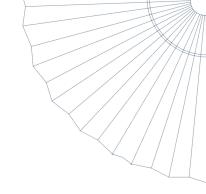
LUNA LU

RESTAURANT & BAR



Sedson

ALL DISHES SERVED WITH SHAVED PREMIUM GRADE BLACK TRUFFLE.

Family Owned and Family Grown Black Truffle from Manjimup, WA.

The Booth family are one of Australia's most experienced truffle families. They have been a part of the Manjimup truffle industry for over a decade; hands on from growing and distribution to dog training and hunting. As farmers they understand that for chefs, restaurateurs and distributors, getting truffles at the peak of freshness is paramount.

DUCK AND BLACK TRUFFLE SPRING ROLLS 39

Roasted duck, premium grade Italian black truffle and porcini mushrooms, served with a ginger vinaigrette.

CRYSTAL BLACK TRUFFLE DUMPLING 35

King oyster and swiss brown mushroom.

MB6+ WAGYU & BLACK TRUFFLE NOODLES 80

Premium grade MB6 Australian Waygu, Szechuan pepper sauce, chinese greens, coriander and egg yolk.

WOK TERIYAKI MOCK CHICKEN AND BLACK TRUFFLE 61

Crispy wild morel mushrooms and bamboo shoots.

BLACK TRUFFLE EDAMAME FRIED RICE 40

Fresh English spinach puree, broccolini and snow peas.