



## 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

**Thai Red Curry Panna Cotta** \$25.90

Roasted Duck, Orange and Chilli Burnt Butter,  
Toasted Brioche Crumbs, Crispy Curry leaves

**Tajine Lamb Empanadas** \$22.90

Prune & Cumin Yogurt, pickled grapes,  
Micro coriander

**Lumina Lamb Rump** \$42.00

Za'atar, Spring Zhoug, Cactus Labneh, Sumac Oil,  
Date & Tamarind jus, Micro Greens

**Saffron Tagliolini** \$39.00

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

**Pork Carnitas** \$39.00

Grilled Pineapple, Guajillo Crema, Chicharrón,  
Herb Salad

**Pan Fried Market Fish** \$44.00

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

**Teok With Sweet Corn Velouté** \$36.00

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

**Duck Fat Potatoes** \$16.50

With Creamy Herb Dip

**Charred Green Beans** \$17.50

Toum, Paprika oil, Toasted Almonds

**Watermelon and Cumber Salad** \$17.50

Hot Honey, Goat Cheese Feta

## Mains

## Sides