



## ★ Sides

Side salad	\$6
House cut chips	\$12
Sauces	\$2.50
Aloli, lime mayo, chipotle mayo, house made chutney	

### Add ons

Vine tomatoes	\$3
Extra egg	\$3
Goats cheese or feta	\$4
Braised Mushrooms	\$4
Halloumi or Avocado	\$4.5
Bacon x2	\$5
Grilled Chicken	\$6
Brisket	\$6.50
Hash	\$6.50

(v) - Vegetarian (vg) - Vegan (gf) - Gluten Free (opt) - Option  
Please advise of any dietary requirements. No alterations available during busy periods and weekends, unless dietary. Thank you for your understanding.

## ★ Brekki Available all day

### Build Your Own Brekki (v opt) \$16.95

2 x Eggs your way, served with our sourdough, and your choice of: Bacon or mushrooms or sliced avo. See our add ons menu for extras.

### Luna's Hot Cake (v) \$26.95

Served with lemon myrtle custard, spiced berry coulis, mango, strawberries, lemon balm and sweet cinnamon crumble.

### Benedict of Luna's \$26.00

Sourdough English muffin, two poached eggs, prosciutto, creamed kale, hollandaise, chives.

### House Hash & Pork (gf) \$28.00

Slow cooked smoked maple pork shoulder, served with thyme and garlic hash brown, poached eggs, apple, feta and micro leaf salad finished with hollandaise.

### Not Avo Smash (v)(vg opt) \$24.95

Sliced avo, poached eggs, heirloom cherry tomatoes, feta, pomegranate, 5 seed cracker on sourdough.

### Mushroom Forest (v)(vg opt) \$24.95

Tarragon braised mushrooms, fried enoki, rainbow chard, salsa verde, marinated goats cheese, pine nuts on sourdough.

### Smoked Salmon Omelet (v opt) \$28.00

Asparagus, capers, red onion, dill and lemon cream cheese sauce. Served with rye.

### Chai Spiced Coconut Granola (v) \$14.90

Local honey baked organic oats, toasted coconut flakes, chia, pepitas, almonds. Served with vanilla bean coconut yogurt and seasonal fruits.

### Luna's Large \$28.95

Eggs your way, double bacon, chorizo, hash, chevre, onion, mushroom, vine tomatoes, spinach, chutney served with sourdough.

## ★ Lunch Available from 11am

### Hot Grain Salad (vg)(gf) \$22.00

Freekeh, chickpea, quinoa, black rice, chili, pumpkin, rocket, pomegranate with a sweet and spicy dressing.

Add grilled chicken \$6

### Tiger Prawn Orecchiette \$32.00

Garlic and lemon thyme marinated prawns, confit spring onion puree, prawn butter, chili, shallots, parmesan served with charred baguette.

### Southern Fried Chicken Burger \$26.95

Buttermilk chicken breast, tomato, bacon, cheddar, chipotle mayo and house made BBQ sauce on our sourdough brioche served with house cut chips.

### Soft Shell Crab Burger \$29.00

Spicy kimchi, cheddar and lime mayo, served with house chips.

\*Medium spice

### Lions Mane Burger (vg opt) \$28.00

House made lions mane and tofu patty, tomato, spinach, cheddar cheese and lime mayo. Served with house cut chips.

### Brisket Burger \$26.95

Slow braised garfield brisket, pickled cabbage, cheddar, aloli on our sourdough brioche, served with house cut chips.