

Luna's
CAFE & BAR

A LA CARTE

TOAST

Choice of sourdough, multigrain, fruit loaf or gluten free toast 5

EGGS

Free Range Eggs 10
Poached, scrambled or fried eggs on sourdough toast

Florentine 15
Wilted spinach, poached eggs, hollandaise on an English muffin

Wild Mushrooms 17
Portobello mushrooms, feta, pine nuts, pesto, poached eggs

Breakfast Bruschetta 18
Avocado, cherry tomato, Spanish onion, balsamic glaze, goat's cheese, poached eggs on sourdough

LIGHT

Fruit Salad 14
Seasonal fruit, natural yogurt, granola

French Bircher Muesli 15
French custard, poached pear, loads of healthy seeds, pistachio crumble, fresh berries

Red Velvet Coconut Hotcake 20
Canadian maple, coconut mascarpone, wild berries, strawberries, almond, seasonal fruit

Corn & Prawn Fritters 20
Wilted spinach, poached eggs, sriracha hollandaise, micro greens

SAVOURY

Chili Scrambled Eggs 15
Bacon, coriander, cherry tomato, Vietnamese mint, fried shallots, parmesan on sourdough

Big Veggie Breaky 18
Persian feta, grilled tomato, sautéed spinach, mushroom, hash brown, poached eggs on buttered multigrain

Eggs Benny 18
Braised beef cheeks, watercress, jalapeno hollandaise, poached eggs on sourdough

Omelette 20
Choice of 4 fillings – ham, bacon, tomato, onion, mushroom, spinach, capsicum, cheese, sourdough

EXTRAS

Hash Brown 3

Avocado 3

Bacon 3

Spinach 3

Ask staff for gluten free bread option

BREAKFAST 8AM - 2PM

STARTERS

Trio of Dips (v)	14
Wood oven baked ciabatta bread with three homemade dips	
Oysters (gf)	3ea
Natural or Rockefeller	
King Prawns & Hokkaido	
Scallops (gf)	16
Seared prawns and scallops in mount zero olive oil, saffron cauliflower puree, pesto, crispy prosciutto	
Lamb Arancini	14
Crumbed rice balls stuffed with saltbush lamb, goats curd, mixed herbs on baba ganoush	
Zucchini Flowers (v)	14
Tempura battered zucchini flowers stuffed with spiced ricotta filling on romesco sauce	
Salt & Pepper Squid (gf)	14
Semolina dusted calamari with nahm jim dressing	
Seven Spiced Beef	
Meatballs (gf)	14
Lean beef mince meatballs with homemade sugo	

SHARING

Antipasto Platter (gf)	28
Prosciutto, salami, smoked salmon, grilled chicken, panko calamari, feta, green olives, antipasto vegetables and toasted garlic ciabatta	
Charcuterie Board (gf)	34
Borgo capocollo, rodriguez camptimpalo, De Palma bresaola, Berry's creek charlton's choice, pyengana cheddar, woodside camembert	

WOOD OVEN PIZZA

Margherita (v)	15
Tomato, mozzarella cheese, herbs	
Campagnola (v)	16
Tomato, spinach, zucchini, pumpkin, mushrooms, onions, mozzarella	
Hawaiian	19
Tomato, mozzarella cheese, Virginian ham, pineapple	
Volcano	19
Tomato, mozzarella cheese, capsicum, spinach, hot salami, sun-dried tomatoes, olives, chili	
Halloumi	19
Halloumi cheese, olives, cherry tomatoes, fresh herbs, zaatar	
Capricciosa	19
Tomato, mozzarella cheese, Virginian ham, hot salami, olives, mushrooms	
Vegetarian (v)	19
Tomato, mozzarella cheese, spinach, Spanish onion, grilled eggplant, pumpkin, pesto, zucchini, mushrooms, garlic	
Peri-Peri	20
Tomato, mozzarella cheese, marinated chicken, chorizo, fresh tomato, Spanish onion, rocket, peri-peri mayonnaise	
Moroccan Lamb	20
Tomato, mozzarella cheese, tandoori lamb, spring onion, capsicum, homemade tzatziki	
Marinara	21
Tomato, mozzarella cheese, marinated tiger prawns, squid, scallops, fresh mussels, garlic, parsley, lemon	
Bruschetta	12
Bruschetta mix, shaved parmesan, balsamic vinegar, olive oil	
Garlic Or Herb	9
Mozzarella cheese, garlic or herbs and fresh parsley	
Gluten Free Pizza Base	3.5

SALADS

Superfood Salad (v, gf)	22
Quinoa, broccolini, avocado, toasted almonds, nuts, seeds, baby spinach	
Seafood Salad (gf)	26
Prawns, scallops, grilled calamari in garlic olive oil with sweet chili, avocado, mixed green leaves	
Caesar Salad	22
Crisp cos lettuce with poached egg, bacon, anchovies, croutons, shaved parmesan, light dressing	

Add Chicken 5

MAINS

Chicken Parmigiana	24
Crumbed chicken breast topped with Napoli sauce and melted mozzarella, served with fries and garden salad	
Steak Sandwich	24
200g scotch fillet steak, Dijon mustard, tomato relish, rocket leaves and sliced tomato, served with crunchy chips	
Luna's Two Cheese Burger	24
Thick Angus beef patty on a brioche bun with brie and cheddar, pickled cucumber, tomato relish and aioli, served with crunchy fries	

Add Egg 2.5

Fish & Chips	26
Beer battered fillets, crunchy chips, minted pea puree, mixed salad and tartare sauce	
Linguini Marinara	26
Australian king prawns, scallops and squid, tossed in linguini with garlic, white wine, parsley and olive oil	
Gnocchi Pollo Funghi	22
Home-made gnocchi with chicken, mushroom, basil pesto and cream	
Beetroot Gnocchi (v)	22
Home-made beetroot gnocchi with gorgonzola, sage burnt butter and parmesan	
Linguini Funghi Spinaci (v)	20
Mushrooms, spinach and olives tossed in linguini with garlic, olive oil and chili	

Pappardelle Beef Ragu	26
Braised beef cheeks and pappardelle served in a rich tomato ragu	
Braised Lamb Risotto	26
Braised lamb, onions, celery, mushrooms	
Pollo Farcito	32
Chicken breast filled with char-grilled vegetables, olives, feta and mozzarella, served with capsicum pesto & quinoa tabouli	
Lamb Shanks	34
Slow cooked lamb shanks, mashed potato, buttered broccolini, lamb jus and gremolata	

Moroccan Salmon	34
Atlantic salmon marinated in Moroccan spices, sweet potato rosti, buttered asparagus, drizzled in burnt butter	
Eye Fillet with BBQ Prawns	36
Char-grilled to your liking, topped with BBQ prawns, served on a bed of mashed potatoes with a side of Dutch carrots, green beans, broccoli and red wine jus	
Rib Eye	34
Char-grilled to your liking, served with chips, salad and mushroom sauce	

SIDES

Crunchy Chips with tomato sauce or aioli	6
Broccolini with almond flakes	7
Sautéed Mushrooms	7
Mixed Vegetables with herb butter	7
Chorizo with olives	9
Rocket, Pear & Parmesan Salad	12

DESSERTS

Rosewater Crème Brûlée	12
Creamy rich custard, raspberry sorbet, fresh raspberries, fairy floss	
Sticky Date Pudding	12
Homemade steamed pudding, butterscotch sauce, king island double cream	
Cakes	8
Please ask staff for options	
Affogato	12
Vanilla bean ice cream, shot of espresso, choice of liqueur	