

Sol & Luna

MODERN CLASSICS LUNCH

SET MENU
MONDAY TO FRIDAY
11AM - 2:30PM

2 - COURSE | \$42++ pp

3 - COURSE | \$48++ pp

CHOICE OF APPETISER

Ensalada de Tomate (V)

Heirloom Tomato Salad | Green Asparagus | Pomegranate
Cucumber | Verjus Dressing

Parma Ham & Melon

Rocket Salad | Marinated Tomatoes | Pomegranate | Honey

Cream of Pumpkin (V)

Toasted Croutons | Sunflower Seeds | Mint Oil

Eggplant Parmigiana (V)

Smoked Scamorza Cheese | Basil | Fried Kale | Tomato Sauce

Moules Marinière

Mussels | Shallots | Garlic | Parsley | Chardonnay | Sourdough
Supplementary \$8++

Gambas al Ajillo

Prawns | Garlic | Butter | White Wine | Chili Padi
Supplementary \$10++

CHOICE OF MAIN COURSE

Roasted Sea Bass

Broccolini | Oyster Mushrooms | Piquillo Sauce

Roasted Turkey Roulade

Chestnut | Butternut Puree | Broccolini | Apple & Cherry Jus

House-Made Gigli Pasta

Clams | Prawns | Mussels | Italian Parsley | Crustacean Sauce

House-Made Tagliatelle (V)

Mushroom Ragout | Black Pepper | Crème Fraîche

Grilled Pork Collar

Asparagus | Pomme Puree | Tomato Confit | Pedro Ximenez Glaze
**Supplementary \$10++*

Roasted King Island Sirloin (160g)

Asparagus | Pomme Purée | Chimichurri
**Supplementary \$18++*

CHOICE OF DESSERT

Panettone

Candied Fruit | Citrus Crumbs | Passion Fruit Gel
Moscato Zabaglione

Basque Cheese Cake

Compote Berries Sauce

Sol&Luna's Affogato

Vanilla Gelato | Single Shot Avante "Del Oro" Espresso
Baileys | Toasted Pistachio
**Supplementary \$6++*

BEVERAGE SUPPLEMENTS

\$15++ per glass

ITALY

Astoria Lounge Prosecco
Astoria Rose Prosecco
Bersano Monteolivio Moscato D'Asti

NEW ZEALAND

Saint Claire Marlborough Sauvignon Blanc

AUSTRALIA

Elderton E-Series Shiraz

*Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subject to 10% service charge & prevailing government taxes.*