

ALL DAY DINING | 11AM TO 5PM

MAINS

- Beer Batter Market Fish and Chips **GFO**

Apple and Kale Slaw, Yuzu Vinaigrette, Fries, Tartare

\$30
- Crumbed Kangaroo or Chicken Schnitzel

Yuzu-Kaffir Lime Slaw & Miso-Peppercorn Jus, Fries

\$34
- Grilled Pork Chop **GF**

Fries, House Salad, Umami Black Garlic Jus

\$32
- Butter Chicken **GF**

Rich Creamy Tomato Sauce, Kasturi Methi, Basmati Rice, Chicken Thigh

\$25
- Mushroom Pappardelle **V**

Creamy Mushroom Sauce, Parmesan Cheese, Sundried Tomato, Pine Nuts, Herb Oil

\$28

Add Chicken \$5
- Chicken Ceaser Salad

Bacon, Cos Lettuce, Ceaser Dressing, Parmesan Cheese, Croutons

\$26
- Roasted Pumpkin Green Curry **VG/DF**

Eggplant, Tofu, Green Beans, Jasmin Rice, Coriander, Chill Oil

\$32
- Gourmet Burger-Fried Kangaroo or Chicken

Brioche Burger Bun, Sriracha Mayonnaise, Lettuce, Rescue Tomato Chutney, Fries

\$35

Add Bacon \$3
- Steamed Vegan Momos **VG/DF**

Chilli Sauce, Carrot, Soya Chunk, Onion

\$19
- Lamb Taco

Seeks Kebabs, Mint and Coriander Chutney, Chaat Laccha Onion, Slaw, Paratha

\$25

DINNER | 5PM TO 10PM

STARTERS

- Prawn Betel Leaf **GFO**

Coconut Carmel, Granny Smith Apples, Chilli, Pickle Onion, Lemongrass Beurre Blanc, Prawn Crackers

\$28
- Kangaroo Tartare **GF**

Soya Cured Egg York, Capser and Gherkin Tartare, Spicy Tamarind Mayo, Potato Lays Chips

\$25
- Korean Fried Chicken **GF**

Kimchi QP Mayonnaise, Fried Chilli Oil, Curry Leaves

\$28
- Pork Belly Bites **GF**

Chilli Peanut Praline, Coriander, Apple Radish Slaw, Rendang Sauce

\$24
- Natural Oyster **GF/DF**

Kimchi, Tomato Juice, Lemon

\$4.5 each/\$22 half/\$40 dozen
- Lamb Seeks Kebabs

Mint and Coriander Chutney, Chaat Laccha Onion

\$27
- Steamed Vegan Momos **VG/DF**

Chilli Sauce, Soya Chunk, Carrot, Onion

\$19
- Tempura Cauliflower **V**

Chilli Oil, Spicy Tamarind Mayo

\$19

DESSERTS *available all day

- Chocolate Tart **V**

Miso Vanilla Cremieux, Peanut Praline

\$18
- Mango and Passionfruit Gateaux **GF/V**

Lewis Road Gin Botanical Ice-Cream

\$19
- Sticky Jackfruit and Sago Pudding **VG/GF/DF**

Coconut Caramel, Coconut Ice Cream

\$17
- Lewis Road Ice Cream

Vanilla or Chocolate, Chocolate Sauce

\$15

MAINS

- Pork Belly **GF**

Burnt Apple & Coconut Puree, Potato Gratin, Umami Black Garlic Jus, Cauliflower

\$40
- Slow-Braised Lumina Lamb Shoulder **GF**

Thai Red Curry Sauce, Mash Potato, Seasonal Vegetables, Rescue Tomato Chutney, Herb Oil

\$44
- Pan-Seared Snapper Fillet **GF**

Lemongrass Beurre Blanc, Miso-Roasted Cherry Tomatoes, Fried Potato, Cauliflower Puree, Grilled Broccolini

\$42
- Crumbed Kangaroo or Chicken Schnitzel

Yuzu-Kaffir Lime Slaw & Miso-Peppercorn Jus, Fries

\$34
- Roasted Pumpkin Green Curry **VG**

Eggplant, Tofu, Green Beans, Jasmin Rice, Coriander, Chill Oil

\$32

Meat Option +\$10
- Gourmet Burger-Fried Kangaroo or Chicken

Brioche Burger Bun, Sriracha Mayonnaise, Lettuce, Rescue Tomato Chutney, Fries

\$35

Add Bacon \$3

SIDES *available all day

- Fries **V**

Garlic Aioli

\$14
- Seasonal Vegetables **V**

Table Butter

\$9
- Apple and Kale Slaw **VG**

Yuzu Vinaigrette

\$9
- Wok Cauliflower **VG**

Rendang Sauce, Coriander, Crushed Peanuts

\$9
- Seasonal Roast Potato **V**

\$9
- Paratha (each)

\$4



Restaurant Lunar and Bar

VGO - Vegan Option Available
GFO - Gluten Free Option Available
DF - Dairy Free
V - Vegetarian
VG - Vegan



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