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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 menus marry the culinary ethos of  
European simplicity with a sophisticated yet casual elegance.  
This is a love note to Europe with bold flavours, colours and  
locally sourced organic ingredients.

Experience something truly Distinctive, Energetic and Inspiring.



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## STARTERS

HOUSE MADE MINI LOAF {NF}	10
cultured butter   Murray River pink salt	
COFFIN BAY OYSTERS (3) {GF}	
natural	20
wakame or mignonette	22

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## ENTREES

SOUTH AUSTRALIAN BLUE SWIMMER CRAB TORTELLINI	30
ruby grapefruit   sea herbs   shellfish bisque	
CRISPY SLOW COOKED PORK {GF}	26
burnt apple   celery salad	
HERITAGE CARROT TART {V} {GF available}	24
goat cheese   pickled walnut	

## MAINS

OVEN BAKED RED SNAPPER {GF} {NF}	48
king oyster mushroom   cauliflower   butter chive sauce	
NOMAD FARM CHICKEN BALLOTINE {GF} {NF}	42
truffle   leek   game sauce	
RISOTTO {V} {GF}	36
roast pumpkin   burnt butter   sage	
COONAWARRA LAMB {GF} {NF}	46
broccoli   labneh   lemon	

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## SIDES

TRIPLE COOKED CRISPY POTATOES {GF} {DF}	15
roasted garlic aioli	
HOUSE SALAD {V} {GF} {DF}	15
olive vinaigrette	

## TO FINISH

STRAWBERRY MOUSSE {NF} fennel   vanilla ice cream	22
CHOCOLATE DELICE Riverland orange   almond nougatine	22
LOCAL SOUTH AUSTRALIAN CHEESEBOARD quince paste   lavosh	36

Our **Tasting Menu** applies to bookings 6 or more  
\$95 per person

Chef selection  
canapes | bread | entree | main | side | dessert | takeaway gift

\*Accor Plus discounts do not apply to Tasting Menu

\*A 20% surcharge applies on public holidays