



LUNA LU

WELCOME

Luna Lu is about local, seasonal, sustainable and ethical produce.

From the paddock to the plate is our passion.

We work closely with farmers to source quality and carbon neutral ingredients whilst embracing unique flavours from around the world.

We value tradition, authenticity and an innovative culinary culture. From the strenuous 24-hour simmering whiskey jus to our handmade purple potato powder, these are just some examples of our fine blueprints - a true culinary labour of love.

Follow us on a gastronomical journey of contemporary Asian cuisine; the fusion of traditional and innovative flavours with the finest quality Australian produce, modern culinary artistry and authenticity.

Our Talents

With experience in a top 10 world rated restaurant and four Michelin star venues, Head Chef Pier Davide has roamed Tokyo - Japan, Rome - Italy, Chicago - USA and Bangkok - Thailand in pursuit to perfect his culinary mastery and fusing his passion for the art of creating, bringing a unique Asian fusion concept to Sydney.

 @lunalutherocks

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www.lunalu.com.au

Please note there is a 1.1% surcharge for all credit card transactions.

10% surcharge applies on Sundays & 15% surcharge applies on Public Holidays.



SMALL PLATES

APPELLATION OYSTERS (gf)(df)

Premium grade fresh oysters from Merimbula served natural or with oscietra caviar, both served with finger lime.

Natural – 1/2dz \$36 – 1dz \$66 | Caviar – 1/2dz \$68 – 1dz \$128

TUNA TATAKI (gf) - \$29

Yellowfin tuna from Ulladulla with black and white sesame, som tum yum mango dressing, pea tendrils and white papaya.

LUNA FISH CAKE (gf) (3) - \$24

Royal blue potato, toothfish and barramundi, fresh chilli, coriander, dill and wasabi mayo served with a fresh seasonal herb salad.

HOKKAIDO SCALLOP SASHIMI (gf) (dfo)- \$33

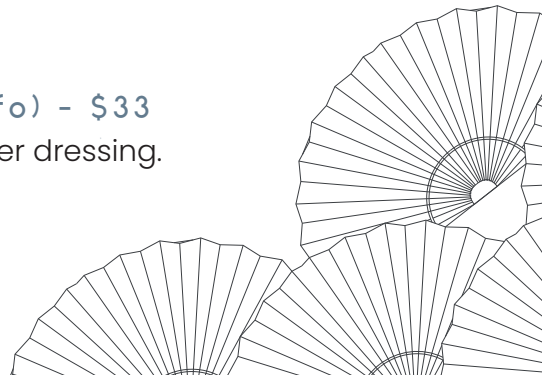
Cashew nut puree, pickled daikon, dashi, buttermilk parsley oil and Yarra Valley salmon caviar.

SESAME PRAWN TOAST (gfo) (3) - \$26

King prawn mince coated in white sesame, sourdough, beetroot mayo and black flying fish roe.

HIRAMASA KINGFISH SASHIMI MOSAIC (df)(gfo) - \$33

White miso from Kyoto, oscietra caviar, yuzu and ginger dressing.



SMALL PLATES

BLACK ANGUS RANGER VALLEY

SHORT BEEF RIBS - 4P (gfo)(df) - \$33

Sticky sauce, fried shallots and fresh chilli.

LOBSTER AND KING PRAWN

WONTON - (4) (df) - \$32

Supreme and dry conpoy consomme, katsubushi and salmon caviar.

BLACK TRUFFLE DUCK

SPRING ROLLS (3) - \$24

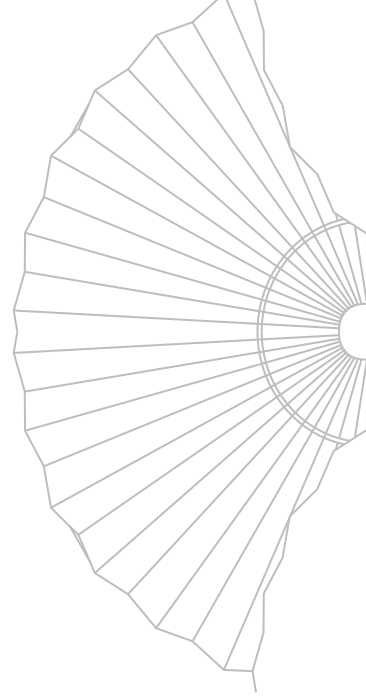
Roasted duck, black truffle paste and porcini mushroom powder,
served with a ginger vinaigrette.

