

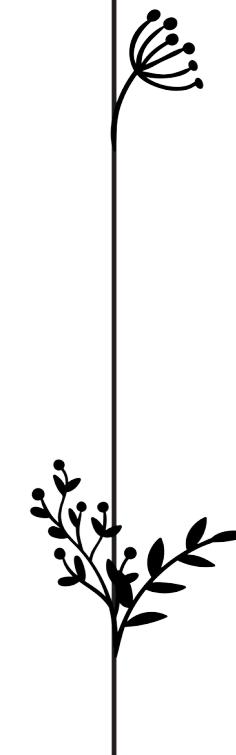


Starters



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	

Mains



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	

Sides

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	