

# LA LUNE

WINE CO

MARINATED ALTO OLIVES 8

FRESHLY SHUCKED ROCK OYSTERS-NATURAL OR  
-WHITE BALSAMIC, HORSERADISH, SESAME 4.5EA

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CRUDO, DAIKON, ORANGE, RADICCHIO, PRESERVED LIME (GF) 18

EMU TARTARE, FIG, RADISH, HONEY MUSTARD VINAIGRETTE (GF) 20

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DUCK FAT SPUDS, SCORCHED ONION, ROSEMARY, PARSLEY & CAPER AIOLI (GF) 15

BUCKWHEAT RAG PASTA, PORCINI CRÈME, LOCAL MUSHROOMS, SAGE (V/GF) 22

GINGER GLAZED OCTOPUS, THAI ROMESCO, CORIANDER SALAD (GF) 25

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SEARED WAGYU, SMOKED POTATO, BUTTER BEANS, PURPLE CABBAGE (GF) 40

CARNAROLI RISOTTO, PEA, LEMON MYRTLE VELUTE, PECORINO (V/GF) 33

GRILLED FISH, WAKAME, SALSA VERDE (GF) 38

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## SELECTION OF CHEESES

HOUSE QUINCE, CORNICHONS, BREADS & CRACKERS 2 FOR 24 / 3 FOR 32

ASK STAFF FOR TODAY'S SELECTION

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PARADISE PEARS, WHITE CHOCOLATE, ROSEMARY (GF) 16

CHOCOLATE SCROLL, DULCEY BUTERCREAM,  
STRAWBERRY & ANISE MYRTLE SORBET (GF) 16