



## 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

**Chicken Liver Parfait Cannoli** \$21.90  
Apricot Chutney, Almond & Pink peppercorn,  
Cornichon

**Tajine Lamb Empanadas** \$22.90  
Prune and Cumin Yogurt, Pickled Grapes, Micro  
Coriander

**Lumina Lamb Rump** \$44.90  
Mojo Rojo, Labneh, Olive Oil, Date & Tamarind jus,  
Micro Greens

**Wagyu Brisket Khao Soi** \$44.90  
Orzo, Pickled Mustard Green, Red Onion, Coconut  
Chilli oil, Coriander, Crispy Noodles

**Pan Fried Market Fish** \$44.90  
Green Lipped Mussels, Capers, Cherry Tomato,  
Nduja and Gochujang Cream Sauce, Crispy Basil

**Portobello & Lentil Stuffed Paratha** \$36.90  
Turmeric Almond Stew, Grilled Broccolini,  
Toasted Pine Nuts

## Sides

**Duck Fat Potatoes** \$16.50  
With Creamy Herb Dip

**Grilled Broccolini** \$17.50  
Toum, Pecan Za'atar Crumbs