

La
Luna
BISTRO

320 Rathdowne Street, Carlton North, Vic 3054
Contact Lynda or Lauren on 93494888

Functions options

La Luna bistro can offer a variety of options for your function. We have two private rooms upstairs that can accommodate up to 30 people sitting down. We can also offer exclusive use of down stairs dining room & weather permitting the outside courtyard.

We would love to show you our venue & discuss the menu options. Attached are a few sample menu's, menus will vary with seasonal availability, we can also cater for vegetarians, celiac or any other allergy or special dietary needs. Menus can be tailored to your function requirements.

La Luna Bistro is a fully licensed venue we have a number of beverage packages are available, alternatively you are welcome to choose a selection from our wine list. When planning your function please note bar closing times 4.30pm for lunch 11pm for dinner.

If you are celebrating a special occasion we very happy to make a cake for the occasion and arrange flowers for the room (or your special guest).

Rooms

Exclusive use of the dining room

Up to 56 guests maximum on three tables, 40 guests on one table.

Minimum spend of \$10000 on a Friday and Saturday night, this varies for week nights and lunch functions.

Larger Room

Up to 32 guests maximum on two tables, 20 guests (one table).

Minimum spend of \$3500 on a Friday and Saturday night, this varies for week nights and lunch functions.

Smaller room

Up to 20 guests maximum on two tables, 12 guests (one table).

Minimum spend of \$1500 on a Friday and Saturday night, this varies for week nights and lunch functions.

All bookings in December & November require a 10% deposit

Menu NO1

\$88.50 per person

First course of shared dishes, and then allows guests to choose their main course.

To start

House made bread of the day, Chapman Hill extra virgin olive oil

Shared dishes of seasonal delicacies

(dishes may include, house cured salmon with apple & cucumber salad, pork & fennel sausages, House cured salami & meats with pickles & crunchy bread)

Choice of mains

Crackling wrapped loin of roast pork, cider braised cabbage, and apple.

Crisp duck leg, cassoulet, beans and parsley crumb.

Slow braised rabbit joints, Swedes, spinach and baby carrots.

Filet Mignon (bacon wrapped) 220gm beans, pepperonata. & red wine jus.

Rump 400gm, beans, pepperonata. & red wine jus.

Smoked Ricotta gnocchi, pumpkin, hazelnuts and thyme

Shared sides

Garden salad, sauteed potatoes, sauteed spinach

Mezze dessert

shared dessert a taste of the dessert menu

Menu NO2

\$125 per person

This menu allows guests to choose their own entrée, main & dessert.

Entrée

Bacon croquettes, bacon mayonnaise.

House smoked salmon, green apple, herbs & horseradish cream.

Pork & fennel sausage, aioli, herbs.

Duck & spinach, filo pastry pie, labne, soft herbs.

Carrot, feta, chickpea salad, herbs, currants, sunflower seeds, & pinenuts

Main

Crackling wrapped loin of roast pork, cider braised cabbage, and apple.

Crisp duck leg, cassoulet, beans and parsley crumb.

Slow braised rabbit joints, Swedes, spinach and baby carrots.

Filet Mignon (bacon wrapped) 220gm beans, pepperonata. & red wine jus.

Rump 400gm, beans, pepperonata. & red wine jus.

Smoked Ricotta gnocchi, pumpkin, hazelnuts and thyme

Shared sides

Garden salad, sauteed potatoes, sauteed spinach

Dessert

Vanilla-bean crème brûlée

Tiramisu (Adrian's classic)

Tart of the day served with ice cream

Cheese plate for one

Chefs Banquet

\$105.00

A rolling banquet of seasonal dishes served family style.
This is a sample of some of the items that may be served

Tasting plate, selection of all our house made small goods, pickles.
House smoked Salmon, cucumber & apple salad, horseradish cream.

Bacon & onion croquettes & bacon mayonnaise.
Pork & fennel sausage, walnut & chive salad, aioli.
Garlic & chilli prawns.

Char-grilled aged beef (aged on the premises)
Slow braised Lamb shoulder, coriander, parsley red onion & caper salad.
Crackling wrapped roll of roast pork
Sautéed Kipfler potatoes
Sautéed greens, garlic & a little chilli.

Mezze dessert tasting plates

This menu is also available with the option of matched wine at \$138 per person or alternately with the addition of roast suckling pig at \$135 per person