LUNA LU RESTAURANT & BAR

Thursday 12pm

Monday -

S S

Two courses and a glass of house wine, selected beer or soft drink \$70

ENTREE - Select One

BLACK ANGUS RANGER VALLEY SHORT BEEF RIBS (DF) Sticky sauce, fried shallots and fresh chilli.

KING OYSTER MUSHROOM (GF) (DF) (VG) Fresh cashew milk puree, pickle daikon, wakame and lemongrass tea.

MAINS - Select One

HONEY YUZU CRISPY FRIED CHICKEN (DF)

Free range crispy chicken, dragon fruit, purple potato powder * and nori.

- * Made from fresh purple potato.
- * Vegan Option Available.

WOK TOSSED MB6 WAGYU BEEF EGG NOODLES Premium grade MB6 Australian Wagyu, Szechuan pepper sauce, chinese greens, coriander and egg yolk.

MORETON BAY BUG (SLIPPER LOBSTER) AND KING PRAWN WONTON – 4P (DF) Supreme and dry conpoy consomme, katsubushi and salmon caviar.

One Course Express \$35

SEAFOOD CANDIED FRIED RICE (GF) XO Hokkaido scallops, king prawns, beetroot puree, pickle cabbage and ginger.

PEKING DUCK SALAD (GF)

Slow cooked, shredded and roasted premium duck, pickled onion, fresh parsnip puree, coriander, wild mint with in-house crispy taro and Thai dressing.

HONEY YUZU CRISPY FRIED CHICKEN (DF)

Free range crispy chicken, dragon fruit, purple potato powder * and nori.

- * Made from fresh purple potato.
- * Vegan Option Available.