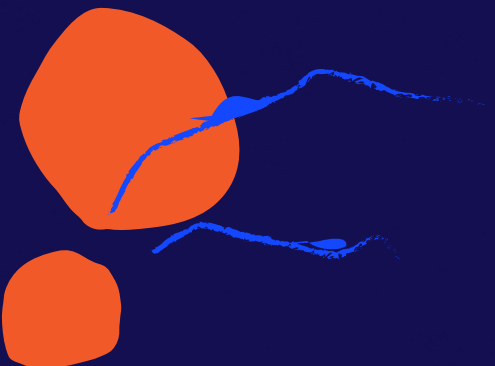


LUMEN BAR

Event Menu



**NATIONAL
WINE
CENTRE**



LUMEN BAR

**Welcome to LUMEN Bar,
the ultimate Winter retreat.**

Presented by Adelaide University in collaboration with the National Wine Centre.

LUMEN Bar offers a welcoming sanctuary nestled within Illuminate Adelaide's City Lights program.

This menu by National Wine Centre Executive Chef Satoshi Kikuchi features snacks by Waite Campus Chef in Residence Karena Armstrong and former Chef in Residence Kane Pollard, alongside a curated wine list and a free nightly program of entertainment.

Featuring a Nu theme, the space has been reimagined as an acid jazz playground inspired by London's Nu Jazz movement of the 1980s. Expect an eclectic blend of jazz, funk, soul, hip-hop and house, brought to life by a rotating lineup of big bands featuring Elder Conservatorium alumni and current students.

As part of Illuminate Adelaide's City Lights program, Bonython Hall will play host to Pixel Waves by renowned French artist Miguel Chevalier. In this playful artwork, the scenes change every minute, plunging you into a new universe in motion.

**For bookings, please contact
nwc.events@adelaide.edu.au or 08 8313 3355.**





MEET THE CHEFS



Karena Armstrong

Waite Campus Chef in Residence

Karena Armstrong is co-owner and chef at The Salopian Inn in McLaren Vale. A passionate advocate for South Australia's produce, she is a former Tasting Australia Festival Director and judge for the Delicious. Produce Awards, known for her globally inspired, seasonal menus rooted in creativity and sustainability.



Kane Pollard

Waite Campus Former Chef in Residence

Growing up in the Adelaide Hills and Beachport, Kane Pollard developed an appreciation for produce, place and sustainability. Training began at The Scenic and Sebel Playford, with time at Locavore, XO Supper Club and Citrus. Travel ignited a passion for 'from scratch' cooking. Returning home, he made his mark with Topiary, and now runs PLACE Dining, is Food Curator for Tasting Australia, and contributor to SA Life magazine.



Satoshi Kikuchi

National Wine Centre Executive Chef

Originally from Yokohama, Japan, Chef Sato has been leading the National Wine Centre's culinary program since 2022, delivering everything from intimate degustation dinners to large-scale conference lunches. His food philosophy centres around the ingredient as the hero: *"Producing flavourful food is achieved by creating the balance and harmony of its components."*



PLATTER MENU

To Serve 8–10 People



✧ **Fried Fava Beans (Snack Bowl)** **\$8**

Saltbush, Mountain Pepper, Chilli Salt, Lemon (VG, GF, DF)

Duo of Dips **\$96**

Flatbread (V, VG/O)

Salt & Pepper Cauliflower **\$96**

Grated Vintage Cheddar, English Mustard Cream (V, VG/O)

✧ **Tomato Whipped Hemp Seed Ricotta (Serves 6-8)** **\$96**

Flatbread, Green Onion Oil (VG, DF)

Coffin Bay Oysters

Natural with Lemon **½ Dozen \$26 | Dozen \$52**

✧ Natural with Lilly Pilly Vinegar, **½ Dozen \$30 | Dozen \$56**
and Extra Virgin Olive Oil (GF, DF)

✧ Natural with Karkalla Pickle, **½ Dozen \$30 | Dozen \$56**
Mustard Seed, Turmeric and Mountain Pepper (GF, DF)

