



Starters

French Onion Soup Dumplings **\$21.90**

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

Savoury Beetroot Cheesecake **\$23.90**

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

Roasted Bone Marrow **\$31.90**

Szechuan Salt, Chilli Oil, Crispy Prosciutto, Toasted Bread

Fish Croquettes **\$24.00**

Thai Red Curry Sauce, Crispy Curry leaves

Roasted Duck Salad **\$25.90**

Orange and Lime Laab Dressing, Radicchio, Lychee, Thai Herbs, Toasted rice

Lumina Lamb Rump **\$44.90**

Mojo Rojo, Labneh, Olive Oil, Date & Tamarind jus, Micro Greens

Saffron Tagliolini **\$39.90**

Saffron & Aji Amarillo Bisque, Grilled Prawns, Pepitas Parmesan Crumb, Micro Fennel

Wagyu Brisket Birria **\$42.90**

Miso and Cumin Bean Purée, Chicharrón, Tomatillo Salsa, Herb Salad

Pan Fried Market Fish **\$44.90**

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

Teok With Sweet Corn Velouté **\$36.90**

Charred Corn, Pickled Shitake, Nori Powder and Umami Pop Corn

Duck Fat Potatoes **\$16.50**

With Creamy Herb Dip

Grilled Cos Lettuce **\$17.50**

Green Tahini, Hazelnut Crunch

Pumpkin Falafel **\$17.50**

Whipped Goat Cheese, Salsa Macha, Coriander (Contains Peanut)

Sides