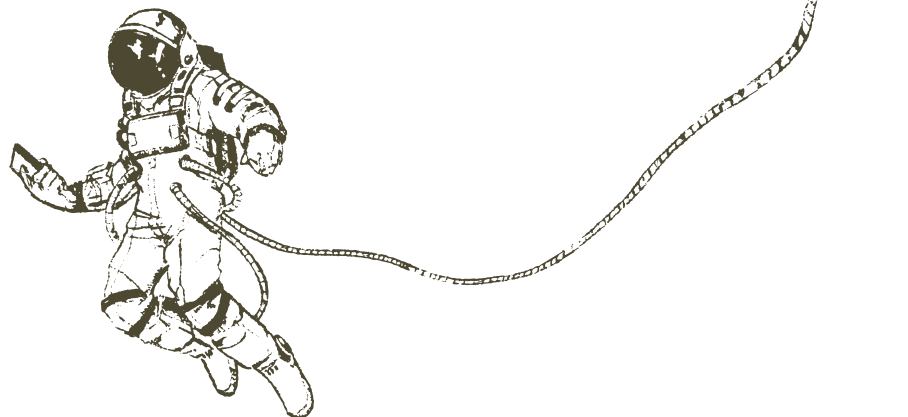


LUNA

DINE · SIP · PLAY

FUNCTIONS & EVENTS MENU



• D I N E •

BOARDS

charcuterie	75
cured meats, confit tomatoes, marinated olives, mixed nuts, seasonal fruits, crostini choice of cheddar brie blue goat's cheese Serves 6	
anchovy	30
anchovies, goat's cheese, confit tomatoes, marinated olives, dried fruits, crostini	
cheese	35
King Island Dairy cheddar (Australia), South Cape Cheese brie (Australia), Dansk Valg blue vein (Denmark), Soignon goat's cheese (France), seasonal fruits, mixed nuts, lavosh	

GRAZING STATION

half counter charcuterie grazing station	650
<i>(available for exclusive access events only)</i> cured meats, confit tomatoes, marinated olives, mixed nuts, seasonal fruits, crostini, house-made hummus, lavosh, assorted dips, chef's selection cheddar brie blue goat's cheese	

SHARE PLATES

catch of the day ceviche , green nam jim, coconut cream, preserved peach, balsamic pearls GF, DF	22
marinated mixed olives , herb oil VG, GF	10
house-made hummus , grilled flatbread VG	15
cherry tomatoes, bocconcini, basil, house-made vinaigrette, balsamic glaze GF, V	10
grilled edamame , rock salt GF, VG	8
grilled edamame , oyster, chilli and garlic sauce DF	10
Brussels sprouts , house-made pomegranate glaze, pomegranate arils GF, DF, VG	20
crispy fried karaage chicken , house-made teriyaki sauce, cabbage, aioli GF, DF	26
grilled pork belly , house-made sticky barbecue sauce, Asian slaw GF, DF	28
salt and pepper calamari , house-made dill tartar GF, DF	27
salted French fries , house-made red onion aioli GF, VG	12
truffle salt French fries , grated parmesan GF, V	16

• D I N E •

CANAPÉ

catch of the day ceviche , green namjin, coconut cream, preserved peach, balsamic pearls GF, DF	3.5pp
fried silken tofu , house-made dashi broth, ginger, daikon, grilled nori, shallots, togarashi GF, VG	4pp
steamed prawn cocktail , avocado, house-made Bloody Mary cocktail sauce served in lettuce cups GF, DF	8pp
charred corn , house-made smokey spiced mayo, siracha, parmesan GF, V	6pp
Brussels sprouts , house-made pomegranate glaze, pomegranate arils GF, DF, VG	7pp
grilled broccolini , house-made garlic & blue cheese sauce, crispy garlic GF, V	6.5pp
salt and pepper calamari , house-made dill tartar GF, DF	6pp

SKEWERS

cherry tomatoes, bocconcini, basil, house-made vinaigrette, balsamic glaze GF, V	3pp
crispy fried karaage chicken , house-made teriyaki sauce, cabbage, aioli GF, DF	6pp
rare cooked beef striploin , house-made chimichurri GF, DF	11pp
grilled pork belly , house-made sticky barbecue sauce, Asian slaw GF, DF	6pp