Chicken Tikka Skewers **\$144**

Mint Yoghurt, Coriander, Lime (GF)

Fried Chicken Bites **\$144**

Madras Mayo, Lime, Spring Onion

Hot Chips **\$60**

Curry Ketchup (V, DF)

Cheese Platter **\$165**

Swag Ashed Chevre, Woodside Cheese Wrights
Adelaide Hills, SA

Onkaparinga Creamery Brie *Mt Lofty Ranges, SA*

Manchego DOP 12 Month, Sheep's Milk, Semi Hard
La Mancha, Spain

Served with Bread, Quince Paste, Adelaide Plains Olives,
Dried Fruit & Lavosh (GF/O)

Charcuterie Platter **\$165**

Cacciatore Salami, Traditional Italian Style Cured Sausage
Air-Dried Pork

Wagyu Bresaola, Italian Style Air Matured Eye Fillet, Grass
Fed Beef

Pancetta, Italian Style Aged Pork

Served with Bread, Adelaide Plains Olives & Dried Fruit
(GF/O)

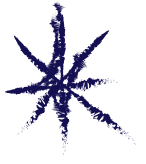
✧ Created by Karena Armstrong ✧ Created by Kane Pollard

Gluten Free, Vegan and Nut Free can be catered for within our
selections. If there are any other dietaries, please let us know.

