


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

SMALL

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

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	

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 | dessert

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

*A 20% surcharge applies on public holidays