

LA LUNE

WINE CO

MIXED OLIVES, ORANGE, FENNEL POLLEN		8
WARM SOURDOUGH, SMOKED BUTTER, CARAMELISED ONION	PER SERVE	4
FRESHLY SHUCKED OYSTERS (GF)		
NATURAL OR JALAPENO GRANITA	5 EACH	
CHARRED PICKLED CUCUMBER, FETTA, FENNEL OIL (GF)		16
SWEET POTATO, SOUR CREAM, DUKKHA (GF)		18
BLACK LIP MUSSELS, NDUJA, GARLIC, BREAD CRUMB		22
YELLOW TAIL KINGFISH, PICKLED KOHLRABI, YUZU KOSHO (GF)		26
RISOTTO, CELERIAC ,KALE, COMTE (GF) (V)		32
ROASTED HARISSA QUAIL, SMOKED LABNA, KALIAN (GF)		34
GRILLED FISH , CAPERS, PARSLEY, LEMON (GF)		38
PORK BELLY, FERMENTED SHITAKE, MUSTARD MISO, APPLE (GF)		38
BLACK ANGUS STOCKYARD BEEF , CHIMICHURRI, BLACK GARLIC BEANS (GF)		50
FRIES (GF)		10
CHERRY TOMATOES (GF) (V)		10
SELECTION OF CHEESES	2 FOR 20 / 3 FOR 30	
HOUSE QUINCE, CORNICHONS, BREAD & CRACKERS	ASK STAFF FOR TODAY'S SELECTION	
MILLE-FEUILLE OF PEACH & STRAWBERRY, CITRUS CREAM		18