



**BAR
LULU**

BY LUNA

**FUNCTION
PACKAGES**

WELCOME

Bar Lulu features contemporary Asian cuisine, fusing traditional and innovative flavours with modern gastronomy and quality Australian produce resulting in a unique and exciting dining experience rarely seen before in Australia.

Our menu is designed to entice and excite, and we encourage our guests to embrace the customary approach to sharing dishes, starting with our tempting small plates, heavenly main sized dishes and exquisite desserts.

Follow us on a gastronomical journey of contemporary Asian cuisine: the fusion of traditional and innovative flavours with the finest quality Australian produce, modern culinary artistry and authenticity.

With experience in a top 10 world rated restaurant and four Michelin star venues, Head Chef Pier Davide has roamed Tokyo - Japan, Rome - Italy, Chicago - USA and Bangkok - Thailand in pursuit to perfect his culinary mastery and fusing his passion for the art of creating, bringing a unique Asian fusion concept to Sydney.

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dining spaces

		CAPACITY		MINIMUM SPEND SUN-THURS		MINIMUM SPEND FRI-SAT (SEATING TIMES APPLY)		MINIMUM SPEND FRI-SAT (NO SEATING TIMES APPLY)
PRIVATE ROOM 1	_____	12	_____	1.800	_____	2.000	_____	4.000
PRIVATE ROOM 2	_____	10	_____	1.500	_____	1.800	_____	3.600
BOTH PRIVATE SPACES	_____	22	_____	4.300	_____	4.500	_____	8.000
LULU LOUNGE AREA	_____	80	_____	On Req	_____	On Req	_____	On Req

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Private Room 1



Private Room 2

FUNCTION
PACKAGES

SET MENU

\$130pp

Min. 10 guests.
Pre-booked only



menu

COURSE ONE

KING OYSTER MUSHROOM (GF)(DF)(VEGAN)

Fresh cashew milk puree, pickle daikon, wakame and lemongrass tea.

BLACK TRUFFLE DUCK SPRING ROLLS (3) (DF)

Roasted duck, premium grade Italian black truffle and porcini mushrooms, served with a ginger vinaigrette.

COURSE TWO

KUNGPAO STYLE EGGPLANT (VG)

Miso, dry chilli and fried peanuts

PEKING DUCK LUNA STYLE

Golden crispy premium duck infused with luxe Chinese rose wine, daikon, fresh scallions, 24 hr tamarind jus and tuscan kale.

EDAMAME FRIED RICE (V) (DF) (GF)

Fresh English spinach puree, broccolini and snow peas

SESAME BROCCOLINI (GF)

Tenderstem broccolini with black sesame sauce

COURSE THREE

CHEF'S SELECTION OF DESSERT

FUNCTION
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SET MENU

\$180pp

Min. 10 guests.
Pre-booked only



menu

COURSE ONE

NATURAL APPELATION OYSTER (GF)(DF)

Premium grade fresh oysters from Merimbula served natural or with oscietra caviar and finger lime.

COURSE TWO

HIRAMASA KINGFISH SASHIMI MOSAIC (DF)(GFO)

White miso from Kyoto, oscietra caviar, yuzu and ginger dressing.

CURED HOKKAIDO SCALLOPS (DF)(GF)

Pickle daikon, wakame, fresh cashew milk puree and lemongrass tea.

COURSE THREE

GLACIER 51 TOOTHFISH (DF)

Glacier Heard Island, QLD Toothfish, central Thailand red curry, squid ink and black cabbage.

IKEJIME CORAL TROUT (GF)

Great Barrier Reef, QLD Coral Trout steamed in a banana leaf with chrysanthemums, trout caviar and fish reduction cream sauce.

SEAFOOD CANDIED FRIED RICE (GF)

XO Hokkaido scallops, king prawns, beetroot puree, pickle cabbage and ginger.

PAPAYA SALAD (VEGAN)(GF)(GF)

Micro greens from our vertical garden, lime and palm sugar dressing.

COURSE FOUR

CHEF'S SELECTION OF DESSERT

FUNCTION
PACKAGES

SET MENU

\$160pp

Min. 10 guests.
Pre-booked only



menu

COURSE ONE

BLACK ANGUS RANGER VALLEY SHORT BEEF RIBS (DF)
Sticky sauce, fried shallots and fresh chilli.

