

Verde Luna Restaurant

TASTE OF THE MEDITERRANEAN

Menu & Wine List

FULLY LICENSED

SORRY NO SPLIT BILLS

BYO WINE ONLY
(SURCHARGE APPLIES)

115 TUDOR STREET
HAMILTON NSW 2303
PH: 4961 3949



Verde Luna Restaurant

TASTE OF THE MEDITERRANEAN

Breads

<i>Garlic Bread</i>	<i>\$7.9</i>
<i>Cheese Bread</i>	<i>\$8.9</i>
<i>Garlic & Herb</i>	<i>\$7.9</i>
<i>Bruschetta</i>	<i>\$9.9</i>

Salads

<i>Caesar Salad</i>	<i>\$19.9</i>
<i>Greek Salad</i>	<i>\$19.9</i>
<i>Garden Salad</i>	<i>\$15.9</i>

Starters

<i>Garlic Sizzling Prawns served with rice</i>	<i>\$31.9</i>
<i>Creamy Chilli Prawns served with rice</i>	<i>\$31.9</i>
<i>Black Mussels in Ginger and Garlic</i> <i>Served in white wine and perno stock</i>	<i>\$29.9</i>
<i>Black Mussels with Chilli and Onion</i> <i>Served in napolitana sauce and topped with fresh basil</i>	<i>\$29.9</i>

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Pasta

Choose from Spaghetti, Fettucine, Penne
(all pasta contains Onion, Garlic, Shallots and Parmesan Cheese)

Napoletana Italian fresh tomato and basil	\$23.9
Bolognese Beef, pork, veal, tomato	\$26.9
Carbonara Bacon, shallots, egg, garlic cream	\$29.9
Boscaiola Bacon, mushroom, cream	\$29.9
Alfredo Parmesan, pepper, white wine cream	\$27.9
Sicilian Mussels, scallops, prawns, squid, garlic, chilli, shallots	\$36.9
Matricana Bacon, onion, capsicum, tomato	\$29.9
Puttanesca Olives, eggplant, capsicum, tomato	\$29.9
Primavera Pumpkin, asparagus, pesto, cream	\$29.9
Marinara Mussels, scallops, prawns, squid, garlic, creamy tomato	\$37.9
Du Supori Creamy tomato, shallots, prawns and avocado	\$37.9

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Pizza

	<i>small</i>	<i>large</i>
Margarita <i>Fresh tomato, cheese, oregano, onion</i>	\$20.9	\$30.9
Pepperoni <i>Pepperoni, romano cheese, tomato, onion</i>	\$23.9	\$33.9
Hawaiian <i>Leg ham, pineapple, cheese, tomato, onion</i>	\$23.9	\$33.9
Mexicano <i>Salami, mushroom, prawns, chilli, fresh tomato, onion, cheese</i>	\$23.9	\$33.9
Verde Luna Italiano <i>Pepperoni, capsicum, onion, olives, anchovies, fresh tomato, garlic, romano cheese, oregano</i>	\$24.9	\$34.9
Vegetarian Deluxe <i>Mushroom, onion, capsicum, olives, pineapple, fresh tomato, garlic, romano cheese</i>	\$23.9	\$33.9
BBQ Chicken <i>BBQ sauce, chicken, bacon, onion, mushroom, capsicum, cheese</i>	\$25.9	\$36.9
Meat Lovers <i>BBQ Sauce, ham, salami, bacon, cabanossi, pepperoni, cheese</i>	\$25.9	\$34.9
Supreme <i>Ham, pineapple, salami, bacon, cabanossi, capsicum, onion, mushroom, prawns, cheese</i>	\$25.9	\$36.9
Super Seafood <i>King Prawns, squid, garlic, anchovies, onion, capsicum, fresh tomato, romano cheese</i>	\$27.9	\$39.9
Mafiosa <i>King Prawns, squid, garlic, pepperoni, fresh tomato, romano cheese, onion</i>	\$27.9	\$39.9
Gourmet Chicken <i>Chicken avocado, bacon, capsicum, mushroom, pineapple, fresh tomato, onion, cheese</i>	\$27.9	\$37.9

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Mains

Barramundi \$39.9
400g Barramundi served with salad and chips

Premium Beef

Steak Au Funghi \$54.9
350g scotch fillet (marble score 3) topped with mushrooms in red wine jus

Seafood \$54.9
350g scotch fillet (marble score 3) topped with chilli prawns and squid in tomato and white wine

Steak Avocado \$54.9
350g scotch fillet (marble score 3) with Avocado and a creamy mustard sauce

Chicken

Chicken Scallopini \$39.9
Chicken breast, prosciutto and mushrooms in creamy garlic sauce

Chicken Parmigiana \$39.9
Chicken schnitzel topped with napolitana sauce and grilled cheese

Chicken Pepperonatta \$39.9
Chicken breast topped with grilled capsicum, eggplant, bocconcini with white wine pesto reduction

Chicken Du Supori \$39.9
Chicken breast, creamy tomato, shallots, prawns and avocado

