



LUMEN BAR

Event Menu





LUMEN BAR

Welcome to LUMEN Bar,
the ultimate Winter retreat.

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

LUMEN Bar returns to North Terrace for Illuminate Adelaide 2026 with a Nu theme, reimagining the space 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.





PLATTER MENU



To Serve 8–10 People

Mixed Local Roasted Nuts, (snack bowl) \$7

Smoky Spiced Salt (VG, GF, DF)

Hot Chips \$60

Curry Ketchup (V, DF)

Duo of Dips \$96

Flatbread (V, VG/O)

Salt & Pepper Cauliflower \$96

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

Fried Chicken Bites \$144

Madras Mayo, Lime, Spring Onion

Yorke Peninsula Oysters

Natural with Lemon 1/2 Dozen \$26 | Dozen \$52

Kilpatrick 1/2 Dozen \$30 | Dozen \$56

Chicken Tikka Skewers \$144

Mint Yoghurt, Coriander, Lime (GF)

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)

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

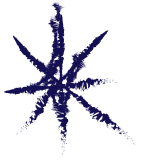
\$11 | \$50

\$12 | \$55

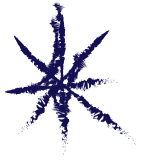
\$11 | \$50

\$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
Piccadilly Valley, 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

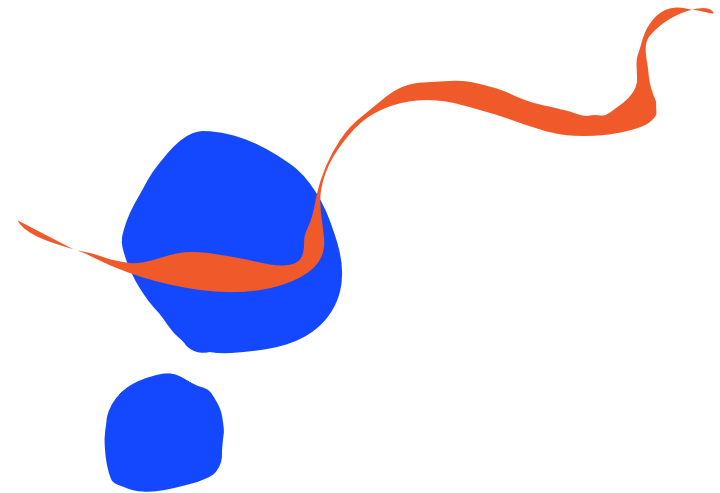
Wangolina Moscato 2025
Limestone Coast, SA

Wynns Pedro Ximénez NV (500ml)
Coonawarra, SA

Glass | Bottle

\$10 | \$45

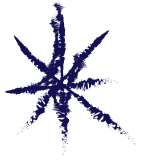
\$20 | \$140





DRINKS MENU

COCKTAILS & SPIRITS

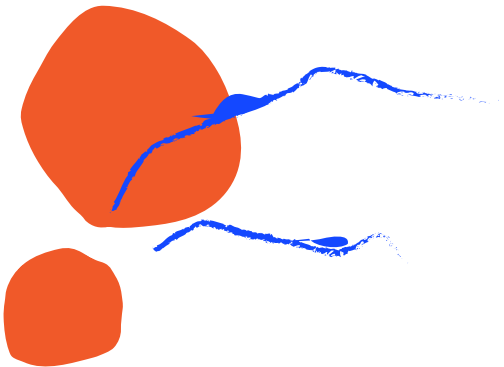


Cocktails

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

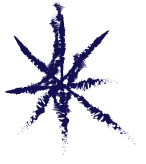
Spirits

Never Never Triple Juniper Gin	\$15
Never Never Ginache Gin	\$16
Never Never Vodka	\$14
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

Soft Drink

Pepsi	\$6
Pepsi Max	\$6
Solo	\$6
Schweppes Soda	\$6
Schweppes Lemonade	\$6
Schweppes Dry Ginger	\$6
Schweppes Tonic	\$6
Strangelove Water Still (750ml)	\$10
Strangelove Water Sparkling (750ml)	\$10





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