KATAIFI PRAWNS (3) - \$38

Kataifi wrapped tiger prawns, yuzu avocado, sweet and spiced mayo
and fresh dragonfruit.

PORK BELLY BAO (3) - \$27

Crispy sticky pork belly, pickled carrot, spiced mayo and wild coriander.



DIM SUMS

Made fresh daily. All natural food colouring from vegetables.

* Luna Lu stands out as one of the few venues in Australia to NOT use artificial colouring or flavours.

MONEY BAGS - 4p (df)(vegan) - \$20

Shitake, carrots, bok choy and wakame.

RED CRYSTAL DUMPLING - 4p (df)(vegan)(gf) - \$20

King oyster mushroom and swiss brown mushroom.

CHARCOAL HAR GOW - 4p (df) - \$25

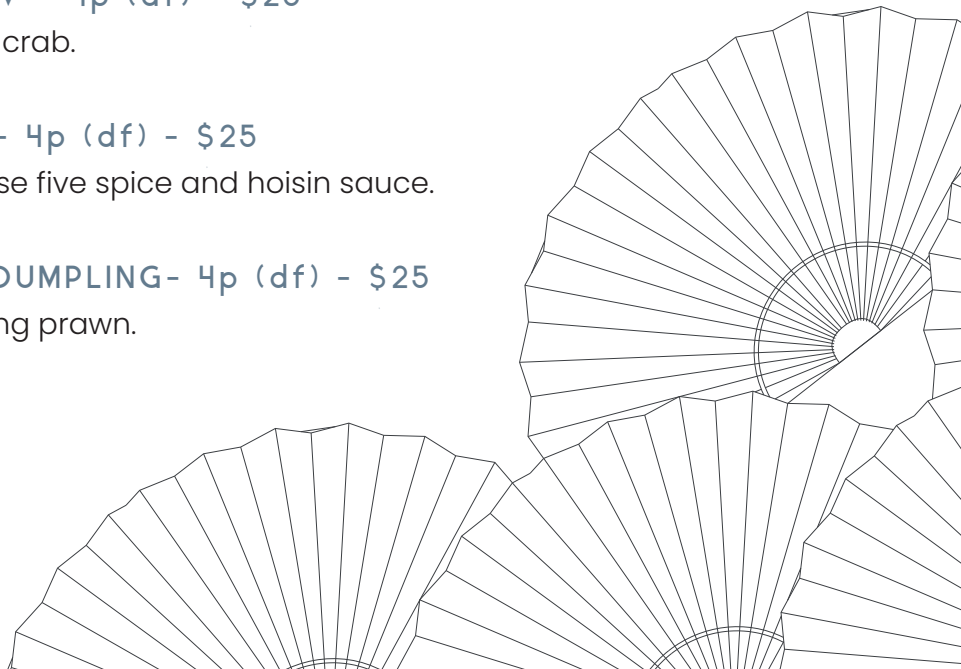
King prawn and spanner crab.

PURPLE FAN JIAOZI - 4p (df) - \$25

Slow cooked duck, Chinese five spice and hoisin sauce.

GREEN HALF MOON DUMPLING- 4p (df) - \$25

Hokkaido scallops and king prawn.



LARGE PLATES

WOK TOSSED MB6 WAGYU BEEF WITH EGG NOODLES \$62

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

HONEY YUZU CRISPY FRIED CHICKEN (gfo) (df) \$38

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

SEAFOOD CANDIED FRIED RICE (gfo) \$44

XO Hokkaido scallops, king prawns, beetroot puree, pickled cabbage and ginger.

PEKING DUCK SALAD \$36

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

SPICY PIPIS (df) (gf) - \$125

500g Wok tossed Pipis from NSW in a chilli sauce with rice vinegar and coriander, served with crispy vermicelli cake, ginger and galangal.



