

LA LUNE

WINE CO

FRESHLY SHUCKED OYSTERS	(GF)	
NATURAL		
ALMOND FOAM & SEA PARSLEY OIL		5EA
PLATE OF SALAMI		20
BAKED MUSSELS, PORK & FENNEL SAUSAGE, GARLIC BUTTER		22
CURED OCEAN TROUT, STRAWBERRY, SHERRY, HAZELNUT	(GF)	24
SEARED SCALLOPS, MELON, SPECK, CAPERS	(GF)	26
POTATO GNOCCHI, CHARRED CORN, MANCHEGO CUSTARD		26
GRILLED SPATCHCOCK, ASPARAGUS, RADISH, WALNUT	(GF)	30
HEIRLOOM TOMATO RISOTTO, GOATS CHEESE, BLACK OLIVE	(GF) (V)	30
GRILLED WHITE FISH, GRAPES, VERMOUTH, GREMOLATA, LEMON		36
CONFIT DUCK, WITLOF, RIBERRY, SEEDED MUSTARD	(GF)	38
STOCKYARD BEEF, BLACK TEA SOUBISE, MUSHROOM, BORDELAISE SAUCE	(GF)	45
KIPFLER POTATOES, BLUE CHEESE, PANCETTA	(GF)	12
MIXED SALAD LEAVES, AVOCADO	(GF) (V)	10
SELECTION OF CHEESES		2 FOR 20 / 3 FOR 30
HOUSE QUINCE, CORNICHONS, BREAD & CRACKERS	ASK STAFF FOR TODAY'S SELECTION	
BROWNED ALMOND BREAD, MACADAMIA CREAM, POACHED RHUBARB		16
MANGO PARFAIT, COCONUT CRUMB, PINEAPPLE SALSA		15