SLIDERS

made with milk slider-buns

grilled pork belly bbq , house-made barbeque sauce, aioli, grilled pineapple DF	8pp
Mexican pulled beef , onion aioli, tomato, cheese	8pp
crispy fried chicken , house-made teriyaki sauce, aioli, coleslaw DF	7pp
fried tofu , house-made pomegranate sauce, house-made dill aioli, cucumber V	6.5pp

CAKEAGE

You are welcome to bring your own cake or sweet treat for your guests to enjoy. We are always happy to slice and serve.	50
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*Luna's kitchen is always creating something new and exciting to delight our guests.
Menus are subject to change without notice.*

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | VG - Vegan | PP - per piece

• S I P •

ARRIVAL COCKTAILS

spritzes

Aperol | Hugo | Luna | Limoncello

16ea

mimosa

Tatachilla prosecco, orange juice

12ea

bellini

Tatachilla prosecco, peach nectar

13ea

mojito

Bacardi rum, lime, mint, simple syrup, soda
classic | strawberry | mango | passionfruit

18ea

French 75

Tanqueray gin, lemon, Tatachilla prosecco, simple syrup

18ea

sunburnt sake

sake, yuzu, aloe water, prosecco

23ea

Harry's encore

vodka, lemon, lime, strawberry syrup, soda

19ea

MOCKTAILS

wiser Weis bar

pineapple, mango, coconut cream

16ea

requiem to rizz

passionfruit, kaffir lime, pineapple, green tea, mint

16ea

lavender love child

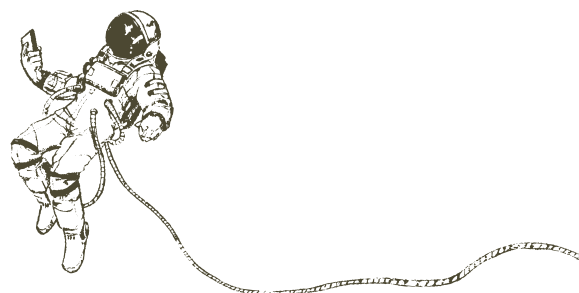
lemon, apple, lavender, soda

16ea

Jasmine's revenge

jasmine tea, yuzu, aloe water, Tread Softly non-alcoholic prosecco

16ea



• S I P •

SIGNATURE COCKTAILS

Harry's encore

vodka, lemon, lime, strawberry syrup, soda

19ea

love in lavender

Tanqueray gin, lavender, davo plum, Green Chartreuse, lemon

23ea

jungle juice

Espolon blanco tequila, passionfruit, kaffir lime, agave, mint

24ea

sunburnt sake

sake, yuzu, aloe water, prosecco

23ea

bonny tea time

Kraken Black rum, Massenez apricot liqueur, lapsang souchong tea, Laphroaig whisky, orange bitters

30ea

grey lady martini

Canberra Distillery French Earl Grey gin, Italicus, lavender and charcoal infused dry vermouth

31ea

clarity & tequila

Espolon blanco tequila, clarified pineapple, lime and coconut cream

24ea

ibisco e pompelmo

rosella infused Aperol, Malfy Gin Rosa, dry vermouth, sweet vermouth

21ea

where'd your man-go

Bacardi, mango, lime, green tea, jalapeño, chilli

22ea

musk sacrilege

Canberra Distillery Musk vodka, cream, Chambord, raspberry

29ea

herbs and the bees

Tanqueray gin, honey, lemon, oregano, Green Chartreuse, aquafaba

28ea

tears of a geisha

lemon myrtle infused sake, green tea infused dry vermouth, lychee juice, Massenez lychee liqueur

22ea

Paula's payday

Midori, apple, lemon, vodka, honey, orange bitters

21ea

Ms. Frizzle

Tanqueray gin, apple, lemon, lemon myrtle, soda

23ea

• S I P •

WINES

SPARKLING

Nomads Garden Prosecco , <i>King Valley, VIC</i>	13 50
Dal Zotto Pucino Prosecco Vintage , <i>King Valley VIC</i>	69
Are You Game Sparkling White , <i>Strathbogie Ranges, VIC</i>	14 52
Ross Hill Pinnacle Series Blanc de Blancs , <i>Orange region, NSW</i>	22 77
Ginger Prince Moscato , <i>Strathbogie Ranges, VIC</i>	12 50