KUNGPAO STYLE EGGPLANT (VEGAN)

Miso, dry chilli and fried peanuts.

KING OYSTER MUSHROOM (GF)(DF)(VEGAN)

Fresh cashew milk puree, pickle daikon, wakame and lemongrass tea.

COURSE TWO

HONEY YUZU CRISPY FRIED CHICKEN (DF)

Free range crispy chicken, dragon fruit, purple potato powder* and nori. *
Made from fresh purple potato. (Vegan option available)

PEKING DUCK LUNA STYLE

Golden crispy premium duck infused with luxe Chinese rose wine, daikon,
fresh scallions, 24 hr tamarind jus and tuscan kale.

EDAMAME FRIED RICE (V)(DF)(GF)

Fresh English spinach puree, broccolini and snow peas.

PAPAYA SALAD (VEGAN)(GF)(GF)

Micro greens from our vertical garden, lime and palm sugar dressing.

COURSE THREE

CHEF'S SELECTION OF DESSERT

UPGRADE ANY BANQUET MENU:
Tasmania Lobster Noodles \$80pp

ADD-ON:
Oscietra Caviar (\$120/30g) OR Scampi Caviar (\$180/30g)

FUNCTION
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CANAPE MENU

- Beef Short Rib Skewers.
- Truffle Duck Spring Roll.
- Tempura Fried Eggplant in black bean sauce
- Honey Yuzu Chicken and Dragonfruit Skewers
- King Oyster Mushroom (v)
- Hokkaido Scallops (additional \$8pp)
- Seasonal Fruit Tart

ADD: APPELLATION OYSTERS (GF)(DF)
Premium grade fresh oysters from Merimbula
served natural or with oscietra caviar and
finger lime.
Natural \$6pp
Osciertra Caviar \$11pp

CANAPE

2h \$100pp

3h \$140pp

Min. 25 guests.
Pre-booked only





STANDARD beverage package

\$80pp | 2 hours | \$35pp per additional hour

INCLUDES:

CHOICE OF 1 SPARKLING:

- + Cavaliere d'Oro Prosecco NV, Veneto, Italy
- + Gerog Jenson NV Sparkling Cuvee, Henty TAS

CHOICE OF TWO WHITES, ONE ROSE AND TWO REDS:

- + Imogen Pinot Gris, Marlborough, NZ
- + Vasse Felix, Margaret River, WA
- + Matua Sauvignon Blanc, NZ
- + Wolf Blass Makers Project Rose, Adelaide Hills, SA
- + Hay Shed Hill Vineyard Cabernet Merlot, Margaret River, WA
- + Brokenwood Shiraz, Hunter Valley, NSW
- + Penfolds Max's Cabernet Sauvignon, Multi-Region

CHOICE OF TWO BEERS AND ONE CIDER:

Peroni, Asahi, 4 Pines Pacific Ale and Pale Ale, Cascade Premium Light, Somersby Apple and Pear Cider,

Soft drinks, juices, Purrezza Still & Sparkling water

LUXE beverage package

\$100pp | 2 hours | \$45pp per additional hour

INCLUDES:

All bottled beers to choose two from, and one cider, soft drinks, juices, Purezza Still & Sparkling water

CHOICE OF 1 SPARKLING:

- + Georg Jensen NV Sparkling Cuvee, Henty, TAS
- + Chandon Sparkling Brut NV, Yarra Valley, VIC
- + Cavaliere d'Oro Prosecco, Veneto, Italy

Feel like something special? Add Thiénot x Penfolds Brut Rose NV for \$15 per person

CHOICE OF 5 OF THE FOLLOWING:

- + Penfolds Bin 51 Riesling Eden Valley, SA
- + Matua Sauvignon Blanc Marlborough, NZ
- + Penfolds 311 Chardonnay Multi-Regional

- + Penfolds Max's Rose Adelaide Hills, SA
- + Minuty M Côtes de Provence, France

- + Penfolds Bin 23 Pinot Noir, Adelaide Hills, SA
- + Penfolds Bin 138 GSM Barossa Valley, SA
- + Penfolds Bin 28 Shiraz Multi vineyard, SA
- + Wynns Black Label Cabernet Sauvignon, McLaren Vale, SA



\$135pp | Min. 10 guests
Friday & Saturday after 6pm \$170pp

cocktail masterclass

Intrigued by the concoctions created at Luna Lu and Bar Lulu, or cocktail mixology in general? Then book yourself an event at one of our cocktail making masterclasses in Sydney!

