

CALA LUNA

Cicchetti

(Italian Style tapas recommended 2/3 pp)

Pate

Duck Liver Pate, Pepper Corns, Wood Fired Bread
10

Chorizo

White Balsamic Caramel, Parsley

14

Prosciutto e Melone

San Danielle Prosciutto, Rockmelon, Parmesan

17

Formaggio e Zucchine

Grilled Hamoumi, Zucchini Pickles

14

Prawn Bruschetta

Tomato, Prawns, Aioli, Basil, Sour Dough

17

Croquettes

Crumbed Potato and Ham, Gazpacho Coulis

16

Manzo

Wagyu Beef Strips, Chilli, Rocket, Lemon

18

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Primi

Insallata Peche

Charred Peach, Buffalo Mozzarella, Jamon Crumb,
Balsamic, Pistachio
25

Capesante

Scallops, Chorizo, Tomato, Fried Gnocchi
25

Carpaccio di manzo

Raw Pasture Fed Beef, Testun Di Barolo, Chervil
23

Calamaretti Fritti

Fried Local Calamari, Rocket, Aioli
22

Antipasti

Chefs Selection From Markets or Menus
45
(V)35

CALA LUNA

Pasta

Ravioli con Coniglio

Rabbit Pasta, Game Jus, Lemon Pangrattato,
Parsley

26 34

Mezza Luna Porcini e Tartufo

Mezza Luna Pasta, Mascarpone, Truffle,
Mittagong Mushrooms

24 32

Spaghettoni con Granseola e Gamberi

Queensland Spanner Crab
Prawn, Zucchini, Chilli, Garlic

24 34

Tagliatelle al Sugo di Brasato

Slow Braised Beef, Red Wine, Pearl Mushrooms

26 31

Gnocchi con La Coda

Potato Pasta, Oxtail, Root Vegetables

26 32

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Dolce

Torta Pistacchio

Pistachio Ganache, Chocolate, Sponge,
Caramel Curd

18

Lamington

Vanilla, Raspberry, Chocolate,
Coconut Dacquoise, Macaroon Gelato

18

Pannacotta

Camomile Infused, Candied Orange
Seasonal Berries

17

Gelato Misto

Three Scoops of Varying House
Made Flavours

16

Semi Sfera e Cioccolato

Chocolate Mousse, Caramel Brulee,
Dark Chocolate

18

Selezione di Formaggi

Selection of European & Local Cheese,
Red Gum Honey, Nuts

24

Dolci Misti

Dessert tasting plate

25

Tea and Coffee

4.9

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Secondi

Piatto di Pesce

Fish, Mussels, Scampi, Prawn, Scallop
39

Anatra

Hawkesbury Region Duck Breast
Wild Baby Figs
34

Saltimbocca di Quaglia

Mudgee Organic Quail, Prosciutto, Fontina, Polenta
35

Filetto e Guancia di Manzo

100gm Pasture Fed Eye Fillet, Slow Braised Beef Cheek
36

300gm Angus X Limousine Scotch Fillet

Hilltop Stud Southern Highlands, Pasture/Grain Fed
Hierloom Vegetables, Piemonte Salsa
33

300gm 100 % Wagyu Scotch Fillet

Green Hills Southern Highlands, 300 day Grain Fed
Spinach Puree, Pancetta, Chianti Jus
48

Rack of Lamb

Milly Hill Armidale, NSW Organic Lamb
Hierloom Beetroot, Mint Pesto, Herbed Potato
39

Rocket leaves, aged parmesan, caramelised pear	11
Mixed leaves, orange, cherry tomato	11
Beer battered fries	9
Seasonal selection of vegetables	11
Sautéed spinach, pine nuts, pancetta	11
Glazed Kifler Potatoes, peas	11

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