V | Vegetarian VG | Vegan GF | Gluten Free DF | Dairy Free /O | Option



DRINKS MENU



WINES

Sparkling & Champagne

DAOSA Natural Réserve 8th Release
Adelaide Hills, SA

House of Arras Blanc de Blanc NV
Tasmania

Piper-Heidsieck Cuvée Brut NV
Champagne, France

Louis Roederer NV Collection 243
Champagne, France

House of Arras EJ Carr Late Disgorged 2005
Tasmania

Balnaves NV Sparkling Cabernet 2025
Coonawarra, SA

Glass | Bottle

\$17 | \$75

\$15 | \$70

- | \$90

\$30 | \$135

- | \$265

\$15 | \$70

White

Tapanappa Riesling 2025
Eden Valley, SA

Adelaide University Vermentino 2026
McLaren Vale, SA

Sherrah Chenin Blanc 2025
McLaren Vale, SA

Wynns Reframed Fiano Pinot Grigio Arneis 2023
Coonawarra, SA

Murdoch Hill Tilbury Chardonnay 2024
Adelaide Hills, SA

Glass | Bottle

\$14 | \$63

\$11 | \$50

\$12 | \$55

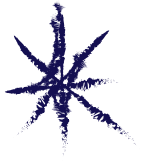
\$11 | \$50

\$16 | \$75





DRINKS MENU



WINES

Red

Wirra Wirra Dry Grenache Rosé 2025
McLaren Vale, SA

Murdoch Hill Phaeton Pinot Noir 2024
Adelaide Hills, SA

Terre à Terre Trousseau Noir 2025
Adelaide Hills, SA

Sherrah Bush Vine Grenache 2023
McLaren Vale, SA

Adelaide University Malbec 2025
McLaren Vale, SA

Sherrah Red et AL. Grenache Shiraz Nero 2024
McLaren Vale, SA

Bellwether Ant Series Barbera 2021
Wrattonbully, SA

Balnaves Shiraz 2021
Coonawarra, SA

Murdoch Hill Landau Syrah 2023
Adelaide Hills, SA

Rockford Basket Press Shiraz 2022
Barossa Valley, SA

Wynns Black Label Cabernet Sauvignon 2024
Coonawarra, SA

Balnaves Cabernet Merlot 2024
Coonawarra, SA

Glass | Bottle

\$11 | \$50

\$16 | \$75

- | \$68

\$16 | \$75

\$13 | \$58

\$12 | \$55

\$13 | \$58

\$14 | \$63

\$16 | \$75

- | \$175

\$18 | \$85

- | \$63

Sweet & Fortified

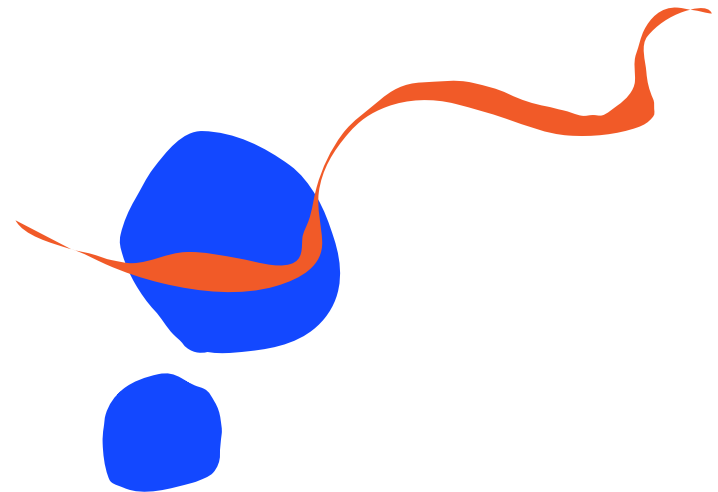
Wangolina Moscato 2025
Limestone Coast, SA

Wynns Pedro Ximénez NV (500ml)
Coonawarra, SA

Glass | Bottle

\$10 | \$45

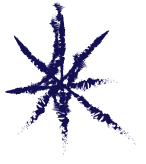
\$20 | \$140





DRINKS MENU

COCKTAILS & SPIRITS

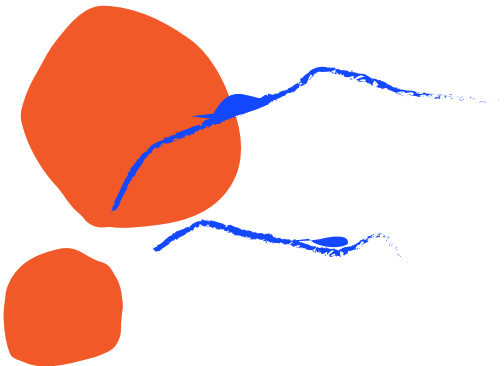


Cocktails

Never Never Panettone Negroni	\$22
Whisky Sour	\$23
Espresso Martini	\$23
Ginache Gin Fizz	\$23
Lemon Drop Martini	\$24
London Zombie	\$24
Aperol Spritz	\$18

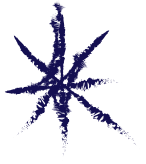
Spirits

Never Never Triple Juniper Gin	\$15
Never Never Ginache Gin	\$15
Never Never Vodka	\$15
Makers Mark Bourbon	\$14
Chivas Regal Scotch	\$14
Sailor Jerry Spiced Rum	\$14
Talisker 10 Y.O Scotch	\$16
Martell Cognac	\$18





DRINKS MENU



BEER & NON-ALCOHOLIC

Beer

Asahi	\$12
Pirate Life South Coast	\$13
Stone & Wood Pacific Ale	\$14
Guinness	\$14
Hahn Super Dry 3.5%	\$11
Hard Solo	\$14
James Squires Apple Cider	\$13

Non-Alcohol

Heineken 0.0	\$9
T.I.N.A Assorted	\$13

TINA 1.0 - High Mountain Oolong, Calamansi, Rose, Lemon Myrtle
TINA 2.0 - Jasmine Pearl, Raspberry (Fruit + Leaf), Waxflower
TINA 3.0 - Energising Ginkgo, Sacred Lotus, Saltbush, Pink Guava

Soft Drink

Pepsi	\$6
Pepsi Max	\$6
Solo	\$6
Schweppes Soda	\$6
Schweppes Lemonade	\$6
Schweppes Dry Ginger	\$6
Strangelove No.8 Tonic	\$6
Strangelove Water Still (750ml)	\$10
Strangelove Water Sparkling (750ml)	\$10





LUMEN BAR

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adelaide.edu.au/about/events/2026/lumen-bar