

# 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, CAULIFLOWER , CITRUS CRUMB (GF)		26
KANGAROO TARTARE, SEED CRISP, FERMENTED CHILLI (GF)		22
MUSHROOM RISOTTO, GARLIC, WATERCRESS (GF) (V)		32
ROASTED QUAIL, BEETROOT, GOATS CHERVE, BROADBEANS (GF)		34
GRILLED OCEAN TROUT, GREEN PEAS, PANCETTA, VERJUICE (GF)		38
CONFIT DUCK, JERUSALEM ARTICHOKE TORTELLINI, SALSA VERDE		38
LAMB RUMP, ROASTED OCA, CHICKPEA, PICKLED SHALLOT (GF)		44
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