



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,
Pistachio Parmesan Crumb, Micro Fennel

Wagyu Brisket Birria \$42.90
Miso and Cumin Bean Purée, Chicharrón, 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

