

Events

At La Luna Bistro we are able to provide a variety of options for your event.

We have two private rooms upstairs that can seat up to 24 guests and we can offer exclusive use of our main dining room, which seats up to 50 guests, and weather permitting exclusive use of the outside courtyard.

For larger events, our sister venue Bouvier Bar can accommodate up to 80 guests seated and 150 for stand-up canapé style events.

Menu options can served individually plated or as part of a sharing feast, we are always happy to tailor menus to suit your individual requirements.

Special menus that include suckling pigs, themed wine dinners, and degustation events are our speciality, feel free to contact us we would love to discuss your event and how we can design a menu to suit your specific needs.

La Luna bistro has a large selection of 60-day dry-aged beef and marble score 4 grass-fed beef, that can also be cut to your requirements and included in your menu.

Wherever possible vegetarian, vegan, allergy, and all other dietary requirements can be accommodated please don't hesitate to ask us about these options.

The following menus are all sample menu's and can be tailored to suit your requirements. Subject to seasonal changes.



[Events](#)

[Menu 1](#)

[Menu 2](#)

[Chef's Feast](#)

[More](#)

[Contact](#)



Menu 1

\$110 per person

Shared entrée, choice of main, shared desserts

Shared entrée

Choose 4

House cured small goods, olives, pickles, crackers (GF)

House smoked salmon, horseradish, fermented cucumber, rye crisp (GF, P)

House made sausage, seasonal accompaniment (GF)

Saffron arancini, salsa verde (V)

Garlic & chilli butter prawns, grilled bread (GF, P)

Breasola & pastrami tasting plate, pickles, rye crisp (GF)

Steak Tartare, egg yolk, beef tendon crisp (GF)

Seasonal vegetarian entrée (V)

Choice of mains

Choose 4

Rolled porchetta roast, seasonal accompaniments (GF)

Fish of the day, seasonal accompaniments (GF, P)

Chickpea & eggplant tagine, spinach (GF, Vegan)

House made potato gnocchi, seasonal accompaniments (V)

Pappardelle, vongole, prawns, chilli, white wine (P)

Confit duck & nettle risotto, roasted mushrooms, Parmesan (GF)

Filet mignon (bacon wrapped) 200gm (GF)

Porterhouse Steak 280gm (GF)

Rump Steak 350gm (GF)

Side dishes to share

Choose 1 x veg, 1 x starch

Hand cut fries, fennel salt

Beef fat roast potatoes, rosemary salt

Steamed green beans, salsa verde

Heirloom tomatoes, goats feta, herbs, red wine dressing

Shared desserts

Mezze dessert tasting plates

OR

Selection of cheeses & seasonal accompaniments

La
Luna
BISTRO

Events

Menu 1

Menu 2

Chef's Feast

More

Contact

2



Menu 2

\$145 per person

Choice of entrée, main, dessert

Choice entrée

Choose 4

House smoked salmon, horseradish, fermented cucumber, rye crisp (GF, P)

House made sausage, seasonal accompaniment (GF)

Saffron arancini, salsa verde (V)

Garlic & chilli butter prawns, grilled bread (GF, P)

Breasola & pastrami tasting plate, pickles, rye crisp (GF)

Steak Tartare, egg yolk, beef tendon crisp (GF)

Seasonal vegetarian entrée (V)

Figs, prosciutto, blue cheese, burnt honey (GF, seasonal)

Glazed char grilled octopus, potato, capers, parsley (GF, P)

Choice mains

Choose 5

Rolled porchetta roast, seasonal accompaniments (GF)

Fish of the day, seasonal accompaniments (GF, P)

Chickpea & eggplant tagine, spinach (GF, Vegan)

House made gnocchi, seasonal accompaniment (V)

Pappardelle, vongole, prawns, chilli, white wine (P)

Confit duck & nettle risotto, roasted mushrooms, Parmesan (GF)

Filet mignon (bacon wrapped) 200gm

Porterhouse Steak 280gm

Rump Steak 350gm

OR

Add 550gm Rib Eye,

\$35 supplement for each steak

Side dishes to share

Choose 1 x veg, 1 x starch

Hand cut fries, fennel salt (V)

Beef fat roast potatoes, rosemary salt (GF)

Steamed green beans, salsa verde (GF, V)

Heirloom tomatoes, goats feta, herbs, red wine dressing (GF, V, seasonal)

Choice of desserts

Choose 4

Cardamom infused crème brûlée (GF)

Dessert Taster for one (GF)

Apricot frangipane, whipped cream

Vanilla cheesecake, poached peaches, raspberries (GF)

Dark chocolate mousse, almond daquois, seasonal berries, salted macadamia praline (GF)

Tiramisu

La
Luna
BISTRO

Events

Menu 1

Menu 2

Chef's Feast

More

Contact

3



Chefs Feast

\$135 per person +

\$75 per person for wine match

All dishes to share at the table

Freshly shucked oysters,
mignonette (GF, P)

House made small goods,
olives, pickles, crackers (GF)

House smoked salmon,
horseradish, fermented
cucumber, rye crisp (GF, P)

Garlic & chilli prawns,
grilled bread (GF, P)

House made sausage, seasonal
accompaniments (GF)

House dry aged, grass fed, Victorian
beef, Rib Eye, selection of sauces (GF)

Rolled porchetta roast, seasonal
accompaniments (GF)

Hand Cut Fries

Rocket Salad, mustard
dressing, parmesan

Mezze dessert tasting plates

OR

Cheese selection, seasonal
accompaniments (GF)

Available Add on's

House baked focaccia, extra virgin
olive oil & butter \$5 per person

Canapés \$8 per person (one canapé),
\$16 per person (two canapés)

Freshly shucked oysters \$7 per piece

550gm Rib Eye \$35
supplement for each steak

Whole roast suckling pig
(can only be added to sharing
menus) – minimum of 10 guests

Chefs Feast + suckling Pig \$185pp

Please speak to us if you would
like any speciality beef cuts

Whole Basque Cheesecake
(suitable for 12 guests) \$220

BYO Cakes cut and plated \$7.50pp

BYO Wine \$35pp

Styling & Hire

Flowers, specialised furniture,
additional artwork, and personalised
styling can all be organised to
suit your needs. We have our own
in-house specialists, or we can
recommend some of our favourite
people in the local area and are
also alternatively happy to work
with your preferred providers.

Audio visual

We can provide audio visual
equipment to suit your needs or
you are welcome to have your
providers take care of your needs.

To secure a booking a deposit of
15% of the estimated bill to be
paid and the remaining amount to
be paid on the day of the event

Some events may require a
minimum spend (depending
on the day of the week.

**For more information or to
make a booking, feel free to
contact Lynda or Lauren**

+61 3 93494888

**eat@bouvierbar.com.au or
eat@lalunabistro.com.au**



La
Luna
BISTRO

Events

Menu 1

Menu 2

Chef's Feast

More

Contact

4

