



# PRE-DINNER CANAPÉS

50 person minimum

Select a minimum of 3 per person

\$3.50 each

GF - Gluten Free • V - Vegetarian • VG - Vegan • DF - Dairy Free • NF - Nut Free

## Cold Canapés

### Rare Beef Tataki (GF) (DF) (NF)

Tonkatsu sauce, daikon & sesame on a cassava cracker

### Herbed Blinis (GF) (NF)

With onion jam, dried prosciutto & Meredith goats curd

### Savoury Mini Cone (DF) (NF)

Vietnamese chicken salad, crispy shallots

### Salmon, Cucumber & Pickled Ginger (GF) (DF) (NF)

Burnt chili kewpie on prawn cracker

### Smoked Rainbow Trout Tortilla (GF) (DF) (NF)

Tassie salmon caviar, dill

### Prawn, Flying Fish Roe (GF) (DF) (NF)

Avocado mousse, chili sugar salt on wonton crisp

### Caramelised Onion Scroll (DF) (NF)

Pulled Chicken, parsley & shallot salad

### Yuzu Kingfish Ceviche (GF) (DF) (NF)

With Szechuan on sushi rice, wakame salad

## Hot Canapés

### Steak & Polenta Chip (DF) (GF) (NF)

Grilled rare sirloin steak, crisp polenta chip, 'bearnaise' mayo

### Arancini (V)

pumpkin & taleggio, chorizo & mozzarella, green pea, lemon & fontina

### Crystal Bay Prawn & Lemongrass Gyoza (NF) (DF)

Spring onion & burnt chili dipping sauce

### Mac n Cheese Croquettes (GF) (V) (NF)

Harissa aioli

### Mini Grilled Zucchini Charcoal Bun Slider (V) (NF) (DF)

Sriracha kale & red pepper

### Warm Savoury Crab Donuts (DF) (NF)

Fennel, rosemary salt, preserved orange & chive aioli

### Beetroot Tarte Tatin (V) (NF)

Whipped fetta, vincotto onion

### Jalapeno Poppers (GF) (NF)

Stuffed with cream cheese, wrapped in pancetta

# LUNA DINING

Choose from our plated or feasting service options.

“Feasting” is our version of grazing platters served to the table for guests to share amongst themselves. Some may call it shared platters.

Option 1: Single drop entrée and main	\$59pp
Option 2: Alternate drop entrée and main	\$67pp
Option 3: 2 shared entrees and 2 shared mains feasting	\$65pp
Option 4: 3 shared entrees and 2 shared mains feasting	\$73pp

All meals are served with fresh bread rolls, butter and a choice of 2 shared sides (1 hot, 1 cold)

## Entrees - served plated or feasting

### Artichoke Ricotta & Truffle oil Tortellini (V)

Roast king brown mushrooms, tomato olive oil emulsion, basil

### Prawn & Rockling Dumpling (DF) (NF)

Turmeric and galangal sauce, shaved coconut, chilli & herb salad

### Tea smoked Duck Breast (GF) (NF)

Maple glaze, watermelon & fetta salad with basil & toasted pepitos

### Slow Roast Pork Belly (GF) (NF)

Kohlrabi & apple slaw, rocket, vincotto & crispy crackling

### Shaved Wagyu Bresaola (GF) (NF)

Fresh horseradish crème fraiche, rocket & watercress, parmesan, pickled radish, dried tomato

## Mains - served plated or feasting

### Beef

All of our beef cuts are sourced as locally as possible

### Grass Fed “Angus” Beef Eye Fillet (GF)

### Grass Fed “Angus” Beef Porterhouse (GF)

### Grass Fed Aged “Angus” Beef Flat Iron Steak (GF)

Served with steamed green beans & Chimichurri sauce

### Lamb

Our lamb cuts are Victorian pasture fed

### Roasted Gippsland Rump of Lamb (GF)

### 8hr Slow Roasted Western Victoria Lamb Shoulder (GF)

Served with garden pea puree, parsley, mint, shallot & hazelnut salad

## Poultry

### Herb roasted Free Range Chicken Breast & Confit Leg (GF)

Served with crisp black cabbage, tomato & tarragon vinaigrette

### Star Anise Orange & Plum Glaze Confit Duck Leg (GF)

Served steamed bok choy & chilli

## Fish

Sustainably Sourced Australian Fish, all fillets are boneless skin on

### N.T. Humpty Doo Barramundi fillet (GF)

### Tasmanian Huon Atlantic Salmon (GF)

### Murray River Aquana Cod (GF)

### S.A. Port Lincoln Yellow Tail Kingfish (GF)

Served with sweet corn puree, red miso & young ginger vinaigrette, fresh lime

## SHARED SIDES

Select 2 shared sides (1 hot/1 cold)

### Cold Sides

#### Baked Ricotta (V) (GF)

Candied walnuts & iceberg lettuce, pickled breakfast radish & lemon vinaigrette

#### Honey & Lemon Roast Pumpkin Salad (V) (GF) (NF)

With hummus, pepita seeds, pomegranate, fetta & olive oil

#### Grain Salad (VG) (GF)

With du puy lentils, red quinoa, chickpeas, soaked currants, rocket leaves, pine nuts, herbs & Dijon dressing

#### Mixed Garden Salad Leaves (VG) (GF)

Oven dried cherry tomatoes, sherry vinaigrette

#### Crisp Broccolini (V) (GF)

Cauliflower rice, buttermilk dressing, toasted almond & pomegranate syrup

### Cold Sides

#### Roast Chat Potatoes (V) (GF) (NF)

Tossed with tarragon & parsley butter, sea salt

#### Roasted Green Beans on hummus (VG)

Cumin spiced macadamia & oat granola

#### Baked Mozzarella Polenta Chips (V) (GF) (NF)

Paprika salt, salsa verde, crisp garlic

#### Steamed Nicola Potatoes (VG) (GF)

Salsa agresto

#### Oven Roast Sweet Potatoes with grilled scallions (V) (GF) (NF)

Red chilli, dried figs & tahini yogurt dressing

# LUNA DESSERT

## Plated desserts

\$18.00

**Raspberry Crème Catalan Tart**

With gingerbread & hazelnut crunch, raspberry gel

**Peanut Butter and Salted Caramel Parfait**

On Chocolate Brownie, sweet & salty popcorn

**Passionfruit Curd Beignet Pastry**

With cardamom sugar, vanilla yogurt, pistachio praline

**Belgian Chocolate Mousse Shell (NF)**

Dried mandarin, pop rocks with orange sauce & lemon balm

## Petit Fours

\$3.75 each (minimum 3pp)

**Passionfruit Curd Tartlet (NF)**

Raspberry gel, dried raspberry dust

**Banoffee Pie (NF)**

Banana creme, dulce de leche caramel, chocolate tart

**Peanut Butter & Caramel Parfait, sweet & salty popcorn**

**Belgian Chocolate Brownie (GF)**

Ganache & pop rocks

**Spanish Creme Tart**

with gingerbread & hazelnut crunch

**Blackforest Tartlet (NF)**

With white chocolate mousse, cherry jelly