

SEASONAL TASTING MENU



TASTING MENU - 89 PER PERSON
MATCHING WINES - 136 PER PERSON

ROASTED POBLANO & PARMESAN CROQUETAS

CRISPY BECHAMEL CROQUETAS WITH POBLANO PEPPERS AND VEGAN PARMESAN CHEESE, SERVED WITH ANCHO AIOLI

ANTICUCHOS

MUTTON SKEWERS OVER COALS, WITH PAPAS AL AJI AMARILLO AND LENTIL SOUR CREAM, TOPPED WITH CRISPY SWEET POTATO

PAIRED WITH: CALEDONIA AUSTRALIS METHOD ANCESTRAL GIPPSLAND, VIC

TAMALES

BANANA LEAF STEAMED MASSA, TOPEED WITH CACTUS SOFRITO, TRIPLE COOKED CORN, MOJO VERDE AND LIME CREMA

TARTARE - ADD ON \$13

STEAK TARTARE, SERVED WITH RICE CRACKERS, CAPERS, CORNICHONS, SHALLOTS & VEGG YOLK

PAIRED WITH: PARISH VINEYARD RIESLING, COALRIVER VALLEY, TASMANIA

PERI PERI POLLO

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

TIJUANA CAESAR SALAD

BABY COS, ANCHOVY DRESSING, PARMESAN & CROUTONS

PAIRED WITH: DOMAINE DE BEL-AIR BEAUJOLAIS BLANC, BEAUJOLAIS, FRANCE

CHAMPIÑONES ESPAÑOLES

PEDRO XIMENES, BRAISED MUSHROOMS, SERVED ON GRILLED FOCACCIA

PAIRED WITH: MATIAS RICCITELLI HEY MALBECI, MENDOZA, ARGENTINA

CHEFS SELECTION DESSERT

ALTERNATING DESSERTS SELECTED BY OUR PASTRY CHEF

PAIRED WITH: FROGMORE ICED RIESLING, CAMBRIDGE, TAS, AUSTRALIA

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.