

LUNA

DINE · SIP · PLAY

FUNCTIONS & EVENTS MENU



• D I N E •

GRAZING

| available for exclusive access events only

\$

CLASSIC | Charcuterie Grazing Station

| cured meats, confit tomatoes, marinated olives, house-made hummus and assorted dips, mixed nuts, seasonal fruits, crostini, lavosh and assorted crackers, chef's selection of cheese: cheddar | brie | blue | goat's
| GF crackers included

650

DELUXE | Charcuterie Grazing Station

| cured meats, confit tomatoes, marinated olives, house-made hummus and assorted dips, mixed nuts, seasonal fruits, assorted vegetable sticks, edamame, anchovies, prawn cocktail, bruschetta, crostini, lavosh, assorted crackers, chef's selection of cheese: cheddar | brie | blue | goat's
| GF crackers included

850

BOARDS

| serves 3 - 5 guests

\$

CHARCUTERIE

| cured meats, confit tomatoes, marinated olives, mixed nuts, seasonal fruits, crostini, chef's selection of cheese: cheddar | brie | blue | goat's
| GF crackers included

75

CHEESE

| 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
| GF crackers included

35

ANCHOVY

| anchovies, goat's cheese, confit tomatoes, marinated olives, dried fruits, crostini
| GF crackers included

30

KEY

GF | Gluten Free

DF | Dairy Free

VG | Vegetarian

V | Vegan

H | Halal* | *Pork products and alcohol are used in our kitchen for other dishes.

ALLERGIES

| It is important to note Luna does not have an 'allergen free' kitchen. Nuts, gluten, dairy, crustacea, eggs and pork may be present.

| Products served at the function may either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, garlic, chili, onion, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives.

| Whilst we cannot guarantee that any of our products are 100% allergen free, every effort will be made to ensure the experience is still equally enjoyed by everyone.

• D I N E •

TO SHARE

| serves 3 - 5 guests

\$

HOUSE-MADE HUMMUS

| house-made, served with flatbread
| VG, GF crackers may be included upon request

15

GRILLED EDAMAME

| with sea salt flakes
| GF, VG

8

CHILLI GRILLED EDAMAME

| with oyster, chilli and garlic sauce
| DF

10

CALAMARI

| lemon myrtle salt and pepper, house-made dill tartar
| GF, DF

27

KARAAGE CHICKEN

| crispy fried chicken, house-made teriyaki sauce, cabbage, aioli
| GF, DF

26

FRENCH FRIES

| salted, house-made red onion aioli
| GF, VG

12

TRUFFLE FRENCH FRIES

| truffle salt, grated parmesan
| GF

16

• D I N E •

CANAPES

| priced per piece

\$

CEVICHE

| catch of the day ceviche, green namjin, coconut cream, preserved peach, balsamic pearls
| GF, DF

3.5

FRIED TOFU

| house-made dashi broth, ginger, daikon, grilled nori, shallots, togarashi
| GF, VG

4

CALAMARI

| lemon myrtle salt and pepper calamari, house-made dill tartar
| GF, DF

6

BEEF STRIPLOIN | minimum order of 10

| crostini, horseradish cream, house-made chimichurri
| H

9

SCALLOP + CHORIZO | minimum order of 10

| pan seared scallop, Spanish chorizo, berry compote

7

FALAFEL | minimum order of 10

| with beetroot hummus
| V, DF, GF, H

3.1

PUMPKIN ARANCINI | minimum order of 10

| house-made marinara sauce
| V, DF, GF, H

2.9

SWEET POTATO CROQUETTE | minimum order of 10

| house-made salsa verde
| V, DF, GF, H

3

• D I N E •

SKEWERS

| priced per piece

\$

CAPRESE SALAD

| cherry tomatoes, bocconcini, basil, house-made vinaigrette, balsamic glaze
| GF, V

3

GARLIC PRAWN

| smoky buttered garlic sauce
| GF, H

4

KARAAGE CHICKEN

| house-made teriyaki sauce, aioli
| GF, DF

7

PORK BELLY

| house-made sticky barbeque sauce, aioli, grilled pineapple
| DF

6

GRILLED TOFU | minimum order of 8

| house-made satay sauce, crushed peanuts
| V, DF, GF, H

3.50

SLIDERS

| made with milk slider buns

| priced per piece

\$

'CHEESEBURGER'

| angus beef patty, onion aioli, cheese, dill pickle

9.50

PORK BELLY BBQ

| house-made barbeque sauce, aioli, grilled pineapple
| DF

8

KOREAN FRIED CHICKEN

| house-made teriyaki sauce, aioli, slaw
| DF

7

FRIED TOFU

| fried tofu, house-made pomegranate sauce, house-made dill aioli, cucumber
| V

6.5

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

• S I P •

ARRIVAL COCKTAILS		\$
SPRITZ Aperol Hugo Luna Limoncello		16
MIMOSA Tatachilla prosecco, orange juice		12
MOJITO classic strawberry mango passionfruit Bacardi rum, lime, mint, simple syrup, soda		18
FRENCH 75 Tanqueray gin, lemon, Tatachilla prosecco, simple syrup		18
MOCKTAILS		\$
WISER WEIS BAR pineapple, mango, coconut cream		16
REQUIEM TO RIZZ passionfruit, kaffir lime, pineapple, green tea, mint		16
LAVENDAR LOVE CHILD lemon, apple, lavender, soda		16
JASMINE's REVENGE jasmine tea, yuzu, aloe water, Tread Softly non-alcoholic prosecco		16

