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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.

Its name is a translation of light, embodied in the one-off,  
locally crafted sculptural chandelier that glows above.

Our menu marries the culinary ethos of European simplicity  
with refined sophistication, celebrating our region's  
producers, stories and flavours.

Thoughtfully seasonal and sustainably crafted,  
each dish is designed to connect you more deeply  
with the land, its heritage and our community.

Distinctive, Energetic and Regionally Inspired.

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## STARTERS

HOUSE MADE MINI LOAF {NF}  
cultured butter | Murray River pink salt

SEASONAL HORS D'OEUVRES (3) {GF AVAILABLE}

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## ENTREES

SOUTH AUSTRALIAN KINGFISH {NF} {GF}  
cucumber | roe | dill

WILD RABBIT AGNOLOTTI {NF}  
mushroom | tarragon | prune

ADELAIDE HILLS PEAR {V} {GF}  
goat cheese mousse | walnut | watercress

## MAINS

YORK PENINSULA GARFISH {GF} {NF}

leek | brassica | grape

NOMAD FARM CHICKEN BALLOTINE {GF} {NF}

corn | avocado | daikon

BAROSSA PORK {GF} {NF}

celeriac | mustard | apple

RICOTTA CANNELLONI {V} {NF}

heritage carrots | nutmeg

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## SIDES

HOUSE MADE THICK CUT CHIPS {GF} {DF}

roasted garlic aioli

HOUSE SALAD {V} {GF} {DF}

fennel | dill | olive vinaigrette

## TO FINISH

### PAIN PERDU {NF}

pineapple | spiced rum | cinnamon ice cream

### CHOCOLATE DELICE

Riverland citrus | almond

### LOCAL SOUTH AUSTRALIAN CHEESEBOARD

quince paste | muscatels | lavosh

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

For a seasonal, hyper-local tasting journey celebrating our region's producers, stories and flavours try our signature **Earth & Ember Menu**  
\$145 per person

\*ALL Accor+ Explorer discounts do not apply to Tasting and Earth & Ember menus

\*A 20% surcharge applies on public holidays