

## L U M A B A R

### BREAKFAST AND TAKE AWAY

An a la carte selection of fresh house made croissants, Danishes and pastries, cereals and Bircher muesli, seasonal specialty items, juices and as always excellent barista coffee.

Weekdays 6:30am to 10:30am

Weekends & Public Holidays 7am to 11am

### LUNCH

Fresh daily made baguettes, sandwiches and treats.  
We also have a delicious All Day menu to peruse.

Monday to Friday 12pm to 2pm

### HAPPY HOUR

Our version of Happy Hour with weekly drink specials.

Monday to Friday 5pm to 7pm

\* Trading may vary on public holidays

\* ALL Accor+ Explorer discounts do not apply in Luma Bar

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## L U M A R E S T A U R A N T

### BUFFET BREAKFAST

Our award-winning buffet breakfast showcases an extensive array of local and exotic fruits, breads and traditional hot breakfast accompaniments. We believe that fine food should be good for you and use organic, bio-dynamic and free-range produce wherever possible.

Full Buffet Breakfast \$42, Continental Breakfast \$32, Children (4 to 12 yrs) \$20

Weekdays 6.30am to 10.30am

Weekends & Public Holidays 7am to 11am

### EXPRESS LUNCH

Enjoy a \$35 lunch special in Luma Restaurant.

Weekdays 12pm to 2pm

### LUMA DINNER

Executive Chef Hugh Hazelwood shows a love note to Europe with menus that celebrate bold flavours, vibrant colours and locally sourced ingredients.

Tuesday to Saturday from 5.30pm

## L U M A

A place to see and be seen.

Luma romanticises the Art Nouveau period.

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

*Distinctive, Energetic and Regionally Inspired.*

\* Trading may vary on public holidays. A 20% surcharge applies

\* ALL Accor+ Explorer discounts apply to breakfast and dinner in the Restaurant only

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## WHAT'S ON AT LUMA

### **TRY OUR 'EARTH & EMBER' MENU**

Luma's signature menu is a celebration of place crafted entirely from seasonal, hyper local ingredients sourced from producers who share our commitment to sustainability. Each dish honours the land, its stories and the people who shape our region's identity. By embracing what grows naturally here, we deliver fresher flavours, lower impact and a dining experience rooted in meaning and community. This is mindful gastronomy: purposeful, ethical and deeply connected to the soul of our home. [Click here](#) for pictures and our latest write up.

\$145 per person

Bookings essential.

Limited tables per night.