
The logo for LUMA features the word "LUMA" in a dark, serif font. The letters are partially enclosed by a thick, hand-drawn, gold-colored line that forms an abstract, organic shape around the text.

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 share-inspired menu marries the culinary ethos of
European simplicity with a sophisticated yet casual elegance.
It is a love note to Europe with bold flavours, colours and locally
sourced organic ingredients which are prepared using both
classic techniques and contemporary cooking methods.

Experience something truly Distinctive, Energetic and Inspiring.

A thin horizontal line spans the width of the page. In the bottom right corner, there is a faint, light blue graphic consisting of several overlapping, hand-drawn loops.

S N A C K S

HOUSE MADE MINI LOAF salted butter	10
FREE RANGE CHICKEN LIVER PARFAIT house made lavosh	12
RIVERLAND JERUSALEM ARTICHOKE {GF} truffle oil La Belle du Bocage goat's curd	10
URAILDA LEEK CROQUETTE {V} shaved Grana Padano	14
ORTIZ ANCHOVY sourdough crouton whipped cream cheese Sturia caviar	18

S M A L L

STEAMED BOSTON BAY MUSSELS Lenswood cider Barossa chorizo chargrilled sourdough	26
GIN CURED PORT LINCOLN KINGFISH {GF} pickled beetroot creme fraiche beetle juice cracker	24
ROASTED VIRGINIA KENT PUMPKIN {GF} {V} Adelaide Hills pears pepitas pumpkin vinaigrette	19
MARINO MEATS SALUMI Rio Vista olives house made pistachio paste mustard bechamel	22
ROASTED CHICKEN BREAST {GF} macadamia king brown mushroom chicken jus	22

L A R G E

LUMA CANARD - MADE FOR TWO {GF}	130
crispy honey roasted duck breast; confit duck legs; pulled duck tart mushroom local rhubarb chutney foie gras jus accompanied by duck fat potatoes and gem lettuce salad	
PAN SEARED BARRAMUNDI FILLET {GF}	46
roasted artichoke smoked Uraidla kohlrabi puree caper butter	
200G/400G 36° SOUTH BEEF FILLET {GF}	59/89
organic Kangaroo Island lentil ragout Desiree pomme puree	
TWICE BAKED POLENTA {GF} {V}	34
mushrooms baby spinach comte espuma	
HANDMADE POTATO GNOCCHI	36
lamb shank ragu Marino Meats nduja	

S I D E S

GEM LETTUCE SALAD {GF} {V}	15
smoked buttermilk dressing	
CHARCOALED VIRGINIA HEIRLOOM CARROTS {GF} {V}	15
cumin La Belle du Bocage goat's curd	
DUCK FAT POTATOES {GF} {DF}	15
fresh herbs	

S W E E T S

CLASSIC BOMBE ALASKA	19
salted pecan and maple 23rd Street brandy smoked Weiss chocolate	
LENSWOOD APPLE TART	19
custard salted caramel sauce shortbread crumble	
CALLEBAUT CHOCOLATE HAZELNUT ENTREMET	22
chestnut ice cream	
PETIT FOURS	19
Handcrafted dessert box lemon macaron raspberry and vanilla pate de fruits dark chocolate and pistachio praline coconut and pineapple explosion	
LOCAL SOUTH AUSTRALIAN CHEESE BOARD	32
Pure Origins wild raw honeycomb Weiss almond bitter chocolate	

F E E D M E M E N U

Feed Me Luma \$85 per person

Chef selection | share menu:
bread | 2 snacks | 2 smalls | large | side | sweet

*Accor Plus discounts do not apply to Luma Canard and the Feed Me Menu
