

# SOLUNA

## BITES & SNACKS

Sourdough & cultured butter	3
Freshly shucked oysters / wine & lime leaf dressing	6 ea
Herbed falafel with cream cheese & chili	8
Spiced sweet corn fritter & lime	9
Lobster roll with choron & chive dressing	18
Culatello cold cut, pickles & grissini	20

## 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

## PASTA & GRAINS

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

## VEGETABLES & SALADS

Snow pea Caesar salad	18
Grilled peaches, whipped feta & sumac	18
Spring salad with golden beets, red wine dressing	22

## BROILER GRILLED & FRIED

Sand whiting, almond & parsley	42
Coral trout, piquillo & chili crunch	56
Wagyu cheeseburger & shoestring fries	26
Crisp pork belly, onion & whiskey sauce	34
Stuffed duck, black lentils & orange	38
Grilled minute steak (200g) with curry butter	39

## BEST, SHARED BY A FEW

Whole flounder with kombu butter	65
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
Shoestring fries with potato skin salt	14
Fried brussels sprouts, shiso & sesame vinaigrette	15

## 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