

SMALL PLATES

Regional Oysters \$23 (3pc)
Served with forum chardonnay and diced shallots (df, gf)

King Salmon \$27
Torched Salmon sashimi, avocado, grapefruit & kiwi ponzu (df, gfa)

Herb-marinated Chicken Skewers \$25
Served with salsa, chorizo crumb, salad and chimichurri (df, gfa)

Pork Belly \$26
Served with bagna cauda, scallops, apple, leeks and walnut (gfa, dfa)

Beetroot Tarte Tatin \$24
Served with goat cheese, candid nuts, mango and salad (v)

Tomato Garlic Butter Bruschetta \$24
Served with fresh mozzarella, onion, basil, evo oil on ciabatta (v)

DESSERTS

Homemade Baked Cheesecake \$22
Mango gel, summer berries, raspberry crumb and berry ripple ice-cream

Peanut Butter Parfait \$21
Candied peanuts, chocolate soil, butterscotch sauce and caramel salted ice-cream

Vanilla Crème Brûlée \$21
Biscotti and vanilla ice cream

Gourmet Cheeseboard \$25
Selection of gourmet cheese, chutney, crackers (gfa)



DINNER MENU

Available from 5.00pm - 9.00pm

SIGNATURE DISHES

Lamb Two Ways \$48
Lumina lamb rack and shoulder, rosemary and black garlic skordalia, honey balsamic eggplant, vine tomato, peas and pinot jus (gf)

Market Fish \$42
Nduja butter, prawn and squid bolognese, summer greens, smoked red pepper sauce (gfa)

NZ Angus Tenderloin \$49
Roasted cashew and mushroom purees, spinach, mushroom gyoza, baby shallots, seasonal vegetables and jus (gfa)

Butternut Ravioli \$38
Butternut velouté, pumpkin, gourmet veg, parmesan shavings (v)

Free Range Chicken \$42
Sumac marinated chicken breast, miso kumara, chorizo, tomato salsa and seasonal greens (gfa)

Vegan Dahl \$36
Vegan dhal with cauliflower and sweet potato, served with quinoa and cracker (vegan)

*gf = gluten free / gfa = gluten free available / df = dairy free
v = vegetarian*

THE GRILL

Please select two options from the Sides and one option from the Sauces

Angus Rib Eye 350gms \$58

Lumina Lamb Rack \$44/\$66

4 bones / 6 bones

Lumina Lamb Shoulder 250gms \$55

Roasted Pork Belly 220gms \$48

Selection of Sauces:

Bearnaise sauce

Red Wine Jus

Truffle infused olive oil.

Chimichurri

Chipotle mayonnaise

SIDES \$12

Roasted potatoes

Shoestring fries

Sweetcorn chili butter

Apple Caesar salad

Tossed vegetables

Please be advised that our menu items may contain allergens such as peanuts, tree nuts, soy, milk, eggs, wheat, fish, and shellfish, or other ingredients.

Please inform your server of any food allergies or dietary restrictions.

*While we do our best, we cannot guarantee that our dishes are free from cross-contamination or allergens.
Thank you for your understanding.*