



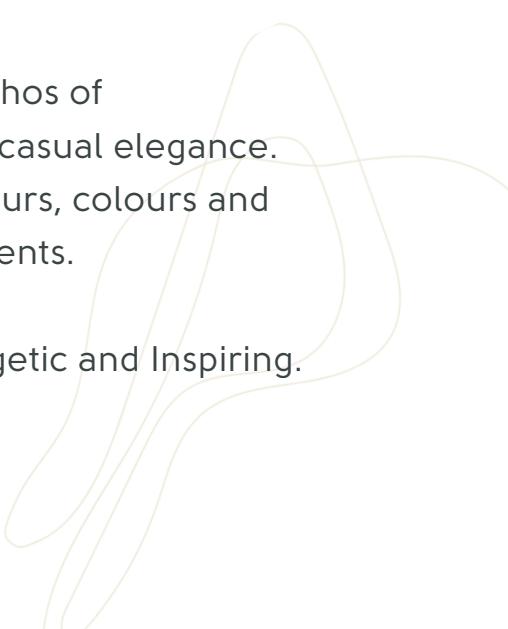
# LUMA

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} 20  
natural  
wakame or mignonette 22

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## ENTREE

SOUTH AUSTRALIAN BLUE SWIMMER CRAB TORTELLINI 30  
ruby grapefruit | sea herbs | shellfish bisque

CRISPY SLOW COOKED PORK {GF} 26  
fennel | citrus | kalamata

RIVERLAND STONE FRUIT {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
beetroot   mint	

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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

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

\*ALL Accor+ Explorer discounts do not apply to Tasting Menu

\*A 20% surcharge applies on public holidays