LARGE PLATES

MB4 WAGYU STEAK (gf) (df) - \$68

200g MB4 Waygu striploin served with peanut, coconut and lime jus sauce, light soy sauce and fresh micro herb salad.

MB9 WAGYU RUMP CAP (gfo) - \$59

200g Premium grade MB9 Waygu Rump Cap cubed and coated in black pepper sauce wok fried with fresh asparagus, pickled kohlrabi and Thai basil.

O'CONNOR MB3 T-BONE STEAK (gfo) - \$150

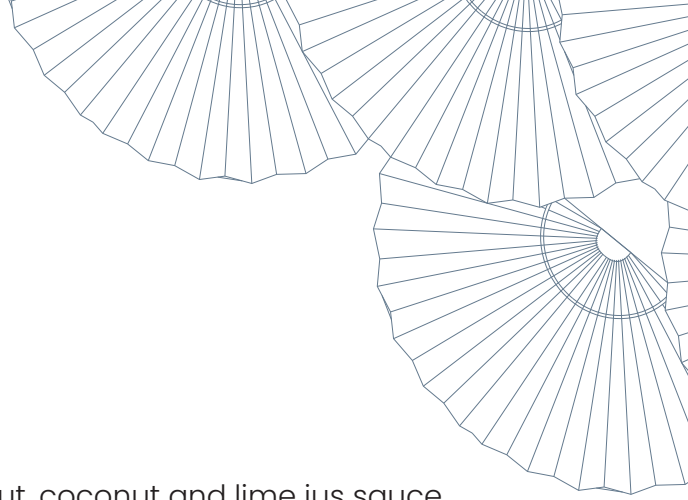
1kg Signature MB3 T-Bone Steak served medium rare with roasted garlic hoisin butter, chinese broccolini and xo asparagus.
40 minutes minimum cooking time.

CRISPY BARRAMUNDI FILLET (gf) - \$85

500g Crispy Humpty Doo Barramundi with a drizzle of house thai chilly jam, ginger and galangal sauce topped with fresh chilli and coriander.

CANTON-STYLE SALMON (gf) - \$65

200g Tasmanian Salmon gently steamed with a savoury mix of soy sauce infused with coriander root, ginger and sesame oil.



LUNA SIGNATURE

TASMANIAN SOUTHERN ROCK LOBSTER (LIVE) - MP

Live Rock Lobster from the tank, wok fried yi mein noodles, Hong Kong style xo sauce, fresh coriander and chilli.

PEKING DUCK LUNA STYLE (df) - \$58

Golden crispy premium duck infused with luxe Chinese rose wine, daikon, fresh scallions, 24 hr tamarind jus and tuscan kale.

GLACIER 51 TOOTHFISH (df)(gf) - \$60

150g Glacier Heard Island, QLD Toothfish, Green curry and English spinach emulsion, squid ink, snake beans and black cabbage.

DONGPO PORK BELLY (gf) \$42

Byron Bay Berkshire free-range Pork Belly, crispy leeks, star anise, and cinnamon dark soy sauce.



VEGETARIAN & VEGAN

KING OYSTER MUSHROOM

Small Plate (gf)(vegan) - \$22

Fresh cashew milk puree, pickle daikon, wakame and buttermilk and parsley emulsion.

THAI RICE NOODLE SALAD (gf) (vegan option available) - \$19

Seasonal premium leaf salad, cucumbers, pickle carrots, peanuts, bean sprouts and pickle onion. Vegan option available.

MOO SHU MOCK CHICKEN

WOK TOSSED (vegan) (df) - \$36

Crispy Shiitake mushroom and bamboo shoot.

