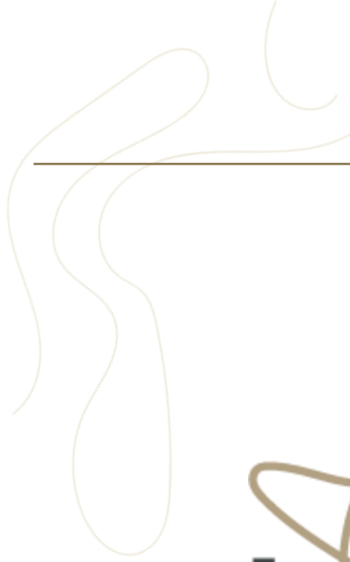






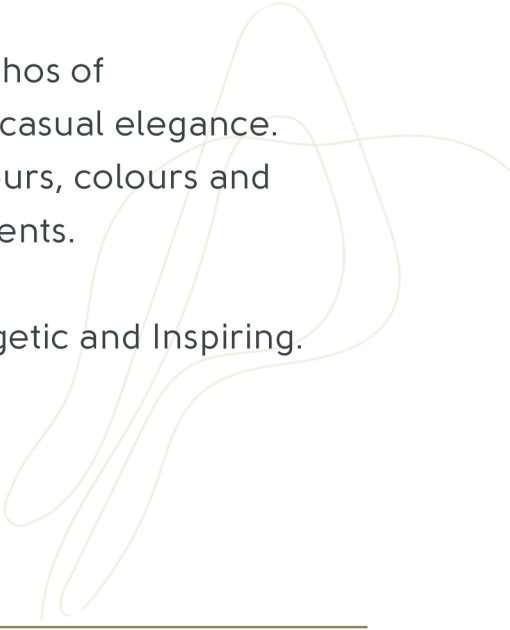
LUMA

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.



STARTER

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

ENTREE

SOUTH AUSTRALIAN BLUE SWIMMER CRAB TORTELLINI	30
ruby grapefruit sea herbs shellfish bisque	
CRISPY SLOW COOKED PORK {GF}	26
fennel citrus kalamata	
NEW SEASON ASPARAGUS {V} {GF}	24
goat cheese mousse walnut radish	

MAINS

COORONG MULLOWAY {GF} {NF}	48
zucchini flower tomato basil	
NOMAD FARM CHICKEN BALLOTINE {GF} {NF}	42
corn avocado daikon	
COONAWARRA LAMB {GF} {NF}	46
broccoli labneh lemon	
SPINACH AND RICOTTA CANNELLONI {V}	34
pea mint	

SIDES

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

TO FINISH

STRAWBERRIES AND CREAM {NF}	22
fennel vanilla ice cream	
CHOCOLATE DELICE	22
raspberry almond nougatine	
LOCAL SOUTH AUSTRALIAN CHEESEBOARD	36
quince paste lavosh	

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