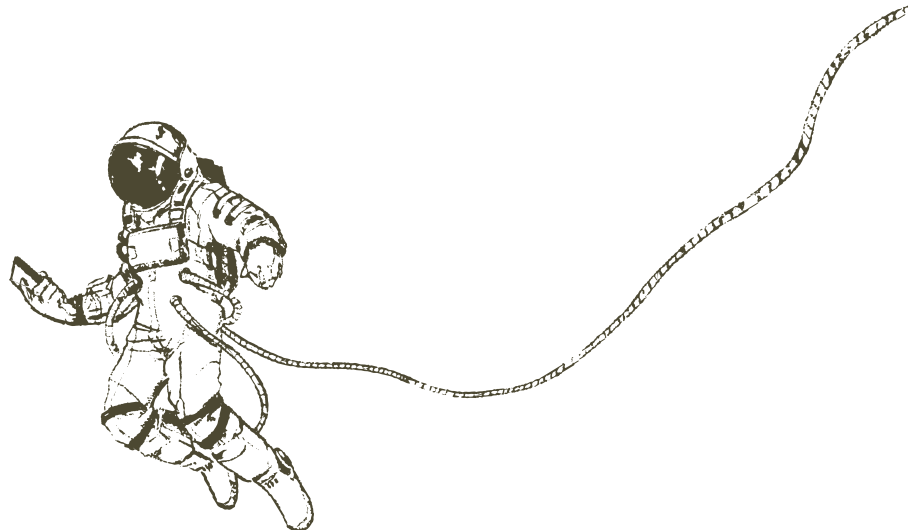


LUNA

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

V | Vegetarian

VG | Vegan

H | Halal*

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

A | Australian Seafood

I | International Seafood

M | Mixed Origin

A 10% surcharge applies on Sunday.

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, H, GF crackers may be included upon request

15

GRILLED EDAMAME

| with sea salt flakes
| GF, VG, H

12

CHILLI GRILLED EDAMAME

| with oyster, chilli and garlic sauce
| DF, H

14

CALAMARI

| lemon myrtle salt and pepper, house-made dill tartare
| GF, DF, H, I

27

KARAAGE CHICKEN

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

27

FRENCH FRIES

| salted, house-made red onion aioli
| GF, V, H, VG with tomato sauce instead of aioli

12

TRUFFLE FRENCH FRIES

| truffle salt, grated parmesan
| GF, V, H

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, A	4
FRIED TOFU house-made sticky dashi sauce, ginger, daikon, grilled nori, shallots, togarashi GF, VG	4
CALAMARI lemon myrtle salt and pepper calamari, house-made dill tartare GF, DF, I	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 I	7
FALAFEL minimum order of 10 with beetroot hummus DF, GF, H, VG	3.5
PUMPKIN ARANCINI minimum order of 10 house-made marinara sauce VG, DF, GF, H	3
SWEET POTATO CROQUETTE minimum order of 10 house-made salsa verde VG, 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, I

4

KARAAGE CHICKEN

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

7

PORK BELLY

| house-made sticky barbeque sauce
| DF, GF

6

GRILLED TOFU | minimum order of 8
| house-made satay sauce, crushed peanuts
| VG, DF, GF, H

3.5

SLIDERS

| made with milk slider buns
| priced per piece

\$

'CHEESEBURGER'

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

9.5

PORK BELLY BBQ

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

8

KOREAN FRIED CHICKEN

| house-made gochujang sauce, aioli, slaw

7

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	17
PRETTY IN PINK apple, lemon, cranberry, strawberry puree	17
BERRY ENCHANTMENT house-made mixed berry and chamomile tea syrup, Tread Softly non-alcoholic prosecco, soda	18
LUNA 99 Four Pillars Bandwagon non-alcoholic gin, lemon, Tread Softly non-alcoholic prosecco	17

• S I P •

SIGNATURE COCKTAILS	\$
HARRY'S HIGH vodka, watermelon syrup, lemon, lime, tonic	19
CLARITY & TEQUILA El Jimador blanco tequila, clarified pineapple, lime and coconut cream	26
WHERE'D YOUR MAN-GO Bacardi, mango, lime, green tea, jalapeño, chilli	22
MUSK SACRILEGE Canberra Distillery Musk vodka, cream, Chambord, raspberry	29
TEARS OF A GEISHA lemon myrtle infused sake, green tea infused dry vermouth, lychee juice, Massenez lychee liqueur	23
PAULA'S PAYDAY Midori, apple, lemon, vodka, honey, orange bitters	22
EWAN'S DAY OFF 23 rd Street Muberry Gin, house-made pomegranate syrup, lemon, cranberry, aquafaba	23
DRUNK APPLE PIE El Jimador reposado tequila, apple, lime, house-made spiced agave syrup with cinnamon, ginger and cloves	21
PEACHY KEEN Rinquinquin a la Peche peach aperitif, house-made mixed berry and chamomile tea syrup, prosecco, soda	19
CAFFEINATED OOMPA LOOMPA Mount Gay run, Kahlua, creme de cacao, Hennessy VS cognac, orange bitter	31
ORANGE MENACE NEGRONI Canberra Distillery Blood Orange gin, Campari, house-infused sweet vermouth with orange zest and maraschino cherries	23
CITRUS VALENTINA vodka, lime, coconut cream, house-made lemongrass and kaffir lime leaf syrup	21
TOMCAT Canberra Distillery Blood Orange gin, creme de cacao, lemon, orange, Aperol, aquafaba	24

