



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 \$26.00
Szechuan Salt, Chilli Oil, Crispy Prosciutto,
Toasted Bread

Fish Croquette \$24.00
Thai Red Curry Sauce, Crispy Curry Leaves

Five Spice Pork Arrancini \$22.50
Burnt Apple Purée, Kewpie Mayo, Hoisin,
Pickled Onion, Coriander

Mains

Lumina Lamb Rump \$41.00
Za'atar, Parsnip Purée, Kawakawa Labneh,
Mint 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

Saffron Tagliolini \$35.00
Pumpkin Tahini Cream, Mushroom Xo,
Toasted Walnut, Vegan Parmesan

Sides

Duck Fat Potatoes \$16.00
With Creamy Herb Dip

Roasted Baby Carrots \$17.00
Miso Mandarin Glaze, Chilli Sesame Sauce,
Crispy Shallot, Micro Coriander

Squid Ink Cauliflower Tempura \$17.00
Saffron & Cardamom Crème Fraîche,
Hot Honey