

# LA LUNE

WINE CO

MARINATED ALTO OLIVES 8

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

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CRUDO, ORANGE, PRESERVED LIME (GF) 18

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

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

LOCAL MUSHROOM RAVIOLI, PORCINI BROTH, BLACK GARLIC (V) 22

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

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WAGYU, SMOKED POTATO, PURPLE CABBAGE (GF) 40

CARNAROLI RISOTTO, PEA, LEMON MYRTLE VELOUTE, PECORINO (GF) 33

GRILLED FISH, HEIRLOOM TOMATO, LEMON BEURRE BLANC (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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DARK CHOCOLATE TART, MISO HONEYCOMB, CASSIS 16

PASSION FRUIT & COCONUT CREMEUX, DRAGONFRUIT, CARDAMOM (GF) 16