Each masterclass will have a dedicated mixologist, who will talk you through each cocktail step-by-step in the most interactive lesson you'll ever attend... Get ready to make (and drink!) some Luna favourites.

Perfect for team building events or a gathering with friends. You will be taught how to make 2 different cocktails, using different methods and skills.

COCKTAIL CLASS SPECIFICS:

- + 90 Minute hands on cocktail class
- + Glass of sparkling upon arrival
- + Learn how to make 2 different cocktails
- + Shared substantial nibbles to enjoy
- + Minimum of 10 guests required to book a masterclass.

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Min. 10 guests

whiskey masterclass

WHISKEY 101 - \$95PP

We look at the 3 powerhouse of whisky distilling -America, Japan & Scotland. We will also have a look into the history and the differing methods of production

- Makers Mark
- Suntory Toki
- Auchentoshin Three Oak

Nibbles included:

- + Sticky Beef Ribs
- + Duck Spring Rolls
- + Tempura Fried Eggplant in Black Bean Sauce.

BETTER WITH AGE - \$140 PP

Explore whiskies and experience how age can change and develop from different parts of the world.

- Bowmore 12
- Knob Creek 9yr old bourbon
- Canadian Club 12

Includes a 1 course pairing meal

Shared menu:

- + Hiramasa King Fish
- + Sticky Beef Ribs
- + Oyster Mushroom
- + Seafood Candied Fried Rice

HOUSE OF SUNTORY - \$180 PP

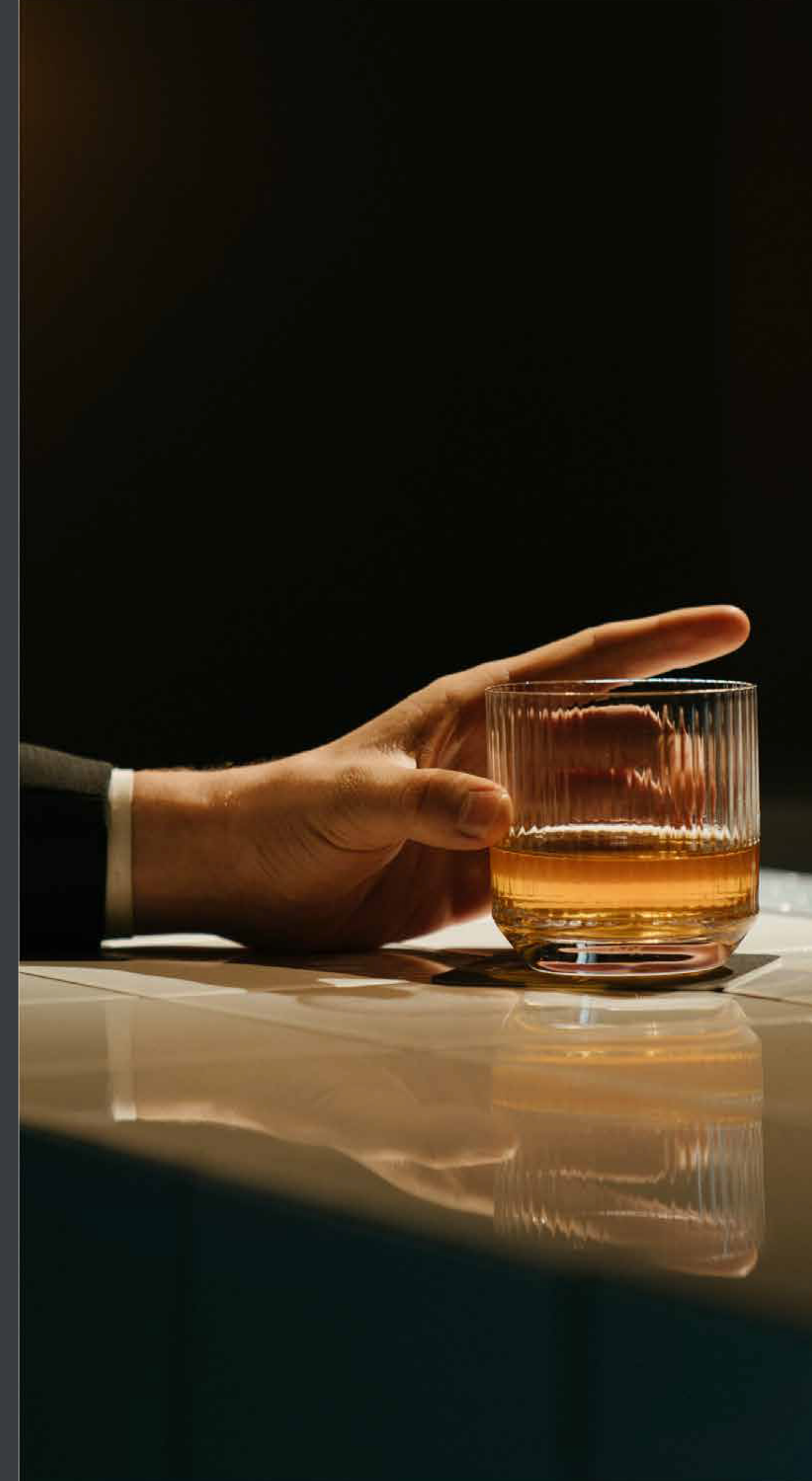
Explore the Japanese Distilleries from the House of Suntory which marked and changed the whisky world forever and ignited a new passion and desire for asian whiskies.

