



Entrées

Five Spice, Miso Pork Belly Arancini \$ 21.00
Burnt Apple Purée, Hoisin, Kewpie Mayo, Coriander

French Onion Soup Dumplings \$ 20.50
Caramelised onion and Cheese-Filled Dumplings,
French onion soup, Butter Crumbs, Parmesan

Grilled Leek \$ 20.50
Romesco, Pineapple and Kale Salsa,
Toasted almond, Sourdough

Negroni Cured Salmon \$ 25.50
Lemon Crème Fraîche, Blood Orange, Watercress,
Yuzu Kosho Crackers

Labneh Balls \$ 19.00
Sumac, Za'atar, Pistachio, Olive Oil, Toasted Bread

Squid Ink Tagliatelle Pad Kee Mao \$ 38.00
Grilled Prawns, Nduja, Green Peppercorn,
Krachai, Kaffir Lime, Cherry Tomato, Basil

Pan Fried Snapper \$ 44.00
Tom Kha Beurre Blanc, Thai Herbs, Togarashi,
Bok Choy, Baby Carrot, Capers, Lemon Rice, Chive Oil

Lumina Lamb Rump \$ 41.00
Lamb Gyoza, Edamame and Mint Purée,
Curried Celeriac, Crispy Shallot,
Date and Tamarind Jus

NZ Wagyu Sirloin Steak \$ 48.00
Grilled Asparagus, Szechuan Confit Parsnip,
Five Spice Butter, Star Anise Jus

Beetroot Hummus \$ 35.00
Roasted Butternut Squash, Miso Harissa Jackfruit,
Mushroom Jerky, Pomegranate Molasses,
Toasted Macadamia

Sides

Duck Fat Potatoes \$ 14.00
with Creamy Herb Dip

Sesame Slaw \$ 16.00
Charred Cabbage, Baby Spinach, Daikon,
Soy Sesame Vinaigrette, Nori, Quinoa Puff