

BRUNCH

9AM - 2PM DAILY

TOAST 8

two slices of sourdough toast, served with a side of jam OR peanut butter
**GF option available +3*

EGGS YOUR WAY 16

choice of scrambled, poached, or fried eggs served with two slices of sourdough toast

BURRATA & AVOCADO TOAST 26

sliced avocado, topped with burrata, basil, lemon zest, and olive oil, served on large slice of "Josephine" toast

SPICY SCRAMBLED EGGS 21

confit cherry tomato, ricotta cheese, topped with Calabrian chilli & sun-dried tomato oil, served on large slice of "Josephine" toast

FLORENTINE BAKED EGGS 23

shallots, garlic, cream, spinach, parmesan served with a side of our house-made focaccia

TRUFFLE MUSHROOM TOAST 24

porcini and button mushrooms, truffle cream sauce, served on large slice of "Josephine" toast

ITALIAN SALSICCIA 18

fennel sausage, served with Calabrian chilli & sun-dried tomatoes

ADD ON'S

**crispy bacon +6 *smoked salmon +7 *extra egg +3
*spinach +4 *mushrooms +6 *GF bread +3*

LUNA'S PIZZA POCKETS

house-made pizza flatbread filled with a choice of:

SMOKED SALMON 26

lemon, ricotta & chives, sliced cucumber, smoked salmon

CRISPY PROSCIUTTO & HAM 26

stracchino cheese, crispy prosciutto, ham, provolone, truffle oil, rocket

CAPRESE 24

basil pesto, sliced buffalo mozzarella, tomato

PASTRIES & SWEETS

BANANA BREAD 10

house-made banana & walnut bread, served warm with a side of butter

CHOC CHIP COOKIE 6

PLAIN CROISSANT 8

freshly baked croissant served with a side of jam & butter

**served warm*

ALMOND CROISSANT 10

twice baked almond croissant, filled with almond frangipane & creme patissier

**served warm*

HAND-MADE PASTA

LUNA'S BUG SPAGHETTI 38

house-made spaghetti, Moreton Bay Bug, pan-kissed cherry tomatoes, garlic

BEEF RAGU 38

house-made pappardelle, 9hr slow-cooked beef ragu, parmesan

TRUFFLE GEMELLI 34

house-made gemelli (twisted pasta), truffle sauce, mascarpone, parmesan

SPAGHETTI AGLIO & OLIO 28

house-made spaghetti, olive oil, garlic, chilli, crushed tomatoes, parsley

SALADS & SIDES

CAESER SALAD 26

white anchovy, chicken, roast garlic caesar dressing, croutons, crispy prosciutto, parmesan

ROCKET & PEAR SALAD 20

SHOESTRING FRIES 14

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and dairy.

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen 100% free. A 1.5% surcharge applies to all credit card transaction.

DRINKS

SPECIALTY COFFEE

Espresso	3.5
Macchiato	4
Piccolo	4
Long Black	4.5
Flat White	5
Latte	5
Cappuccino	5
Dirty Chai	5
Mocha	5

ICED COFFEE

Iced long black	5
Iced latte	6.5
Iced Chocolate	6.5

EXTRA'S

**soy, almond, oat, lactose free, syrups +50c*

**extra shot, large mug +1*

FRESH JUICE 7.5

select a combination of up to 3

**apple *orange *pineapple *ginger*

**cranberry *carrot *celery *lemon*

HOT DRINKS

Hot Chocolate	4.5
Chai Latte	4.5
Babychino	1.5

TEA 5

Green
Earl Grey
Chamomile
Peppermint
English Breakfast
Lemongrass & Ginger

CLASSIC COCKTAILS

**alcoholic drinks available*

*after 10am**

Bloody Mary	20
Mimosa	14
Aperol Spritz	18

Ask our friendly staff for our full bar menu after 10am

WINE BY THE GLASS

SPARKLING

Lloyd Brothers Picpoul Prosecco	12
Oxford Landing Riverlife Moscato	12

WHITE WINE

Pewsey Vale Riesling	16
Kangarilla Road Fiano	15
Man O' War Sauvignon Blanc	15
Haselgrove "Staff" Chardonnay	16
Aces & Arrows Vermentino	16

ROSE

Dominique Portet "Fontaine Rose"	15
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RED WINE

TarraWarra Estate Pinot Noir	18
Haselgrove Motepulciano	15
Greasy Fingers Shiraz/Grenache	12
Jim Barry "The Atherley" Malbec	14
Berrigan Sangiovese	16