

Cafe Lune dinner menu

starters

local marinated olives	6
flatbread, confit garlic, rosemary, fior di latte, parmesan	12
house made dip with flatbread	12
salt and pepper squid, paprika aioli, lime	14

mains

pasta orecchiette, chicken ragu with porcini mushroom, tomato and roast capsicum	26
saffron risotto, medley of mushrooms, Shropshire blue cheese	GF 24
pasta taglierini, prawn, salmon, chilli, garlic, pancetta, heirloom tomato and basil	28
salmon, crushed avocado, heirloom tomatoes, feta, basil, chorizo dressing	GF 33
tempura battered Coorong mullet, chips, lemon, aioli, coriander & vermicelli slaw	GFO 27
lamb rump with fregola 'macaroni cheese', baby onion, roasted carrot, mustard, jus	GFO 34
tomato pizza, basil, fior di latte, parmesan	VO 23
potato pizza, bacon, caramelised onion, rocket, fior di latte, parmesan	VO 24
soppressa pizza, tomato, olives, fior di latte	24
pumpkin pizza, tomato, zucchini, beetroot, dukkah	V 24

salads & sides

grilled chicken tenderloin, avocado, baby cos, basil, slaw, heirloom tomatoes, lemon vinaigrette	GF 18
haloumi salad, rocket, cos, pear, walnut, lemon vinaigrette	VO GF 12
fried chat potatoes, sea salt, aioli	VO GF 12

dessert

chocolate fondant, roasted strawberries, cream	14
cheeseboard, pear, lavosh, celery	GFO 22

VO- Vegan option available

GFO Gluten free option available

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Some vegan suggestions



orecchiette, heirloom tomatoes, basil, garlic, chilli, olive oil, lemon	24
pumpkin pizza, tomato, zucchini, beetroot, dukkah	24
greens bowl; asparagus, zucchini, charred brussel sprout, broccolini, baby spinach, quinoa, pine nut, sesame	19
butternut pumpkin, pepita, chilli, dukkah, spinach, mint, coriander, sesame, pine nut	17