

LA LUNE  
WINE CO

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MARINATED ALTO OLIVES (GF) 8

## RAW

OYSTER – PASSIONFRUIT MIGNONETTE OR NATURAL (GF) 4.5 EA

CEVICHE, KOHLRABI KIM CHI, REDLOF, CORIANDER (GF) 22

CRUDO, CHILLI, DAIKON, FINGERLIME, VIETMINT (GF) 22

PICKLED PUMPKIN & GINGER, MUSTARD, SUMAC, SMOKED SESAME CHEESE 18

## CHARCUTERIE

KANGAROO TARTARE, PICKLED CELERY, COCOA DUKKAH, BLACKCURRANT GEL 20

WAGYU TATAKI, SOUR PLUM, SHIITAKE, SHISO (GF) 22

TERRINE OF THE MOMENT (GF) ASK STAFF FOR DETAILS

JAMON, PICCALILLI, SMOKED ALMOND CREAM (GF) 18

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## HOT

FISH, ZUCCHINI, CAPER, RAISIN & PISTACHIO, BAGNA CAUDA 38

CABBAGE ROLL, MUSHROOMS, BEETROOT, BUCKWHEAT, TURNIP PUREE 33

LAMB RUMP, CARROT, LENTIL & MINT, PEPPERED LABNE 38

WAGYU TERES, POTATO ROULADE, PEA & LEMON THYME SALSA, CRESS 40

PORK FILLET, EGGPLANT, BLACK RICE, SMOKED MISO CUSTARD 38

## CHEESE

WOOMBYE ASHED BRIE COW, SOFT | AUS 16  
GRAPE, MUSCAT JELLY

SHROPSHIRE BLUE COW, BLUE | ENG 16  
APPLE & SALTBUSH RELISH

GOAT CHEDDAR GOAT, FIRM | ENG 17  
QUINCE, CORNICHONS

BREBIROUSSE SHEEP, WASHED RIND | FRA 17  
SALTED HAZELNUT PRALINE

VINTAGE GOUDA GOAT, SEMI-FIRM | NDL 15  
CHERRY & TARRAGON

ASK STAFF ABOUT OUR DAILY DESSERTS