

LA LUNE

WINE CO

MIXED OLIVES, ORANGE, FENNEL POLLEN		8
WARM BAGUETTE, SMOKED CRÈME FRAICHE BUTTER	PER SERVE	4
FRESHLY SHUCKED OYSTERS (GF)		
NATURAL		5EA
SLICED LONZA, MELON, ASPARAGUS, CAPER DRESSING (GF)		24
SEARED SCALLOPS, ALMOND, ASPARAGUS, CHAMPAGNE SABAYON (GF)		26
KANGAROO TARTARE, SEED CRISP, FERMENTED CHILLI (GF)		22
CHESTNUT MUSHROOM RISOTTO, GARLIC, WATERCRESS (GF) (V)		32
ROASTED HARISSA QUAIL, SMOKED LABNA, BROCCOLI (GF)		34
GRILLED FISH , GREEN PEAS, PANCETTA, VERJUICE (GF)		38
24HR PORK BELLY, FERMENTED SHITAKE, MUSTARD MISO, APPLE (GF)		38
BLACK ANGUS STOCKYARD SIRLOIN, POMME FRITES , HORSERADISH, WATERCRESS (GF)		50
KIPFLER POTATOES, BLUE CHEESE, SPECK (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	
PASSIONFRUIT PAVLOVA, WHITE CHOCOLATE MOUSSE (GF)		18