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# 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.



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## SNACKS

HOUSE MADE MINI LOAF salted butter	10
COFFIN BAY OYSTERS (3) {GF} natural or rosella granita	20
n'duja butter (served hot)	22
ADELAIDE HILLS MUSHROOM TART {V} parfait   truffle mushroom	12
PRESSED LAMB SHOULDER {GF} {DF} shaved zucchini   salsa verde	16
CONFIT LEEK CROQUETTE {V} Grana Padano   fermented chilli	15
PAN FRIED SCALLOPS (2) {GF} bearnaise	20
DUCK WAFFLE confit duck   pate	18

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## SMALL

TWICE BAKED CRAB SOUFFLE apple   prawn bisque	26
SMOKED PORT LINCOLN KINGFISH {GF} cucumber relish   finger lime   burnt orange	25
VIRGINIA BEETROOT {V} {GF} whipped Woodside goat chevre   candied walnuts	22
SEAFOOD TAGLIATELLE handmade pasta ribbons   crab   tiger prawns   n'duja	26
CHICKEN AND LEEK PIE {GF AVAILABLE} baby spinach   mushroom	28

## LARGE

LUMA CANARD - MADE FOR TWO {GF}	135
crispy honey roasted duck breast   confit duck legs seasonal condiments; accompanied by crispy potatoes <i>*Accor Plus discounts do not apply to Luma Canard</i>	
PAN FRIED GNOCCHI {V}	40
asparagus   Comte sauce   rye pangrattato	
GLAZED PORK SCOTCH {GF}	42
kohlrabi   kale   hazelnuts	
BARRAMUNDI FILLET {GF}	46
goat curd   fennel   grilled tomato dressing	
200G 36° SOUTH BEEF FILLET {GF}	60
grilled pepper   bone marrow   mash	

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## SIDES

HOUSE SALAD {V} {GF} {DF}	15
olive vinaigrette	
GREEN BEANS {V} {GF}	15
confit garlic	
TRIPLE COOKED CRISPY POTATOES {GF} {DF}	15
rooftop herbs	

## SWEETS

CLASSIC BOMBE ALASKA 23rd Distillery whiskey   maple parfait	24
VANILLA CREME BRULEE sable breton   seasonal fruit	21
CHOCOLATE AND HAZELNUT INDULGENCE {GF} chocolate sauce	22
PETITS FOURS hand crafted dessert box lemon pop   madeline   cookies and cream   chocolate bon bon	21
LOCAL SOUTH AUSTRALIAN CHEESEBOARD Section 28 Mont Priscilla Kris Lloyd goat chevre Onkaparinga triple cream brie	32
Pure Origins wild raw honeycomb   Weiss almond bitter chocolate	

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

Chef selection | share menu:  
bread | 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