

# TASTING MENU - SPRING 2021

**TASTING MENU - \$85 PER PERSON**  
**MATCHING WINES - \$130 PER PERSON**

## OYSTER MUSHROOM CEVICHE

SHREDDED OYSTER MUSHROOMS, COCONUT, FERMENTED POBLANO AND PINEAPPLE

## ROASTED PADRON AND MANCHEGO CROQUETTAS

CRISPY BECHAMEL CROQUETTAS FILLED WITH ROASTED SPICY PADRONS AND MANCHEGO CHEESE, SERVED WITH AIOLI

*PAIRED WITH: DAL ZOTTO PROSECCO, KING VALLEY, VIC*

## SMOKED WATERMELON TOSTADA

SMOKED WATERMELON, REFRIED BLACK BEANS, PICKLED CUCUMBER, GUAJILLO CREMA

## TORTILLA

TRADITIONAL SPANISH POTATO OMELETTE, SERVED WITH AIOLI

*PAIRED WITH: DOG POINT SAUVIGNON BLANC, MARLBOROUGH, NZ*

## MOQUECA

BRAZILLIAN SEAFOOD STEW COOKED IN A SPICY COCONUT, TOMATO AND LIME BROTH, SERVED OVER RICE

## PATATAS BRAVAS

FRIED POTATOES, DRESSED IN AIOLI AND A SMOKED TOMATO AND FERMENTED CHILI SAUCE

*PAIRED WITH: TARRAWARRA ESTATE CHARDONNAY, YARRA VALLEY, VIC*

## PERI PERI CHICKEN

FIRE ROASTED CHICKEN, BASTED IN A FERMENTED PERI PERI SAUCE. SERVED WITH A SPICY CHIMICHURRI

## TIJUANA CAESAR SALAD

BABY COS, TRADITIONAL CAESAR DRESSING, PARMESAN AND CROUTONS

*PAIRED WITH: FAT BASTARD MALBEC, MENDOZA, ARGENTINA*

## CHEFS SELECTION DESSERT

ALTERNATING DESSERTS SELECTED BY OUR PASTRY CHEF

*PAIRED WITH: PAIR CHANGES WITH DESSERT OFFERING*

### OUR FOOD PHILOSOPHY

IT'S ALL ABOUT RECREATING THOSE MAGICAL MEMORIES THAT ONLY FOOD CAN BRING INTO YOUR LIFE. TRADITIONS THAT YOU THOUGHT WERE LOST, BROUGHT BACK IN A BRAND NEW WAY.

MY GRANDMOTHER WOULDN'T BE TOO IMPRESSED WITH WHAT I'VE DONE TO HER DISHES, BUT I PROMISE THAT YOU WILL BE.

**X SHANNON**

# LONA MISA

### DIETARY REQUIREMENTS

**ALL MENU ITEMS ARE VEGAN.** MOST DISHES ARE GLUTEN FREE, PLEASE ASK YOUR SERVER FOR ANY EXCEPTIONS.

AT LONA MISA WE TAKE FOOD ALLERGIES SERIOUSLY. WE WILL DO OUR BEST TO MEET ALL DIETARY REQUIREMENTS UPON REQUEST. HOWEVER THE KITCHEN DOES CONTAIN ALLERGENS AND WE CANNOT GUARANTEE NO TRACES.