

SOLUNA

BITES & SNACKS

Sourdough & cultured butter	3
Freshly shucked oysters / wine & lime leaf dressing	7ea
Herbed falafel with cream cheese & chili	8
Spiced sweet corn fritter & lime	9
Lobster roll with choron & chive dressing	18

LIGHT & RAW

Peppered bonito, grapefruit, green olive & marjoram	22
Yellowfin tuna, slightly dried tomato, burrata & basil	26
Scallop, macadamia & plum	26
Kingfish, burnt avocado & yuzu kosho dressing	28
Wagyu carpaccio, artichoke, pesto, toasted pine nuts	32

PASTA & GRAINS

Sourdough spaghetti, roast garlic miso & pepper	25
Casarecce pork sausage, cream & oba	28
Mafaldine, spiced veal shin ragu	36

VEGETABLES & SALADS

Snow pea Caesar salad	18
Spring salad, golden beets, red wine dressing	22

BROILER GRILLED & FRIED

King George Whiting, almond & parsley	42
Crisp pork belly, onion & whiskey sauce	34
Grilled lamb kofters with zhough, cucumber & yoghurt	28
Stuffed duck, black lentils & orange	38
Wagyu cheeseburger, shoestring fries	26
200g grilled steak, curry butter	39

BEST, SHARED BY A FEW

Roasted chicken waldorf & garlic yoghurt	80
Blackmore wagyu Karubi & bitter leaves.	120

SIDES

Fresh leaves dressed in tomato ponzu	12
Peas & edamame in green goddess	14
Asparagus, goat cheese, lardo, prosciutto crunch	18
Fried Brussels sprouts, shiso & sesame vinaigrette	15
Shoestring fries, potato skin salt	14

SAVE ROOM

Savoury Madeleine, warm feta, honey & thyme	4
Sweet Madeleine, Tim tam, malt	4
Grapefruit & Campari Sorbet, Brulee cream, fresh grapefruit	14
Chocolate Kingston, Chocolate, coconut & shortbread	18
Strawberries & cream, Marigold, balsamic vinegar, stracciatella	18
Selection of cheeses, Chutney, honeycomb, crackers	28