

LUNA'S

**Award-Winning Duo Chef Mark
Normoyle & Sommelier
Christian Maier Recommends**

**Oysters x NV Paul Bara Grand Cru
Champagne**

Great on its own but will taste even better with oysters, add depth to the pairing and a lemony zesty freshness to the oysters.

**Banh Xeo x 2018 Clarence House
Pinot Blanc, Coal River Tasmania**

An exciting white wine with a rounded body and great acid freshness that will not only pair well with the crepes but dance with it!

**Biltong Lamb x 2016 Fighting Gully
Road Aglianico, Beechworth Vic**

A rewarding match where the brooding, spicy southern Italian style of Aglianico meets the charry and spicy Biltong Lamb, you will wish it never ends...

**Haloumi Pumpkin Curry x 2018
Quealy Lina Lool Friulano Blend,
Mornington Vic**

This is where natural and skin contact wine comes into full play when matching flavours of curry, sweetness of pumpkin and texture of halloumi. A bohemian, hippie style marriage!

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

PLEASE NOTE ALL CARD TRANSACTIONS INCUR A
2% TRANSACTION FEE

Entrees

Pacific Oysters w/ Apple Cider & Red Onion Dressing (gf)	4.5ea
w/ Smoked Prawn Hollandaise (gf)	5ea
Heirloom Tomatoes, Green Pea Vinaigrette, Fior de Latte (v, gf)	23
Chilli Crab & Avocado Tostada, Lettuce, Chipotle (gfo)	25
Zucchini & Turmeric Fritters, Beetroot Hummus, Bruschetta (vg, gfo)	22
Jamon Serrano, Mozzarella, Green Salsa & Fried Crackers	25
Maple Glazed Carrots, Lentils, Meredith Goats Cheese, Rice Puffs (vg, gf)	24
Little Pizza, Roasted Lamb Shoulder, Fetta, Pickled Onions (v)	24
Turmeric Banh Xeo Crepes, Tofu, Carrots & Lime Dip (vg, gf)	22

Wood-fired Breads

Sumac & Olive Oil	14
Confit Garlic & Parmesan	14
Rosemary & Sea Salt	14

Mains

Biltong Spiced Wood Fired Lamb, Smoked Pineapple & Mint Relish (gf)	39
Coal Roasted Chermoula Chicken, MT Zero Lentils, Hung Yoghurt (gf)	39
Crisp Skin Humpty Doo Barramundi, Peas & Goats Cheese, Seared Lemon (gf)	39
Haloumi & Pumpkin Curry, Ginger & Chilli Crumble, Besan Crackers (v, gf)	34
O'connors Gippsland Scotch Steak, Vegetables, Parmesan Potato Cream (gf)	49
Coastal Prawn Orecchiette, Chilli & Garlic, Espelete Pepper, Parsley	34
Slow Roasted Beef Cheek, Merlot Jus, Slaw, Fennel Labneh, Warm Bread	38

Sides

Charred Corn Cob w/ Miso & Nori Butter (v, gf)	14
Baby Cos, Onion Dressing, Crisp Bread (vg, gf)	14
Seared Asparagus, Candied Nuts (v, gf)	14
Rocket, Fetta & Balsamic (v, gf)	14
Warm Potato, Mustard & Pickle Salad (v, gf)	14

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

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