CHAMPAGNE

Moët & Chandon Impérial Brut , <i>Champagne, France</i>	30 116
Bollinger Special Cuvée Champagne , <i>Champagne, France</i>	165
Billecart Brut Réserve , <i>Mareuil-sur-Ay, France</i>	140
Billecart Brut Rosé , <i>Mareuil-sur-Ay, France</i>	180

WHITE

Babich Black Label Sauvignon Blanc , <i>Marlborough, New Zealand</i>	12 17 50
Moppity 'Atrius' Riesling , <i>Canberra region, ACT</i>	13 18 55
Nick O'Leary Riesling , <i>Canberra region, ACT</i>	16 22 65
Cantina Tollo NATIVO Pinot Grigio , <i>Abruzzo, Italy</i>	11 16 47
Estate Maude Pinot Gris , <i>Central Otago region, New Zealand</i>	14 20 58
Irvine Altitude Chardonnay , <i>Eden Valley, SA</i>	15 21 59
Laroche Petit Chablis Chablis , <i>France</i>	75

ROSÉ

Madeleine Cuvee Rosé , <i>Méditerranée, France</i>	12 18 52
Turkey Flat Rose , <i>Barossa Valley, South Australia</i>	15 21 60

RED

Luna Estate Pinot Noir , <i>Martinborough, New Zealand</i>	12 17 50
Cantina Tollo NATIVO Sangiovese , <i>Abruzzo, Italy</i>	11 16 48
Seppeltsfield Grenache , <i>Barossa Valley, SA</i>	16 21 60
Moppity 'Atrius' Shiraz Grenache Mourvedre , <i>Canberra region, ACT</i>	12 17 50

• S I P •

RED continued

Nick O’Leary Tempranillo , <i>Canberra region, ACT</i>	18 23 67
Penny’s Hill ‘Cracking Black’ Shiraz , <i>McLaren Vale, SA</i>	14 20 58
St Hugo Signature Shiraz , <i>Barossa Valley, SA</i>	105
Ross Hill Family Series ‘Tom’ Cabernet Sauvignon , <i>Orange region, NSW</i>	14 19 55
Irvine Spring Hill Merlot , <i>Barossa Valley, SA</i>	14 19 56

TAWNY | PORT

Seppeltsfield Para Grand Tawny 90ml	13
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BEERS

Balter XPA 400ml	14
Carlton Dry 400ml	13
Asahi Super Dry 400ml	16.5
Peroni Nastro Azzurro 400ml	15
4 Pines Pacific Ale 400ml	16
Brookvale Union Ginger Beer 400ml	14
Somersby Apple Cider 400ml	16
Peroni Zero 330ml	9
Pure Blonde 330ml	11
Great Northern Super Crisp 330ml	11
Balter Cerveza 355ml	11

BASIC SPIRITS

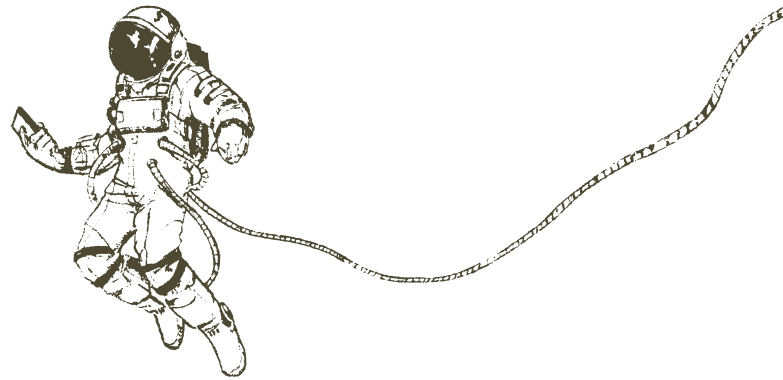
Smirnoff Vodka	11
Sailor Jerry Spiced Rum	11
Tanqueray Gin	11
Makers Mark Bourbon	11
Johnnie Walker Scotch Whisky	11
El Jimador Reposado Tequila	11

COCKTAIL JUGS

mojito	65
classic strawberry passionfruit mango	
paloma	68
Espolon Blanco tequila, grapefruit, lime, simple syrup, soda	
Long Island iced tea	100
Vodka, Tanqueray gin, Espolon Blanco tequila, Bacardi rum, triple sec, lemon, Coca-Cola, ginger ale	

• P L A Y •

This part is up to you...



CONTACT DETAILS

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