
The logo for LUMA features the word "LUMA" in a dark, serif font. A thick, brown, hand-drawn scribble overlaps the letters, particularly the 'U' and 'M'.

LUMA

A place to see and be seen.

Luma romanticises the Art Nouveau period
to create a distinctive sense of place.

Luma is a translation of light, manifesting in the one-off,
locally crafted sculptural chandelier above.

Our share-inspired menu marries the culinary ethos of
European simplicity with a sophisticated yet casual elegance.
It is a love note to Europe with bold flavours, colours and locally
sourced organic ingredients which are prepared using both
classic techniques and contemporary cooking methods.

Experience something truly Distinctive, Energetic and Inspiring.

SNACKS

HOUSE MADE MINI LOAF salted butter	10
COFFIN BAY OYSTERS (3) {GF} natural or Pendleton Estate raspberry vinegar mignonette	18
ADELAIDE HILLS MUSHROOM PARFAIT {V} house made lavosh	12
TWICE BAKED MINI CHEESE SOUFFLE (2) {V} Section 28 Monte Rosso rocket pear pecan	16
CONFIT LEEK CROQUETTE {V} shaved Grana Padano	15
SCALLOPS (3) {GF} scallop mousse bearnaise	20
DUCK WAFFLE confit duck pate	18

SMALL

STEAMED BOSTON BAY MUSSELS Lenswood cider pancetta chargrilled sourdough	28
SMOKED PORK LINCOLN KINGFISH 'TACOS' {GF} pickled beetroot creme fraiche	25
VIRGINIA KENT PUMPKIN PITHIVIER {V} truffle taleggio spinach and parsley veloute	22
SEAFOOD TAGLIATELLE handmade pasta ribbons crab tiger prawns n'duja	26
ROASTED CHICKEN BREAST {GF} sweet corn potato gratin	28

LARGE

LUMA CANARD - MADE FOR TWO {GF}	130
crispy honey roasted duck breast confit duck legs seasonal condiments; accompanied by crispy kipflers and house salad	
PAN FRIED GNOCCHI {V}	38
blue cheese rocket candied walnuts	
GLAZED PORK SCOTCH {GF}	42
Jerusalem artichoke kale hazelnuts	
BARRAMUNDI FILLET {GF}	46
goat curd fennel grilled tomato dressing	
200G/400G 36° SOUTH BEEF FILLET {GF}	60/80
charred onions mashed potato	

SIDES

HOUSE SALAD {V} {GF}	15
orange smoked buttermilk dressing	
ROASTED BROCCOLINI {V} {GF}	15
brown butter nuts and seeds	
TRIPLE COOKED CRISPY POTATOES {GF}	25
rooftop herbs	

SWEETS

CLASSIC BOMBE ALASKA 23rd Distillery whiskey maple parfait	119
VANILLA CREME BRULEE sable breton seasonal fruit	19
CHOCOLATE AND HAZELNUT INDULGENCE {GF} chocolate sauce	22
PETITS FOURS hand crafted dessert box lemon pop madeline cookies and cream chocolate bon bon	19
LOCAL SOUTH AUSTRALIAN CHEESEBOARD Section 28 Mont Priscilla Kris Lloyd goat chevre Onkaparinga triple cream brie Pure Origins wild raw honeycomb Weiss almond bitter chocolate	32

Our **Feed Me** applies to bookings of 8 or more
\$85 per person

Chef selection | share menu:
bread | 3 snacks | small | large | pre dessert | dessert

* Accor Plus discounts do not apply to Feed Me menu or Luma Canard

* A 20% surcharge applies on public holidays