



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 Sourdough Bread

Chicken Liver Parfait, \$21.90
Pink Peppercorn & Almonds, Apricot Chutney,
Nasturtium, Toasted Sourdough Bread

Tajine Lamb Empanadas \$23.90
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

Kumara, Pumkin & Mushrooms
Stuffed Paratha \$36.90
Massaman Curry Sauce, Toasted Peanuts,
Crispy Shallot

Duck Fat Potatoes \$16.50
With Creamy Herb Dip

Grilled Courgette \$17.50
Pumpkin and Tahini Purée,
Pecan & Za'atar Crumbs, Cara Cara Orange

Thai Tea Creme Brûlée \$18.50
Vanilla Ice Cream

Cashew & Chocolate SemiFreddo \$18.50
Blackberry Coulis, Chocolate Sesame Soil,
Cherries, Cacao Nibs

Dessert of The Day \$18.50

Affogato \$12.50
Coffee & Vanilla Ice Cream

» **Add Liqueur** +\$9.00
Bailey's, Kalhua, Amaretto, Frangelico

Mains

Sides

Desserts