



**SOLE È LUNA**

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**RISTORANTE ITALIANO**

Welcome to Sole E' Luna where you can enjoy authentic Italian flavours crafted with care. Our menu is inspired by the rich culinary traditions of Italy, featuring dishes prepared with locally-sourced produce, imported Italian cheeses, and the finest ingredients. Whether you're joining us for a quick espresso or a leisurely meal, we hope you find something to delight your palate.

## BREAKFAST

Eggs Benedict	\$30	
poached eggs, slow braised brisket, spiced hollandaise and sourdough (gfo)		
Avocado Salmon	\$29	
smashed avocado, smoked salmon, poached eggs and sourdough (gfo)		
Vanilla Panna Cotta	\$22.5	
granola, fresh berries and yogurt (gf)		
Wild Mushroom	\$25.5	
sautéed mushrooms, house made rocket pesto, shaved parmesan, sourdough and poached eggs (gfo)		
Toast with Conserves	\$14	
sourdough toast or fruit toast with butter and house made conserve (gfo)		
Eggs Your Own Way	\$23	
scrambled, poached or fried on toast (gfo)		
Veggie Way	\$24	
roasted tomatoes, sautéed mushrooms, house made hashbrowns, spinach and fried eggs (gfo)		
Eggplant Calabrese Eggs	\$29	
eggplant, Italian sausage, poached eggs and flat bread (gfo)		
Blueberry Pancakes	\$24	
pancakes with maple and blueberry coulis, whipped ricotta		
Additional Items		
Egg - Poached, Fried, Scrambled	\$6	
Mushroom, Roasted Tomato, Spinach, 1/2 Avocado	\$6	
Continental Sausage, Smashed Avo, Bacon, Smoked Salmon	\$6	

## LUNCH

Sausage Pasta	\$30	
tomato, Italian pork sausage and parmesan (gfo)		
Chicken Parm	\$28	
chicken breast, tomato sugo, provolone cheese, house green leaf and house chips		
Fried Squid Avo Smash	\$28	
smashed avo base, tender fried squid and spiced house salad (gf)		
Mushroom Burger	\$28	
grilled chermoula spiced mushroom, avo, tomato, lettuce, rocket pesto and brioche bun (gfo)		
Steak sandwich	\$32	
scotch fillet, provolone cheese, aioli, tomato jam, lettuce, sourdough toast and house chips (gf/df)		
Steak Fritz	\$35	
250g porterhouse Naz Tassoni steak, chips and garlic butter (gf)		
Add 3 black garlic prawns	\$9	
Sole E Luna Tart	\$21	
spinach and ricotta tart, house salad and shaved parmesan (v)		
Linguini Prawn Pescatore	\$32	
tomato sauce, garlic, chili, cherry tomato, black tiger prawns and linguini (gfo)		
Spaghetti All 'Olio	\$25	
olive oil, chili, parsley, garlic and parmesan (gfo/v)		

## SIDES

Mixed Antipasto	\$29	
Arancini	\$14	
Bowl of Chips	\$12	
Sauteed Greens	\$12	
House Salad	\$8	
Sourdough and Oil	\$10	

## HOT DRINKS

Cappuccino, Latte, Flat White, Piccolo, Mocha, Long Black, Short Black, Short Mac, Long Mac, Spiced Chai, Hot Chocolate	\$5.5	\$6
Matcha		\$6.5

## TEA

English Breakfast, Earl Grey, Green Tea, Lemongrass and Ginger, Peppermint, Camomile	\$5.5	
Sticky Chai	\$6.5	

## ALTERNATIVE MILKS

Skim Milk, Soy, Lactose Free, Oat, Almond

## SYRUPS

Vanilla, Caramel, Hazelnut

## COLD DRINKS

Affogato	\$7.5	
Iced Latte	\$6.0	
Iced coffee, mocha, chocolate, chai, matcha	\$9.5	

## MILKSHAKES

Vanilla, Strawberry, Chocolate, Caramel	\$8.5	

## SOFTDRINKS

Coke, Sprite, Coke Zero, Lemon Lime Bitters	\$6	

## JUICE

Pineapple, Orange, Apple

## Sparkling Water

Info
gf - gluten free
gfo - gluten free option
v- vegetarian



**SOLE È LUNA**

All credit card transactions incur a processing fee - Visa/MasterCard 1.65% and Debit/Savings cards incur a processing fee of 30c.

There is a 10% Sunday surcharge and a 20% public holiday surcharge.

Sole E Luna requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering. We will endeavour to accommodate your dietary needs; however Sole E Luna cannot be held responsible for traces of allergens.