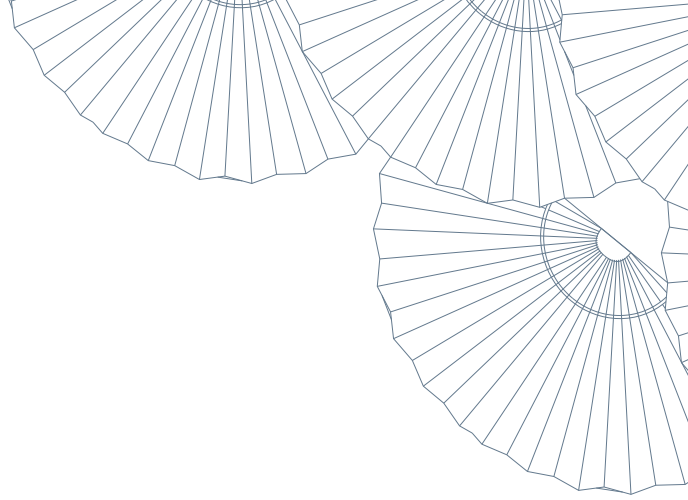
KUNGPAO STYLE EGGPLANT (vegan) - \$22

Miso, dry chilli and fried peanuts.

HONEY YUZU CRISPY FRIED

MOCK CHICKEN (v)(df) - \$36

Grilled pineapple, in-house made purple cabbage powder and nori.



RICE & SIDES

XO ASPARAGUS (gfo) - \$21

Chargrilled asparagus with Luna XO sauce and micro greens.

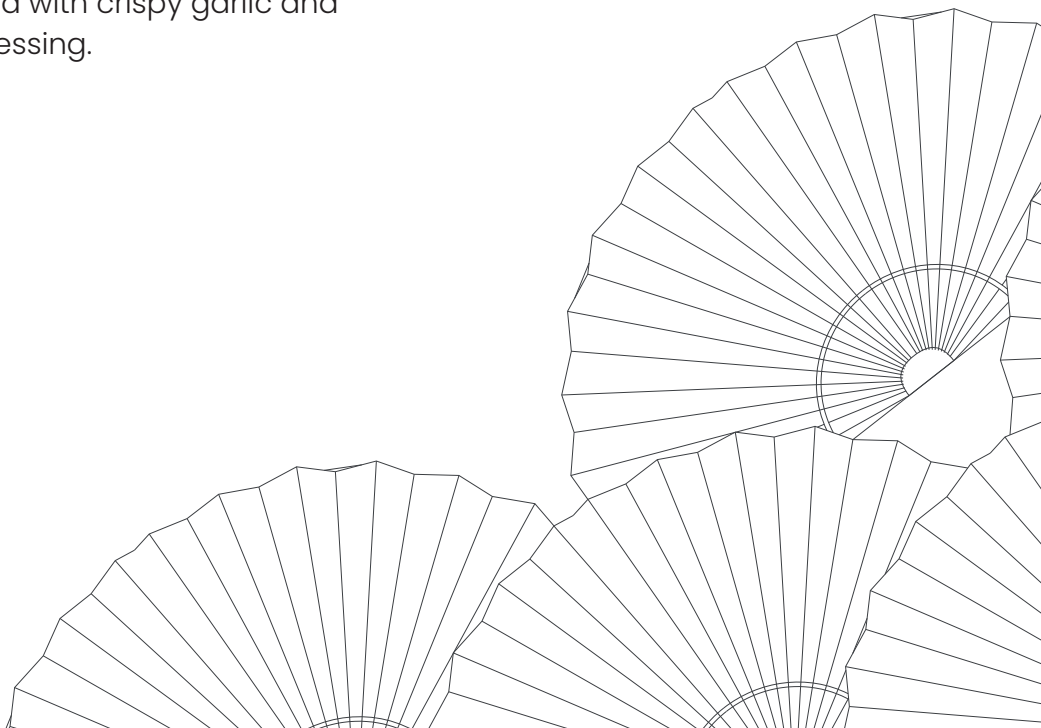
EDAMAME FRIED RICE (gfo) - \$18

Fresh English spinach puree, broccolini, and snow peas.

STEAM WHITE RICE (gf) (df) - \$8

GAI LAN (gfo) - \$18

Chinese broccolini, wok-fried with crispy garlic and vegetarian oyster sauce dressing.



DESSERT

PANDAN DEEP FRIED ICE CREAM - \$25

Caramelised popcorn, handmade freeze-dried raspberry powder and toffee sauce.

DARK CHOCOLATE MOUSSE (gfo) - \$25

70% cocoa, 24k gold, handmade rose crumble and black meringue.

STICKY DATE - \$25

Soft Sticky Date pudding served with vanilla ice cream and toffee sauce.

