

SOUTH AUSTRALIAN FISH BOUDIN

lemon gel | caper berries

The epitome of South Australia - wild local kingfish, Riverland caper berries and lemons.

SMOKED SALMON FINGER SANDWICH

cucumber | dill

Smoking our salmon inhouse elevates the this classic sandwich.

MUSHROOM TART

mushroom parfait

A Playford classic, with mushrooms sourced from the Adelaide Hills.

GOAT CHEESE MOUSSE TACO

beetroot

Virginian Heritage beetroot comes from the state's home off beetroots.

SHEPHERD'S PIE

lamb | creamed potato

Coonawarra lamb, the jewel of local lamb, with the nostalgia of grandmother's cooking.

LUMA SCONES

house made jam | double cream

We love family owned and choose Beerenberg's amazing jams to have with our scones.

PARIS-BREST

caramelized banana

What could be more French than Paris-brest! The perfect add-on to any great High Tea.

LEMON POP

white chocolate meringue

Making Riverland lemons the star of the show.

OPERA CAKE

Ligurian honey

Kangaroo Island honey. Simply world-class.

LE GOUTER LUMA

A refined celebration of season, time and place.

\$85 PER PERSON WHICH INCLUDES A SPECIALTY COCKTAIL ON ARRIVAL,
LOOSE LEAF TEA AND COFFEE.

Upgrade to your choice of any listed cocktail on arrival +\$10.

DISTINCTIVE, ENERGETIC AND REGIONALLY INSPIRED.

* ALL ACCOR+ EXPLORER DISCOUNTS DO NOT APPLY