

# 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

PLANTAIN LEAF STEAMED MASA TOPPED WITH CACTUS AND TRIPLE COOKED CORN & CHOCOLATE MOLE NEGRO

*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 MALBECCI, MENDOZA, ARGENTINA*

## CHEF'S 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

AT LONA MISA, WE ARE COMMITTED TO ACCOMMODATING YOUR DIETARY NEEDS AND PREFERENCES. MOST OF OUR DISHES ARE GLUTEN-FREE. PLEASE CONSULT YOUR SERVER FOR ANY EXCEPTIONS. WE TAKE FOOD ALLERGIES VERY SERIOUSLY AND WILL DO OUR UTMOST TO MEET YOUR DIETARY REQUIREMENTS UPON REQUEST. HOWEVER, PLEASE BE AWARE THAT OUR KITCHEN DOES HANDLE ALLERGENS, AND WE CANNOT GUARANTEE THAT OUR DISHES ARE COMPLETELY FREE FROM TRACE AMOUNTS.