• S I P •

WINE SPARKLING	G	B
Nomads Garden Prosecco, King Valley, VIC	13	51
Dal Zotto Pucino Prosecco Vintage, King Valley VIC	-	70
Are You Game Sparkling White, Strathbogie Ranges, VIC	14	54
Ross Hill Pinnacle Series Blanc de Blancs, Orange Region, NSW	22	80
Ginger Prince Moscato, Strathbogie Ranges, VIC	12	48

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

WINE WHITE	G 150ml 250ml	B
Babich Black Label Sauvignon Blanc, Marlborough, New Zealand	12 17	51
Moppity 'Atrius' Riesling, Canberra Region, ACT	13 18	54
Nick O'Leary Riesling, Canberra Region, ACT	16 22	66
Cantina Tollo NATIVO Pinot Grigio, Abruzzo, Italy	11 16	48
Estate Maude Pinot Gris, Central Otago region, New Zealand	14 20	60
Irvine Altitude Chardonnay, Eden Valley, SA	15 21	63
Laroche Petit Chablis, Chablis, France	-	79

WINE ROSÉ	G 150ml 250ml	B
Madeleine Cuvee Rosé, Méditerranée, France	13 18	54
Turkey Flat Rose, Barossa Valley, South Australia	15 20	60

• S I P •

WINE RED	G 150ml 250ml	B
Luna Estate Pinot Noir, <i>Martinborough, New Zealand</i>	12 17	51
Cantina Tollo NATIVO Sangiovese, <i>Abruzzo, Italy</i>	11 16	48
Seppeltsfield Grenache, <i>Barossa Valley, SA</i>	14 19	57
Moppity 'Atrius' Shiraz Grenache Mourvèdre, <i>Canberra Region, ACT</i>	12 17	51
Nick O'Leary Tempranillo, <i>Canberra Region, ACT</i>	18 23	69
Penny's Hill 'Cracking Black' Shiraz, <i>McLaren Vale, SA</i>	14 20	60
St Hugo Signature Shiraz, <i>Barossa Valley, SA</i>		105
Ross Hill Family Series 'Tom' Cabernet Sauvignon, <i>Orange Region, NSW</i>	14 19	57

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

BEER DRAUGHT	ml	\$
Balter XPA	400ml	14
Carlton Dry	400ml	13
Asahi Super Dry	400ml	16.5
4 Pines Pacific Ale	400ml	16
Somersby Apple Cider	400ml	16
Brookvale Union Ginger Beer	400ml	14

BEER BOTTLE CAN	ml	\$
BOTTLE Peroni Zero	330ml	9
BOTTLE Pure Blonde	330ml	11
BOTTLE Great Northern Super Crisp	330ml	11
BOTTLE Balter Cerveza	355ml	11
CAN Sapporo Premium Beer	500ml	20

• S I P •

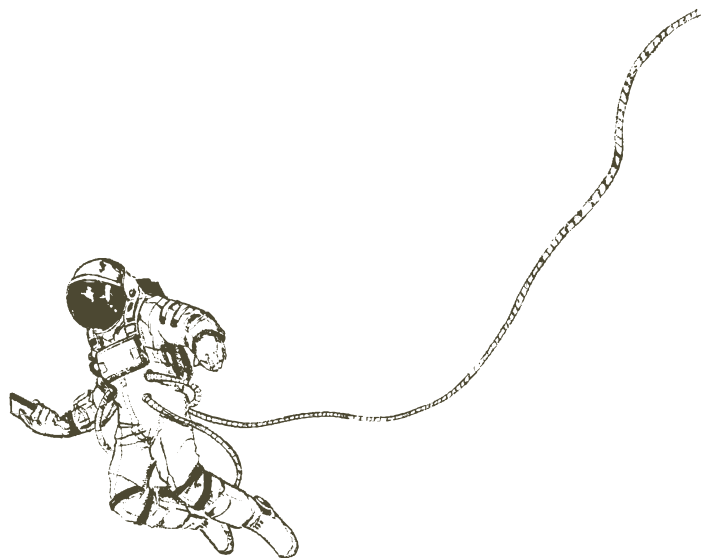
BASIC SPIRITS	\$
Smirnoff Vodka	11
Sailor Jerry Spiced Rum	11
Tanqueray Gin	11
Maker's Mark Bourbon	11
Johnnie Walker Scotch Whiskey	11
El Jimador Reposado Tequila	11

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

Natalie Weber
Functions & Events Manager
events@lunabar.com.au
0477 938 087