
The word "LUMA" is written in a dark blue, serif, all-caps font. A thick, brown, hand-drawn scribble, resembling a stylized 'L' or a series of overlapping loops, is drawn over the letters. In the top left corner, there are thin, light brown, hand-drawn scribbles. A thin horizontal line is positioned above the word.

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.

STARTERS

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

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

ENTREES

PORT LINCOLN KINGFISH {NF} {GF}
cucumber | roe | dill | creme fraiche

BBQ LAMB BELLY {NF}
tomato relish | yoghurt | potato bread

HERITAGE CARROT TART {V} {GF}
goat cheese mousse | pickled walnuts

MAINS

SOUTH AUSTRALIAN SNAPPER {GF} {NF}
courgette | tomato | radish

NOMAD FARM CHICKEN BALLOTINE {GF} {NF}
corn | avocado | daikon

AGED BEEF FILLET {NF} {GF AVAILABLE}
heirloom carrot | burnt onion | madeira sauce

ROAST PUMPKIN AGNOLOTTI {V} {NF}
lemon | sage | mustard cream

SIDES

HOUSE MADE THICK CUT CHIPS {GF} {DF}
roasted garlic aioli

HOUSE SALAD {V} {GF} {DF}
fennel | dill | olive vinaigrette

TO FINISH

ADELAIDE HILLS STRAWBERRIES {GF AVAILABLE}
rhubarb | cream

CHOCOLATE ENTREMET
Riverland orange | hazelnut | vanilla ice cream

ONKAPARINGA TRIPLE BRIE {NF}
fruit loaf | winter preserved quince

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