LYCHEE COCONUT RASPBERRY ICE CREAM (df)(vegan) - \$20

Dairy free ice-cream with fresh raspberries.

LUNA'S OPERA HOUSE - \$29

Inspired by the Opera House, Luna Lu's signature dessert to share is a coconut sponge made with lamington mousse, berry coulis and a crispy wattle-seed biscuit base.

WHITE CHOC ALEXANDER (SWEET & CREAMY COCKTAIL) - \$26

Hennessy VSOP Cognac, Belgian white chocolate Irish cream, dusted with light spice, and topped with a Guylilian chocolate sea shell.

MORITA ESPRESSO MARTINI (BITTER SWEET COCKTAIL) - \$25

Karu Morita Chipotle Vodka with in-house chocolate malt mix, double espresso and a dash of vanilla.

BANQUET MENU - \$99pp

Shared Banquet - Minimum of 4 guests.

ENTREE

KING OYSTER MUSHROOM (gf)(vegan)

Fresh cashew milk puree, pickle daikon, wakame and buttermilk and parsley emulsion.

PORK BELLY BAO

Crispy sticky pork belly, pickled carrot, spiced mayo and wild coriander.

MIX DIM SUM

Half moon, green dumpling and money bag.

MAIN

HONEY YUZU CRISPY FRIED CHICKEN (gfo)(df)

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

DONGPO PORK BELLY (gf)

Byron Bay Berkshire free-range Pork Belly, crispy leeks, star anise, and cinnamon dark soy sauce.

THAI RICE NOODLE SALAD (gf) (vegan option available)

Seasonal premium leaf salad, cucumbers, pickle carrots, peanuts, bean sprouts and pickled onion.

EDAMAME FRIED RICE (gfo)

Fresh English spinach puree, broccoli and edamame.

DESSERT

Chef's selection

BANQUET MENU - \$140pp

Shared Banquet - Minimum of 4 guests.

ENTREE

NATURAL OYSTERS

HOKKAIDO SCALLOP SASHIMI (gf)(dfo)

Cashew nut puree, pickled daikon, dashi, buttermilk parsley oil and Yarra Valley salmon caviar.

BLACK ANGUS RANGER VALLEY SHORT BEEF RIBS (gfo)(df)

Sticky sauce, fried shallots and fresh chilli.

MAIN

CANTON-STYLE SALMON (gf)

Tasmanian Salmon gently steamed with a savoury mix of soy sauce infused with coriander root, shaoxin wine, ginger and sesame oil.

SEAFOOD CANDIED FRIED RICE (gfo)

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

MOO SHU MOCK CHICKEN WOK-TOSSED (vegan)(df)

Crispy shitake mushroom and bamboo shoot.

GAI LAN (gfo)

Chinese broccoli, wok-fried with crispy garlic and vegetarian oyster sauce dressing.

DESSERT

Chef's selection

BANQUET MENU - \$160 pp

Shared Banquet - Minimum of 4 guests.

ENTREE

OYSTERS SERVED NATURAL OR WITH OSCIETRA CAVIAR

SELECTION OF HAR GOW AND DUCK DUMPLING

HIRAMASA KINGFISH SASHIMI MOSAIC (gf)(dfo)

White miso from Kyoto, oscietra caviar, yuzu and ginger dressing.

SESAME PRAWN TOAST (gfo)

King prawn mince coated in white sesame, sourdough.

MAIN

LUNA DUCK (df)

Crispy duck breast infused with luxe Chinese rose wine, daikon, fresh scallions, 24 hr tamarind jus and tuscan kale.

GLACIER 51 TOOTHFISH (df)(gf)

150g Glacier 51 Heard Island, Toothfish, Green curry, English spinach emulsion and squid ink.

SEAFOOD CANDIED FRIED RICE (gfo)

XO Hokkaido scallops, king prawns, beetroot puree, pickle cabbage and ginger.

XO ASPARAGUS (gfo)

Chargrilled asparagus with Luna XO sauce and micro greens

THAI RICE NOODLE SALAD (gf)

Seasonal premium leaf salad, cucumbers, pickle carrots, peanuts, bean sprouts and pickle onion

DESSERT

Chef's selection