- Suntory Chita
- Suntory Hakushu
- Suntory Yamazaki
- Suntory Hibiki

Includes a 1 course pairing meal

Shared menu:

- Appellation Natural Oysters
- Hiramasa King Fish
- Sticky Beef Ribs
- Oyster Mushroom
- Seafood Candied Fried Rice



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\$250pp | With private bartender | Min. 2 guests, max. 4 guests.

exclusive cocktail experience for two

Spend your afternoon on a tailor-made drinking experience at Bar Lulu, Campbell's Cove's newest Asian fusion bar and lounge.

In this cocktail experience for two, you will have your own private bartender who will greet you with nibbles and a glass of sparkling upon arrival. Then onto the fun part, you'll discuss with your private bartender the cocktails you like to enjoy and your favourite ingredients, and they will create 2 cocktails designed just for you.

WHAT'S INCLUDED?

Enjoy a private evening of bespoke cocktails created just for you by a private bartender

A glass of sparkling each

Nibbles to enjoy throughout your experience

Soak in the ambience with your favourite music

UPGRADES

- Add 1 additional cocktail for \$30pp



terms & conditions

BOOKING GUARANTEE POLICY

Booking Size 1-5pax: Credit card details will be provided to us to secure a Saturday or Sunday reservation at Luna Lu and Bar Lulu. Should your reservation be cancelled within 24 hours of your reservation time, you arrive with less guests, or fail to show, you will be charged a cancellation fee of \$50 per person.

Booking Size 6-50pax: Credit card details will be provided to us to secure a Saturday or Sunday reservation at Luna Lu and Bar Lulu. Should your reservation be cancelled within 24 hours of your reservation time, you arrive with less guests, or fail to show, you will be charged a cancellation fee of \$50 per person.

For bookings above 50 guests, please contact our events team to discuss packages and terms and conditions.

SERVICE CHARGE

Surcharge: a surcharge of 10% per bill, applies on Sundays and Public Holidays.

PRIVATE DINING ROOMS

Minimum spends are required when you have a booking in one of our private dining rooms. The minimum spend is made up of the food and beverages you purchase throughout your booking. This does not include the 10% service charge.

Should the minimum spend not be reached, you will be required to pay the difference. Alternatively, you are able to purchase additional food and beverages to make up the difference.

MENUS AND BEVERAGE PACKAGES

Group bookings larger than 10 guests are required to dine on one of our set menus. Bookings larger than 10 guests are also required to choose a beverage package or pre-order beverage choices, at least 72 hours before the reservation. Your beverage package will begin at the time of your reservation

ARRIVAL AND SEATING TIMES

Reservation times: We encourage guests to arrive at the time of their reservation to avoid any disappointment. Seating times vary between 2-3 hours. This will be discussed with you at the time of making a reservation.

LATE RESERVATIONS

Please arrive for your reservation on time. Your reservation will be held for 15 minutes from the time you have scheduled your reservation.

