



Starters

French Onion Soup Dumplings **\$21.50**

Caramelised onion and Cheese-Filled Dumplings,
French onion soup, Butter Crumbs, Parmesan

Savoury Beetroot Cheesecake **\$23.50**

Raspberry Vinegar Reduction, Sunflower Seeds,
Micro Fava Bean, Toasted Sourdough Bread

Roasted Bone Marrow **\$31.50**

Szechuan Salt, Chilli Oil, Crispy Prosciutto,
Toasted Bread

Fish Croquette **\$24.00**

Thai Red Curry Sauce, Crispy Curry Leaves

Tajine Lamb Empanadas **\$22.50**

Prune & Cumin Yogurt, pickled grapes,
Micro coriander

Mains

Lumina Lamb Rump **\$41.00**

Za'atar, Spring Zhoug, Parsley Labneh,
Sumac Oil, Date & Tamarind jus,
Toasted Almonds

Pork Carnitas **\$38.00**

Grilled Pineapple, Guajillo crema, Chicharrón,
Herb Salad

Pan Fried Market Fish **\$43.00**

Green Lipped Mussels, Capers, Cherry Tomato,
Nduja and Gochujang Cream Sauce, Crispy Basil

Grilled Oyster Mushrooms **\$35.00**

Portobello, Grilled Zucchini, Sundried Tomato
Romesco, Mujadara Flatbread

Sides

Duck Fat Potatoes **\$16.00**

With Creamy Herb Dip

Grilled Asparagus **\$17.00**

Cashew Ajo Blanco, Paprika oil, Toasted Almonds

Tomato Salad **\$17.00**

Saffron & Goat cheese Cream, Hot Honey,
Squid Ink Crumbs