

Sol & Luna

MODERN CLASSICS LUNCH

CHOICE OF APPETISER

Greek Salad (V)

Caper | Tomato | Cucumber | Capsicum | Feta Cheese | Olives | Red Onion

Stracciatella Cheese (V)

Heirloom Tomato | Basil | Crostini

Cream of Porcini Mushroom Soup (V)

Crouton | Crème Fraîche | White Truffle Oil

Parma Ham & Melon

Cantaloupe | Parma Ham | Marinated Tomato | Balsamic Reduction | Honey & Dijon Mustard Dressing

Tuna Panzanella

Seared Marinated Tuna | Pickled Cucumber | Red Onions | Heirloom Tomatoes | Cantaloupe | Sourdough Croutons | Aged Balsamic Vinegar

Supplementary \$8++

Gambas al Ajillo

Red Sea Prawns | Garlic | Butter | Chili Padi | White Wine

Supplementary \$10++

CHOICE OF MAIN COURSE

Sea Bass 'A La Plancha'

Ratatouille | Fennel & Mesclun Salad | Sautéed Green Pea | Roasted Shimeji Mushroom

Pan-Seared Chicken Leg

Roasted Broccolini | Carrot | Pomme Purée | Salsa Verde

House-Made Spaghetti 'Aglio Olio'

Tiger Prawns | Garlic | Chopped Red Chilies | Italian Parsley

Tortellini Pasta (V)

Ricotta Cheese | Mushroom Ragout | Fried Sage | Truffle Cream Sauce

Pork Rib "Cotoletta"

Cabbage & Apple Slaw | Lemon wedges | Tarragon sauce

*Supplementary \$14++

Roasted King Island Sirloin (160 Grams)

Pomme Purée | Broccolini | Chimichurri

*Supplementary \$18++

SET MENU

MONDAY TO FRIDAY

11AM - 2:30PM

2-COURSE | \$42++ pp

3-COURSE | \$48++ pp

CHOICE OF DESSERT

Vanilla Panna Cotta

Berry Compote | Clementine | Mint

Churros Con Chocolate

Orange Zest | 72% Valrhona Chocolate | Cinnamon Sugar

Greek Orange Custard Pie

Dehydrated Lime Meringue | Vanilla Ice Cream | Summer Berries

*Supplementary \$6++

BEVERAGE SUPPLEMENTS

\$15++ per glass

ITALY

Astoria Lounge Prosecco

Astoria Rose Prosecco

Bersano Monteolivio Moscato D'Asti

NEW ZEALAND

Saint Claire Marlborough Sauvignon Blanc

AUSTRALIA

Elderton E-Series Shiraz