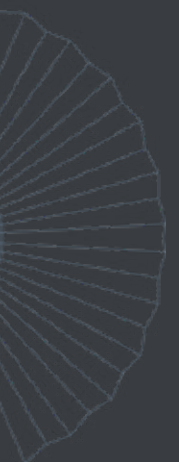
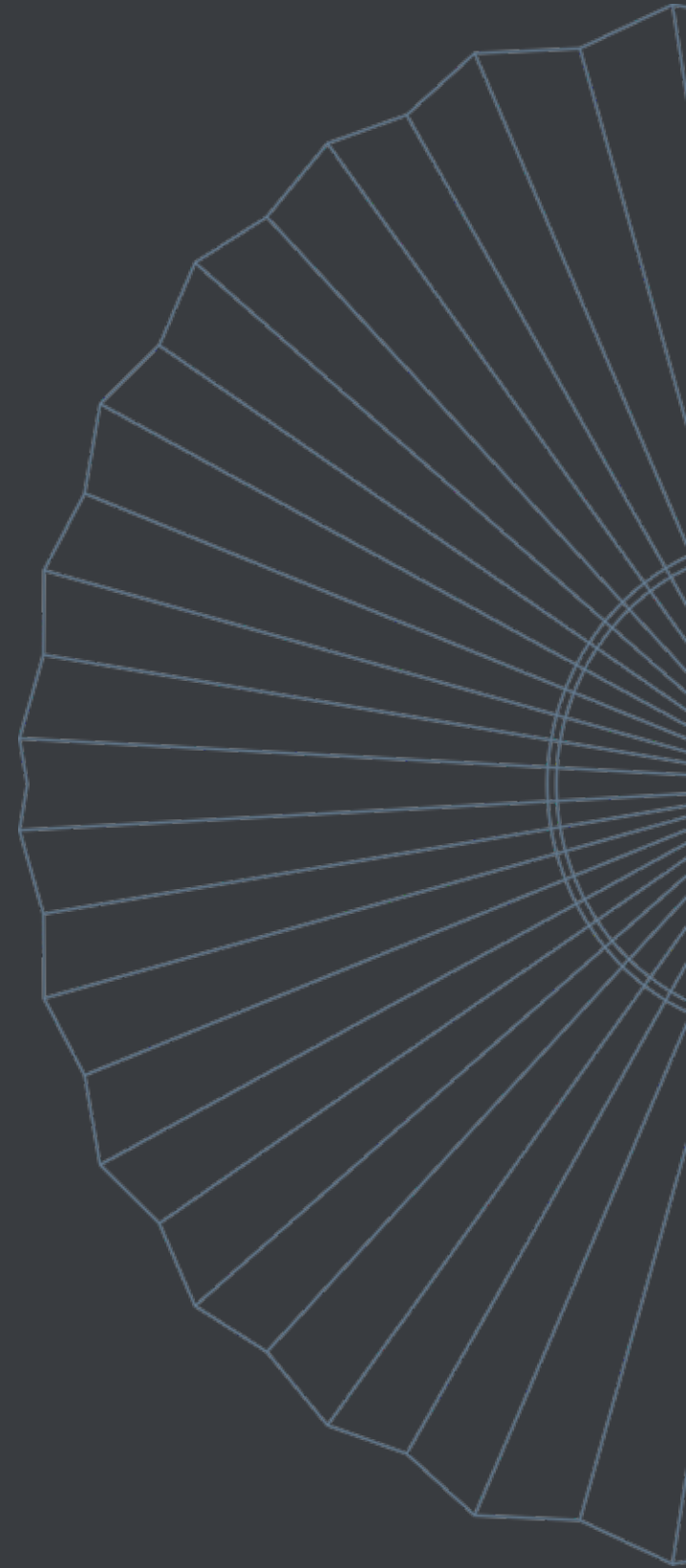
Your reservation may be used for another booking, should you arrive 15 minutes late.

REQUESTED SEATING AND CAPACITY

Seating requests and venue capacity: All reservation requests will be taken into consideration but they are not guaranteed. Should your booking be equal to or larger than 15 guests, you may be seated on two or more tables.

CAKEAGE FEE

Should you like to bring your own cake along, you will be charged a cakeage fee of \$5 per head.



contact us

**BAR
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