

LUNA LU

X



ICON OF THE BAROSSA

LUNA LU X Château Tanunda

Please select between a red or white wine pairing for Course 2 & 3.

COURSE 1

Natural Oysters served with oscietra caviar & finger lime (gf) (df)

Château Tanunda Premium Cuvée

COURSE 2

Hiramasa Kingfish Sashimi Mosaic (df) (gfo)

White miso from Kyoto, oscietra caviar, yuzu and ginger dressing.

Pork Belly Bao

Crispy sticky pork belly, pickled carrot, spiced mayo and wild coriander.

Grand Barossa Dry Riesling 2023 or Grand Barossa Cabernet Sauvignon 2022

COURSE 3

Glacier 51 Toothfish (df) (gf)

150g Glacier Heard Island, QLD Toothfish, Green curry and English spinach emulsion, squid ink, snake beans and black cabbage.

Peking Duck Luna Style (df)

Golden crispy premium duck infused with luxe Chinese rose wine, plum sauce & pickled bamboo shoots.

Thai Salad (gf) (df) (vegan option available)

Seasonal premium leaf salad, cucumbers, pickle carrots, peanuts, bean sprouts & pickle onion.

Edamame Fried Rice (gf)

Fresh English spinach puree, broccolini and snow peas.

The Château Eden Valley Chardonnay 2023 or Grand Barossa Shiraz 2021

COURSE 4

Chef's selection of desserts

Château Tanunda Sparkling Shiraz

UPGRADES

50 Year Old Vines Shiraz

100 Year Old Vines Cabernet Sauvignon



ICON OF THE BAROSSA

130 YEARS

— 1890-2020 —

OF WINEMAKING