS, BABY CAPERS, SHALLOT, CRISPY POTATO (GF)	26
MORETON BAY BUGS, COCKTAIL SAUCE, LEMON (GF)	34
- EXTRA HALF BUG	10
COLD SEAFOOD PLATTER FOR 2 (GF)	150
OYSTERS, PRAWNS, BUGS, SCALLOPS, SALMON	

ENTREES

LIGHTLY BATTERED BABY SQUID, CRISPY HERBS, JALAPENO, TARTARE, LEMON (GF)	23
SAGANAKI, KEFALOGRAVIERA, RAINFOREST HONEY, LEMON, OREGANO (GF) (V)	24
GRILLED MORETON BAY BUGS, GARLIC, SERVED WITH LEMON BUTTER (GF)	44
- EXTRA HALF BUG	13
SEAFOOD CHOWDER, PRAWNS, CALAMARI, MUSSELS, SCALLOPS, FISH, PERNOD, CREAM, TURKISH BREAD	24
MORETON BAY BUG ROLL, BABY COS, LEMON + DILL MAYO, HOT SAUCE, MILK BUN	24
LOCAL TRAWLER GRILLED PRAWNS, HERB + CITRUS BUTTER (GF)	35
- EXTRA PRAWN	9
BAKED SCALLOPS, GUANCIALE CRUMB, PANCETTA, CHARDONNAY BUTTER	24
LOBSTER CROQUETTES, ABALONE SAUCE, LEMON, DILL, SHAVED PARMESAN	31
WESTERN AUSTRALIA OCTOPUS, LIME MARMALADE, OLIVE OIL (GF)	33

NOTHING BRINGS PEOPLE TOGETHER LIKE GOOD FOOD

PASTAS

WAGYU BEEF RAGU MAFALDINE, SLOW COOKED BEEF CHEEK + BRISKET, VINE RIPENED TOMATOES, ITALIAN HERBS, PARMIGIANO REGGIANO (GFO)	38
TRUFFLE RISOTTO, MUSHROOMS, PECORINO TOSCANO TARTUFO, CRÈME FRAICHE, SHAVED BLACK AUSTRALIAN TRUFFLE (GF)	41
GOAT CHEESE ALFREDO, HOUSE MADE GNOCCHI, CARAMELISED ONION, GOATS BRIE, MANCHEGO, GOUDA, PISTACHIO, CITRONETTE (V)	37
SPANNER CRAB RISONI, GARLIC, WHITE WINE, BUTTER, HERBS	43
SEAFOOD LINGUINE, PRAWNS, SCALLOPS, BUG, MUSSELS, FRESH FISH, GARLIC, CHILLI, TOMATO,	46

MAINS

CHARGRILLED PORK CUTLET, 250G, SERVED MEDIUM-RARE, HAND CUT CHIMICHURRI, LEMON (GF)	35
200G SOVEREIGN LAMB RUMP, SERVED MEDIUM-RARE, CELERIAC PUREE, FIRE ROASTED PEPPERS, PERSIAN FETTA, PRESERVED LEMON SALSA VEREDE (GF)	37
BRAISED FREE RANGE CHICKEN, OREGANO, THYME, ROSEMARY, TZATZIKI (GF)	36
RED EMPEROR, TOMATO, CHILLI + GARLIC AQUA PAZZA (CRAZY WATER) (GF)	37
BAKED SNAPPER, LOCAL TIGER PRAWN + CITRUS BUTTER SAUCE, PICKLED FENNEL, SMOKED CAVIAR, HERB OIL	58
CIDER MUSSELS, CHORIZO, APPLE CIDER, WHITE WINE, HERBS, TOMATO, CHILLI, SOURDOUGH (GFO)	41

CHARGRILLED PREMIUM BEEF

220G EYE FILLET, ENGLISH ANGUS CROSS PREMIUM GRAIN FED (GF) RIVERINA, NSW	53
250G WAGYU STRIPLOIN, MB9+ RANGERS WX AGED FOR 60 DAYS (GF) NORTHERN TABLELANDS, NSW	124
300G RIB FILLET, MB2+ ENGLISH ANGUS CROSS PREMIUM 120 DAY GRAIN FED (GF) NORTH WEST TAS	51
300G SIRLOIN, PURE ANGUS PREMIUM 120 DAY GRAIN FED (GF) NORTHERN TABLELANDS, NSW	47
400G RUMP, MB5+ F1 WAGYU PREMIUM 360 DAY GRAIN FED (GF) NORTHERN TABLELANDS, NSW	64
CHOOSE YOUR SAUCE - 4 RED WINE JUS CAFÉ DE PARIS HORSERADISH CHIMICHURRI	

ON THE SIDE

CLASSIC MASH (GF) (V)	13
ABALONE + MORETON BAY BUG MASH (GF)	18
SEASONAL GREENS, CAPSICUM ROUILLE (GF) (V)	14
TRUFFLE FRIES, PARMIGIANO REGGIANO (GF) (V)	14
GREEK LETTUCE SALAD, PERISAN FETTA, DILL, CITRONETTE (GF) (V)	13
GREEK SALAD, TOMATOES, RED ONION, OLIVES, PERSIAN FETTA, CUCUMBER, CITRONETTE (GF) (V)	14
ROCKET SALAD, PARMIGIANO REGGIANO (GF) (V)	13
ROASTED CAULIFLOWER, CASHEW CREAM, SULTANAS, MINT, GRAPE DRESSING (GF) (V)	14



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