

Small plates

Citrus marinated olives, assorted peppers GF, VG*	13
Stonebaked confit garlic focaccia, walnut honey nut butter VG*	single 13 large 18
Soup of the moment, grilled focaccia GF*	20
Arancini au fromage, porcini cream sauce, pickled cucumber GF, V	24
Fried chicken, cognac sauce gribiche, pickled red onion GF	24
Mojito salmon ceviche, granny-smith, orange, jalapeno, linseed cracker GF*, DF	26
Pork belly a la bourguignonne sliders, wine poached apple and apricot compote, parmesan truffle fries	24
Chicken tempura sushi roll, masago mayo, daikon salad DF, GF*	22
Gambas al ajillo bruschetta, garlic prawns, cherry tomatoes, garlic, basil GF*, DF	22
Peach, tomato and burrata caprese, basil ice cream, macadamia crumb v	20
Fries, tomato sauce, aioli GF, V*	13
Honey glazed kumara fries, sweet chili, aioli GF, DF, VG*	14
Market fresh oysters, "crispy oysters with chorizo chilli jam" OR "Riesling shallot mignonette oysters"	POA
Cheese selection, three local and imported cheeses, condiments GF*	35

Stone baked flatbreads

Hot smoked salmon, spinach crème fraiche, sage onion relish, capers rocket	25
Middle Eastern Lumina lamb, smoked eggplant hummus, harissa labneh, almond	24
Shredded ham hock, pineapple salsa, goats cheese, wine poached apple	24
French ratatouille, tomato, pesto, basil, chilli v	22

Add prosciutto - 8

V - vegetarian

VG - vegan

VG* - vegan option

GF - gluten free

GF* - gluten free option

Many of our dishes can be adapted by our chefs to cater for your specific dietary requirements or food allergies, please let your service team member know before ordering.



Salads

Cos and kale salad, anchovies, croutons, prosciutto, parmesan, poached egg GF*	24
Quinoa salad, butternut hummus, kale, pea, cucumber, onion, yuzu, nuts GF, VG*	22
Mixed garden salad, ginger honey dressing GF, VG	18
<i>Add garlic prawns - 17</i>	
<i>Add grilled chicken - 15</i>	
<i>Add hot smoked salmon - 18</i>	

Pasta

Pasta of the moment v*	POA
Quinoa pumpkin risotto, stracciatella, basil, candied walnut VG*, GF	35
<i>Add garlic prawns - 17</i>	
<i>Add grilled chicken - 15</i>	
<i>Add hot smoked salmon - 18</i>	

Main plates

Local market fish, crunchy soft-shell crab, scallion beurre blanc, braised leeks GF	44
Lumina lamb loin, bean and lamb cassoulet, spring pea custard, pancetta, jus a la menthe GF	47
300gm Wagyu ribeye, wasabi salsa verde, miso butter GF	49
Braised pork belly, wine poached apricot and apple compote, spiced apricot sauce, apple wafer	42

Sides

Kumara and cilantro mash, roasted peanuts GF, V	17
Seasonal greens, GF, VG*	13
Truffle potato mash, ricotta, green oil GF, V	16
Mixed green salad, ginger honey dressing GF, VG	16
Tomato burrata salad, lemon dressing GF	16

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