

# LA LUNE

WINE CO

<b>OLIVES, GARLIC, ORANGE, FENNEL POLLEN</b> (GF)	<b>8</b>
<b>FRESHLY SHUCKED OYSTERS</b> (GF)	<b>5 EA</b>
NATURAL ALMOND FOAM & SEA PARSLEY OIL	
<b>PLATE OF SALAMI</b>	<b>20</b>
<b>CARPACCIO GOLDEN BEETROOT, SAND CRAB, SEA SUCCULENTS</b> (GF)	<b>26</b>
<b>BAKED MUSSELS , PORK &amp; FENNEL SAUSAGE, GARLIC BUTTER</b>	<b>22</b>
<b>POTATO GNOCCHI, MUSHROOM, RICOTTA, SUNFLOWER SEEDS</b>	<b>26</b>
<b>KINGFISH CRUDO, LIME OIL, BOTTARGA, BRONZE FENNEL</b> (GF)	<b>24</b>
<b>GRILLED SPATCHCOCK, WHITE ASPARAGUS, RADISH, WALNUT</b> (GF)	<b>30</b>
<b>FENNEL RISOTTO, ALMOND, GOATS FETTA</b> (GF) (V)	<b>30</b>
<b>GRILLED WHITE FISH, ZUCCHINI, ELDERFLOWER, LEMON</b> (GF)	<b>36</b>
<b>CONFIT DUCK, LENTILS, SPICED BEETROOT, SCALLIONS</b> (GF)	<b>38</b>
<b>STOCKYARD BEEF, BLACK TEA SOUBISE, MUSHROOM, BORDELAISE SAUCE</b> (GF)	<b>45</b>
<b>KIPFLER POTATOES, BLUE CHEESE, PANCETTA</b> (GF)	<b>12</b>
<b>MIXED SALAD LEAVES, AVOCADO</b> (GF) (V)	<b>10</b>

## SELECTION OF CHEESES

**2 FOR 20 / 3 FOR 30**

**HOUSE QUINCE, CORNICHONS, BREAD & CRACKERS** ASK STAFF FOR TODAY'S SELECTION

<b>BROWNED ALMOND BREAD, MACADAMIA CREAM, POACHED RHUBARB</b>	<b>16</b>
<b>MANGO PARFAIT, COCONUT CRUMB, PINEAPPLE SALSA</b> (GF)	<b>15</b>