



Wine-matched dinner – an example of a Summer menu at Casa Luna – \$120.00 per person (all-inclusive accommodation, breakfast and wine-matched dinner packages available – from \$475.00 to \$525.00 for 2 persons)

Warm olive cheese balls – pimento-stuffed olives rolled in rich cheese pastry and baked

Negroni Fizz – the classic cocktail named after its inventor, Count Negroni – ours has red vermouth, gin and Campari topped with local sparkling wine

Baby ciabattini rolls, freshly baked, with E.V. robusta extra virgin olive oil

Salad Caprese – sun-ripened tomatoes, creamy fresh mozzarella, basil and extra virgin olive oil dressing
Red Feet Pinot Grigio 2016

Local Black Angus beef tagliata – wood-grilled beef, rested in a Sicilian salmoriglio sauce of best oil, capers and oregano, sliced and tossed with baby leaf salad from the garden, served with saffron chilli peperonata
Politini Nero D’Avola 2015

Almond nougat semifreddo with a sliver of cherry tart and coffee-poached cherries
Dal Zotto Elena – fortified pinot grigio

Espresso coffee with Chocolatier truffles

Three course dinner – a sample of Autumn offerings in Casa Luna’s dining room – \$77.50.00 per person

Jumbo olives and fennel taralli

Freshly baked ciabattini rolls with a dollop of Tollpuddle goat curd in E.V. robusta extra virgin olive oil

Fresh pear salad with toasted walnuts, Balsamic onions, red wine vinegar-poached currants and shaved Pecorino cheese, sour cream dressing

Quail cacciatora – in the style of the hunter’s wife, in a robust sauce of tomatoes, herbs and white wine, served on grilled garlic polenta, accompanied by a salad of bitter greens

Flourless chocolate espresso cake served with Casa Luna’s own coffee icecream

Italian banquet -a suggestion for Winter, served family style in the centre of your table – \$70.00 per person

Grissini wrapped with prosciutto; home grown and cured olives

Our own sour dough, with King Valley Dairy cultured butter

Scottiglia – an ancient Tuscan mixed meat stew with tomatoes and red wine, traditionally made with 7 meats, served on grilled bread. This dish recalls poorer times when peasants brought what they could afford to the host’s house, who would cook all meats together for the group to enjoy. A salad of mixed leaves.

Italian and local cheeses with fruit bread, dried muscatels, toffeed apple slices and local walnuts, or apple and amaretti biscuit pudding, topped with meringue



Two course dinner – an idea for Spring – \$60.00 per person

Freshly baked ciabattini rolls with “bull’s eye” – a drop of Balsamic in EV olive oil for dipping; our own olives

Asparagus grilled and served with a sauce of chopped boiled lemon, green olives, parsley, capers and extra virgin olive oil

Salt bush lamb slow-cooked in white wine, finished with peas, egg and Parmesan

Light Antipasto Dinner – for times when something lighter is required – \$45.00 per person

Local Formici prosciutto and salami, bresaola and Mt Zero olives,
grissini, and freshly baked ciabatta rolls

Green tomato antipasto in herbed oil

Baby peppers stuffed with tuna

Zucchini flower frittata

Home-grown shallots caramelised in vermouth

Affogato – vanilla icecream “drowned” in a shot of espresso, drizzled with warm chocolate syrup