

LUNA'S

ALL DAY

Free Range Eggs Poached, Scrambled or Fried on
Locally Sourced Sourdough (v) 15

Vegan Bircher Muesli, Coconut Yoghurt, Berries,
Maple 18

Buttermilk Pancakes, Cream, Maple Syrup, Berry
Compote 18

Chilli Scrambled Eggs, Coriander, Eggplant Fries,
Toast (v) 18

Eggs Benedict, Ham, Spinach, Toast, Hollandaise
22

Zucchini Fritters, Beetroot Hummus, Almond
Pesto, Bruschetta, Poached Egg, Crumbled Fetta
(v) 22

Sourdough Ryebean, Corned Beef, Saurkraut, Tasty
Cheese, Chipotle, Fries 19

**gluten-free bread available*

Croissants:

- *shaved ham, tomato, melted cheese* 11.5

- *almond custard* 9.5

- *plain* 9

BOTTOMLESS BRUNCH

All you can eat Buttermilk Pancakes,
unlimited Toppings with free flowing
Mimosas 49pp for 60 minutes

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BIGGER THINGS

Orecchiette Pasta, Garlic & Chilli Prawns, Olive
Oil, Espelette Pepper, Parsley 28

Goats Cheese Salad, Cos, Spinach, Avocado,
Candied Nuts, Red Onion Vinaigrette (v,gf) 22

Haloumi & Pumpkin Curry, Ginger & Chilli Crumble,
Besan Crackers (vg, gf) 28

Crisp Skin Humpty Doo Barramundi, Peas & Goats
Cheese, Seared Lemon (gf) 36

O'Connor Gippsland Scotch Steak, Seasonal
Vegetables, Parmesan Potato Cream (gf) 49

Fried Chicken Burger, Coriander Slaw, Pickles,
Fries (gfo) 25

Angus Beef Cheeseburger, Tomato, Mustard,
Pickles, Fries 26

Toasted Club Sandwich, Egg, Bacon, Chicken,
Mayo, Fries 24

WOOD-FIRED BREADS

Sumac & Olive Oil 14

Confit Garlic & Parmesan 14

Rosemary & Sea Salt 14

ADD-ONS TO ANY DISHES

Egg, Hollandaise Sauce +3ea

Cherry Tomatoes, Avocado, Fried Potatoes,
Spinach, Mushrooms, Haloumi, Goats' Cheese +4ea

Bacon, Chorizo, Chicken +5ea

PIZZAS

Margherita, San Marzano Tomato,
Fior de Latte, Basil 20

Serano Jamon, Roasted Tomato, Mozzarella 24

Prawns, Lemon, Garlic, Capers,
Cherry Tomato 26

Lamb Shoulder, Olive Tapenade,
Fetta, Rocket 24

Salami, Salsiccia, Fior de Latte,
Jalepenos, Dried Chilli 22

Portabello Mushrooms, Caramelised Onions,
Mozzarella, Olives 23

Vegan Cheese Option +3
Gluten Free Base +4

DESSERTS

Crème Brulee, Meringue, Biscotti
& Fresh Berries 18

Yuzu & Strawberry Tart, White Choc Chantilly
(gf) 18

Blackberry Bombe Alaska,
Pistachio Ice Cream (gf) 18

Chocolate Pudding,
Salted Caramel, Peanut Brittle Ice Cream 18

Victorian Soft Brie & Blue, Fresh Apple, Sourdough
Toast 24

(gf) Gluten Free • (gfo) Gluten Free Option
(v) Vegetarian • (vg) Vegan

LUNA'S

See our full beverage menu for an extensive list of beer, wine, spirits and cocktails.
Please note all card transactions incur a 2% transaction fee.

HOT

Coffee Your Way S 4.5 / L 5
*soy, oat, almond, lactose-free, coconut milk,
decaf +0.8*

Hot Chocolate s 4.5 / L 5

Make It Boozy! + 6
baileys, frangelico, amaretto, mr black liquer

Tea Pot For One 5
*english breakfast, french earl grey,
chamomile, peppermint, green, strawberries
& cream*

Anti Caff Latte S 5 / L 5.5
turmeric, beetroot, matcha, charcoal

Liquor Coffee 10
irish, calypso, caribbean, baileys latte

Classic Affogato 8
vanilla ice cream & espresso

Add A Liquor Of Your Choice 6
mr black liquer, baileys, frangelico, amaretto

MILK SHAKES

Chocolate, Vanilla or Strawberry 10

COLD PRESSED JUICES

Fresh Apple or Orange 10

Jaja Juice 10
fresh juiced apples, oranges, carrots & ginger

St Kilda Sunrise 10
apple, orange, strawberries, pineapple

Coco Colada 10
pineapple, banana & coconut milk

Green Machine 10
*fresh pineapple blended with spinach, apple,
banana*

WINE FLIGHT

An ever changing showcase of some of our most unique offerings. Let us guide you through 3x75ml pours handpicked by Sommelier Christian Maier. Please ask your waiter for our current selection.

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ICED TEAS

Iced Teas 7.5
peach or mint & cucumber

Capi Sodas 6
ginger beer, yuzu or blood orange

BRUNCH COCKTAILS

Mimosa 16

Peach Bellini 16

Elderflower Spritz 18

Strawberry Twist 16

TAP BEERS

Asahi
*pot 300ml 10
schooner 400ml 13.5*

Luna's Lager by Orion
*pot 285ml 7
schooner 425ml 12*