

SMALL PLATES, SALADS & PLATTERS

Toasted Sourdough Roast Garlic Olives French Butter	12
Peri Peri Fried Winglets Paprika Peri Peri Sauce	18
La Bomba Garlic Aioli Mash Potato Chicken Breadcrumbs	15
Chorizo Fritto Chorizo Butter Red Wine Garlic	15
Patatas Bravas Potato Garlic Aioli Bravas Sauce	12
Prawn & Octopus Niçoise Salad	25
Avocado Hummus (V) Apples Fennel Black and White Sesame Seeds Crostini Lemon Oil	22
Burratina Eggplant Caponata Crispy Parma Ham Marinated Cherry Tomatoes Cantaloupe Olive Oil Caviar	28
Gambas Al Ajillo Prawns Garlic Butter White Wine Chilli Padi	28
Petite Mezze Pita Bread Padron Pepper Falafel Winglets Mediterranean Olives	26
The Sol & Luna Grande Platter Selection of Artisanal Cheeses & Cold Cuts Dried Fruits Mostarda Honey Toasted Nuts Toast	45

KIDS MENU

\$22++ Per Child Under 12 Year Old

Mushroom Soup

Cream | Sourdough Croton | Chive

MAINS

Penne Carbonara

Penne | Bacon | Mushroom | Parmesan Cheese

OR

Fish & Chips

Fish Fillet | Fries | Aioli

OR

Grilled Chicken

Grilled Chicken Rolled | Mashed Potato
Carrot | Broccolini | Chicken Jus

DESSERT

Vanilla Ice-cream

Chocolate Crumb | Strawberry | Mint

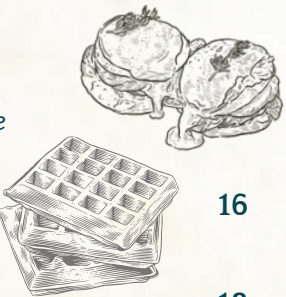


Sol & Luna

WEEKEND BRUNCH MENU

BRUNCH FAVOURITES

Potato Rosti Mesclun Tomatoes Chives Sour Cream	22
Choice of: Crispy Bacon Smoked Salmon Parma Ham Sausage Sautéed Mushrooms	
Overloaded Cavatelli 'Mac' & Cheese Truffle & Bacon Crumbs Cheddar Mozzarella Béchamel	22
Add on Smoked Salmon	4
Smashed Avocado (V) Smashed Avocado Toasted Sourdough Marinated Tomatoes Pea Shoots Sautéed Onions Pistachio Sunflower Seeds Yogurt Dressing	19
Choice of: Crispy Bacon Smoked Salmon Parma Ham Sausage Sautéed Mushrooms	
Eggs Benny Pressed Croissant Roll Sous Vide Eggs Rocket Salad Roma Tomatoes Pesto Hollandaise Sauce	18
Choice of: Crispy Bacon Smoked Salmon Parma Ham Sausage Sautéed Mushrooms	
Chicken Katsu Waffle Fried Egg Garlic Sauce Thyme Honey Syrup	16
Italian Shakshuka 'Puttanesca' Mediterranean Olives Capers Garlic Tomato Sauce Basil Parsley Sous-Vide Free-Range Egg Parmigiano Reggiano Toasted Sourdough	18
*Options to add-on: Honey & Sundried Tomato Sausage	6
Big Pan Breakfast Honey & Sun Dried Tomato Sausage Grilled Roma Tomato Caramelised Onions Avocado Bacon Toasted Sourdough Sauteed Portobello Mushrooms Choice of eggs: Scrambled Poached Sunny-side Up	29



PASTAS & PIZZAS



House-made Spaghetti 'Aglio Olio' Garlic Chili Padi Italian Parsley Tiger Prawns	30
Home-made Spaghetti Bolognese Parmigiano Reggiano Housemade Wagyu Bolognese	28
Tagliatelle 'Corsican' Carbonara Pancetta Free-Range Yolk Grana Padano Pecorino Cheese Black Pepper	32
(Prepared at the Table) *Kindly note that a waiting period of 15 minutes is required	
Ciabatta Romana Parma Pizza Parma Ham Mushrooms Arugula Honey Truffle Cream	32
Ciabatta Romana 4 Cheese Pizza (V) Cheese Acacia Honey Black Pepper Rocket	28
Ciabatta Romana Margherita (V) Sun Dried Tomatoes Basil Buffalo Mozzarella Cheese Smoked Tomato Sauce	28

MAINS

Australian Stanbroke Wagyu Beef Burger Wagyu Beef Patty MS8 Cheddar Cheese Roma Tomatoes Bacon Lettuce Honey Oat Bun Fries Truffle Mayonnaise	32
Salmon Meunière Ratatouille Brown Butter Pomme Purée Gribiche Sauce	32
Australian Lamb Rack 'A La Plancha' Rocket Salad Mint Sugar Snap Peas Tropea Onions Yoghurt Verjus Dressing	42
Roasted 1824 Wagyu Striploin MB 3/4 (200gm) Roasted New Potatoes Rocket Salad Parmesan Cheese Smoked Salt Chimichurri	45
Free-Range Chicken Milanese Oat & Quinoa Crumbs Crispy Potatoes Rocket Salad Fresh Lemon Salsa Verde	28

SIDES

Parmesan Fries Smoked Aioli	14
Grilled Asparagus W hite Corn Tomato Lime Vinaigrette	15



DESSERTS

Pistachio Tiramisu Ladyfinger Sponge Avanti Coffee Toasted Sicilian Pistachios Pistachio Mascarpone Cream	18
Vanilla Panna Cotta Bitter Orange Compote Cocoa Crumble Wild Berries	13
Chocolate Fondant Summer Berries Dark Chocolate Crumbs Crème Anglaise	16
Churros con Chocolate Orange Zest 72% Valrhona Chocolate Cinnamon Orange Sugar Marigold Flower	16