

# Cala Luna

---

---

Cala Luna Restaurant began in 1997 and has consistently had a strong reputation for serving excellent quality Italian food. This reputation has been forged by continually using the best ingredients available. Many of the ingredients we use today have been sourced from our farm. We hope that you enjoy your experience. Everything at Cala Luna is prepared at the time of cooking so your patience is appreciated.

## **Our Summer Menu**

Is a combination of classic and innovative new dishes. The farm is producing an array of poultry so it is fitting that we offer our own quail and turkey at the moment. All the game is organically grown and free range. Seafood is also an important part of summer food in Italy as it is in Australia and this is reflected by the choice offered at the moment from local prawns to Wild Barramundi from the Northern Territory.

All of beef for the summer menu is from grass fed animals as we believe that ensures the best flavour. Angus Limousine cross is displaying some of the best fillets, some of which is sourced from our southern highlands property. When sourced from our butcher we only purchase meat from the same cross and region to ensure consistency in flavour. Enjoy!

We do also sell a wide range of our organically grown produce from our farm, Quails, Ducks, Chicken, Veal and our famous honeys. Just ask for more information.

# Cala Luna

---

---

*Grana padano with mixed olives and crustini*  
9.9

## Primi

### Antipasto

Selection of entrees and seasonal produce  
29

*Recommended Wine*  
*Gancia Prosecco*

### Calamaretti

Squid lightly dusted in flour and shallow fried  
18

*Recommended Beverage*  
*Peroni, Moretti*

### Quaglie

Whole stuffed Quail with white polenta, spinach and jus  
19.9

*Recommended Wine*  
*Italia Primitivo*

### Carpaccio di Manzo

Beef Carpaccio with watercress, baby wild figs, gorgonzola & walnuts  
19

*Recommended Wine*  
*Bimaris Pinot Noir*

### Cappasanta con Tortellini

Seared scallops accompanied by cannellini bean tortellini  
with a green bean & eshallot salad  
19.9

*Recommended Wine*  
*Sherwood Sauvignon Blanc*

# Cala Luna

---

---

## Pasta e Risotto

*(All pasta's are hand made on premise)*

Agnolotti con Taleggio di capra e patate  
Potato and Taleggio Agnolotti with pumpkin,  
confit garlic and burnt sage butter

21 28

*Recommended Wine*

*Tall Poppy Chardonnay*

## A la Casa Linga

Saffron fettucine with Prawns, Scallops, Fresh Peas, tomato, Chilli & herbs

22 29

*Recommended Wine*

*Benwarin Verdelho*

## Risotto con Tartuffo

Al Dente Risotto cooked with mixed mushrooms,  
black Alba truffles & fresh parsley

21 28

*Recommended Wine*

*Italia Pinot Grigio*

# Cala Luna

---

---

## Secondi

### D'anatra con raddicio insalata

Duck breast with with grilled radicchio, orange segments and black olives  
32

*Recommended Wine*  
*Burchino Chianti Classico*

### Filetto di manzo con porcini buro

Grass Fed Angus Limosine cross Fillet of Beef with potato terrine,  
spinach and porcini butter  
32

*Recommended Wine*  
*Stonefish Cabernet Sauvignon*

### Maialino da latte

Baby Suckling Pig with apple sauce  
36

*Recommended Wine*  
*Tall Poppy Voignoir*

### Pesce Del Giorno con Sugo di Pomodoro

Fish Fillet in a light tomato sugo with pesto pangrattato  
32

*Recommended Wine*  
*Tall Poppy Chardonnay*

### Agnello alla Romana

Our own Organic southern Highlands Lamb Loin with herb salad  
32

*Recommended Wine*  
*Burchino Chianti Classico*

## Contorni

Polenta Chips (9)  
Spinach & Pine Nut Salad with Persian Fetta (10)  
Rocket, Parmesan and Roast Olive Salad (9)  
Shoe string fries (7)

# Cala Luna

---

---

## Dolce

Vanilla fagiolo panacotta con fragola e gelatina di prosecco

Vanilla bean panacotta with strawberry and prosecco jelly

14.9

Torta di Limone e Mascarpone

Home Made Lemon and Mascarpone Tart

13.9

## La storia di Cicolata

Cala luna story of chocolate consists of a chocolate marquise  
chocolate sorbet and orange & chocolate truffles. All house made

18.9

## Tiramisu

Classically made with Chocolate, Coffee and Cream

13.9

## Affogato

House made vanilla bean ice cream with frangelico and espresso

14.9

## Gelati e Sorbeti

Mixed Selection of House Made Gelato and Sorbet

13.9

*We also have a wide selection of Dessert wines, Fortifieds, Liquors and digestives  
that are all listed in our wine list. Please ask for assistance if required.*

## Cheese Plate

*Your choice of 3 cheeses Serves*

Taleggio (*Strong Northern Italian Cows Milk*)

Gorgonzola Dolce (*Mild Creamy Italian Blue*)

Pecorino Sardo (*Salty Sheeps milk Hard Cheese*)

French Goats Milk (*Creamy with a slight bite*)

22