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Veal Tenderloin

<i>Veal Marsala</i>	<i>\$46.9</i>
<i>Veal medallions with mushrooms in creamy marsala sauce</i>	
<i>Veal Saltimbocca</i>	<i>\$46.9</i>
<i>Topped with ham and cheese in a creamy garlic white wine reduction</i>	
<i>Vienna Schnitzel</i>	<i>\$39.9</i>
<i>Veal crumbed in fresh herbs, parmesan, pepper and lemon rind</i>	
<i>Veal Pizziola</i>	<i>\$46.9</i>
<i>Veal with olives, onion, capsicum, eggplant in tomato and red wine</i>	
<i>Veal Seafood</i>	<i>\$46.9</i>
<i>Topped with chilli prawns and squid in tomato and white wine</i>	
<i>Veal Scallopini</i>	<i>\$46.9</i>
<i>Prosciutto and mushrooms in creamy garlic sauce</i>	

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Wine List

<i>Sparkling Wine & Rosé</i>	<i>glass</i>	<i>bottle</i>
<i>Long Row Sparkling Chardonnay Pinot Noir 200ml SA</i>		<i>\$8.5</i>
<i>Villa Jolanda Prosecco 200ml Italy</i>		<i>\$11.0</i>
<i>Tulloch VS Cuvee Brut</i>		<i>\$34.0</i>
<i>Villa Jolanda Prosecco Italy</i>		<i>\$34.0</i>
<i>Rhythm & Rhyme Rosé SA</i>	<i>\$7.5</i>	<i>\$22.0</i>
<i>White Wine</i>	<i>glass</i>	<i>bottle</i>
<i>Studio Series Sauvignon Blanc SA</i>	<i>\$7.5</i>	<i>\$23.0</i>
<i>Studio Series Chardonnay SA</i>	<i>\$7.5</i>	<i>\$23.0</i>
<i>Grant Burge Chardonnay SA</i>		<i>\$32.0</i>
<i>Rocco Soave 'Italian House White' Italy</i>	<i>\$9.0</i>	<i>\$33.0</i>
<i>Tulloch Semillon Sauvignon Blanc Hunter Valley NSW</i>		<i>\$32.0</i>
<i>Long Row Moscato SA</i>	<i>\$8.0</i>	<i>\$25.0</i>
<i>Tulloch Verdelho Hunter Valley NSW</i>	<i>\$8.5</i>	<i>\$32.0</i>
<i>Long Row Pinot Grigio SA</i>		<i>\$25.0</i>
<i>Hollick The Bard Sauvignon Blanc Coonawarra SA</i>		<i>\$33.0</i>
<i>Mount Riley Sauvignon Blanc Marlborough NZ</i>	<i>\$9.0</i>	<i>\$33.0</i>
<i>Red Wine</i>	<i>glass</i>	<i>bottle</i>
<i>Studio Series Merlot SA</i>	<i>\$7.5</i>	<i>\$23.0</i>
<i>Studio Series Shiraz SA</i>	<i>\$7.5</i>	<i>\$23.0</i>
<i>Studio Series Cabernet Sauvignon SA</i>	<i>\$7.5</i>	<i>\$23.0</i>
<i>Chalk Hill Blue Cabernet Merlot SA</i>	<i>\$7.5</i>	<i>\$23.0</i>
<i>Tulloch VS Shiraz Hunter Valley NSW</i>	<i>\$9.5</i>	<i>\$35.0</i>
<i>Rocco Nero d'Avola 'Italian House Red' Italy</i>	<i>\$9.0</i>	<i>\$33.0</i>
<i>Rocco Chianti Italy</i>	<i>\$9.0</i>	<i>\$33.0</i>
<i>Paladino Sangiovese Italy</i>		<i>\$29.0</i>
<i>Grant Burge Cabernet Shiraz SA</i>		<i>\$32.0</i>
<i>Tulloch Cabernet Sauvignon Hilltops NSW</i>		<i>\$32.0</i>
<i>Green Bay Cabernet Merlot Margaret River WA</i>		<i>\$32.0</i>
<i>Angove McLaren Vale Shiraz McLaren Vale SA</i>		<i>\$43.0</i>
<i>Angove McLaren Vale Grenache Shiraz Mourvedre McLaren Vale SA</i>		<i>\$43.0</i>

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Beers

<i>Hahn Light</i>	\$8.9
<i>XXXX Gold</i>	\$8.9
<i>Tooheys Extra Dry</i>	\$8.9
<i>VB</i>	\$8.9
<i>Hahn Super Dry</i>	\$9.5
<i>Heineken</i>	\$9.5
<i>Peroni</i>	\$9.5
<i>Corona</i>	\$9.5
<i>Crown Lager</i>	\$9.5

Soft Drinks & Juices

<i>Coke</i>	\$5.5
<i>Coke No Sugar</i>	\$5.5
<i>Creaming Soda</i>	\$5.5
<i>Lemonade</i>	\$5.5
<i>Fanta</i>	\$5.5
<i>Lemon Squash</i>	\$5.5
<i>Soda Water</i>	\$5.5
<i>Mineral Water</i>	\$5.5
<i>Ginger Ale</i>	\$5.5
<i>Ginger Beer</i>	\$5.5
<i>Lemon Lime & Bitters</i>	\$5.5
<i>Orange Juice</i>	\$5.5
<i>Apple Juice</i>	\$5.5
<i>Pineapple Juice</i>	\$5.5

