
The logo for LUMA features the word "LUMA" in a dark, serif font. A thick, gold-colored line is scribbled over the letters, creating an abstract, organic shape that partially obscures the text.

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.

A faint, light grey scribble is visible in the bottom right corner of the page, mirroring the style of the gold scribble in the logo.

S N A C K S

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

S M A L L

STEAMED BOSTON BAY MUSSELS Lenswood cider pancetta chargrilled sourdough	28
SMOKED PORT 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} sweetcorn potato gratin	28

L A R G E

LUMA CANARD - MADE FOR TWO {GF} crispy honey roasted duck breast confit duck legs seasonal condiments; accompanied by crispy kiplers and house salad	130
PAN FRIED GNOCCHI {V} blue cheese rocket candied walnuts	38
GLAZED PORK SCOTCH {GF} Jerusalem artichoke kale hazelnuts	42
BARRAMUNDI FILLET {GF} goat curd fennel grilled tomato dressing	46
200G/400G 36° SOUTH BEEF FILLET {GF} charred onions mashed potato	60/89

S I D E S

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

S W E E T S

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

F E E D M E M E N U

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