• S I P •

SIGNATURE COCKTAILS	\$
HARRY'S ENCORE vodka, lemon, lime, strawberry syrup, soda	19
LOVE IN LAVENDAR Tanqueray gin, lavender, davo plum, Green Chartreuse, lemon	23
JUNGLE JUICE Espolon blanco tequila, passionfruit, kaffir lime, agave, mint	24
SUNBURNT SAKE sake, yuzu, aloe water, prosecco	23
BONNY TEA TIME Kraken Black rum, Massenez apricot liqueur, lapsang souchong tea, Laphroaig whisky, orange bitters	30
GREY LADY MARTINI Canberra Distillery French Earl Grey gin, Italicus, lavender and charcoal infused dry vermouth	31
CLARITY & TEQUILA Espolon blanco tequila, clarified pineapple, lime and coconut cream	24
IBISCO E POMPELMO rosella infused Aperol, Malfy Gin Rosa, dry vermouth, sweet vermouth	21
WHERE'D YOUR MAN-GO Bacardi, mango, lime, green tea, jalapeño, chilli	22
MUSK SACRILEGE Canberra Distillery Musk vodka, cream, Chambord, raspberry	29
HERBS AND THE BEES Tanqueray gin, honey, lemon, oregano, Green Chartreuse, aquafab	28
TEARS OF A GEISHA lemon myrtle infused sake, green tea infused dry vermouth, lychee juice, Massenez lychee liqueur	22
PAULA'S PAYDAY Midori, apple, lemon, vodka, honey, orange bitters	21
MS. FRIZZLE Tanqueray gin, apple, lemon, lemon myrtle, soda	23

• S I P •

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

WINES CHAMPAGNE	G	B
Moët & Chandon Impérial Brut, Champagne, France	30	116
Bollinger Special Cuvée Champagne, Champagne, France	-	165
Billecart Brut Réserve, Mareuil-sur-Ay, France	-	140
Billecart Brut Rosé, Mareuil-sur-Ay, France	-	180

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

WINES ROSÉ	G	B
Madeleine Cuvee Rosé, Méditerranée, France	12 18	52
Turkey Flat Rose, Barossa Valley, South Australia	15 21	60

• S I P •

WINES RED	G	B
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
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
Ross Hill Family Series 'Tom' Cabernet Sauvignon, <i>Orange region, NSW</i>	14 19	56

TAWNY PORT	ml	\$
Seppeltsfield Para Grand Tawny	90ml	13

BEERS DRAUGHT	ml	\$
Balter XPA	400ml	14
Carlton Dry	400ml	13
Asahi Super Dry	400ml	16.5
4 Pines Pacific Ale	400ml	16
Sommersby Apple Cider	400ml	16

BEERS BOTTLED	ml	\$
Peroni Zero	330ml	9
Pure Blonde	330ml	11
Great Northern Super Crisp	330ml	11
Balter Cerveza	355ml	11

• S I P •

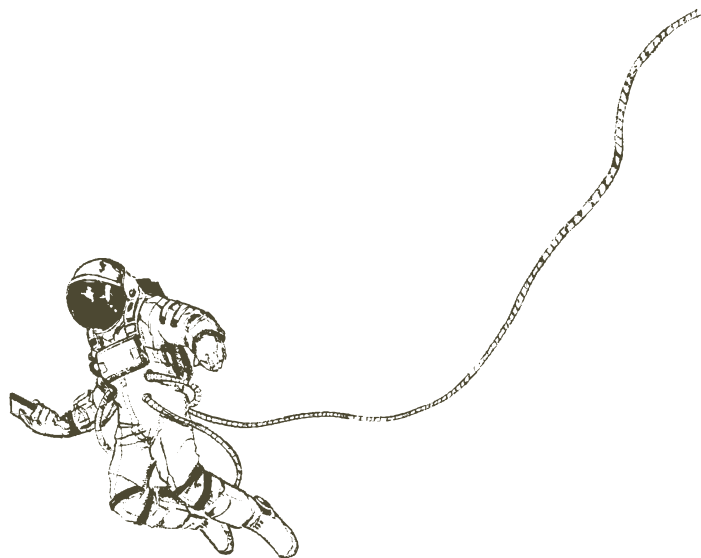
BASIC SPIRITS	\$
Smirnoff Vodka	11
Sailor Jerry Spiced Rum	11
Tanqueray Gin	11
Makers Mark Bourbon	11
Johnnie Walker Scotch Whiskey	11
El Jimador Reposado Tequila	11

COCKTAIL JUGS	\$
MOJITO classic strawberry mango passionfruit Bacardi rum, lime, mint, simple syrup, soda	65
PALOMA Espolon Blanco tequila, grapefruit, lime, simple syrup, soda	68
LONG ISLAND ICED TEA Vodka, Tanqueray gin, Espolon Blanco tequila, Bacardi rum, triple sec, lemon, Coca-Cola, ginger ale	100

Drinks pricing is subject to change without notice.

• P L A Y •

This part is up to you...



CONTACT DETAILS

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