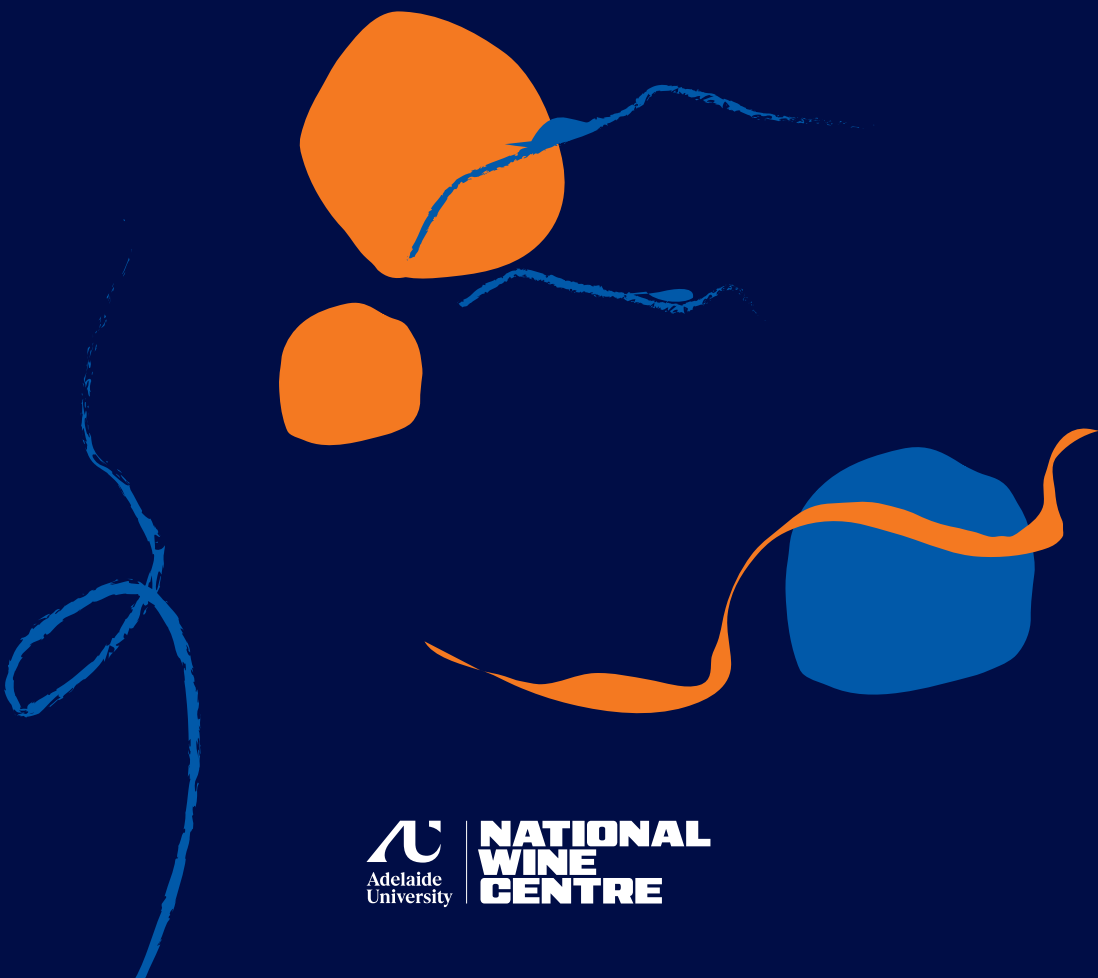




# LUMEN BAR



  
Adelaide  
University

**NATIONAL  
WINE  
CENTRE**



# LUMEN BAR

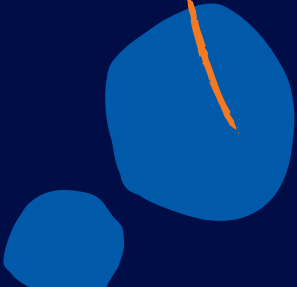
Welcome to LUMEN Bar,  
the ultimate Winter retreat from 3-19 July

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.





# 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."*



# MENU



## Snacks & Small Plates

 **Fried Fava Beans** **\$8**

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

**Duo of Dips** **\$16**

Flatbread (V, VG/O)

**Ortiz Anchovies** **\$18**

Toasted Baguette, Whipped Butter, Pickled Shallot

**Salt & Pepper Cauliflower** **\$16**

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

 **Tomato Whipped Hemp Seed Ricotta** **\$16**

Spent Brewers Grain Bark, Green Onion Oil (VG, DF)

**Coffin Bay Oysters**

Natural with Lemon (GF, DF)

½ Dozen **\$26** | Dozen **\$52**

 Natural with Lilly Pilly Vinegar  
and Extra Virgin Olive Oil (GF, DF)

½ Dozen **\$30** | Dozen **\$56**

 Natural with Karkalla Pickle,  
Mustard Seed, Turmeric and Mountain Pepper (GF, DF)

½ Dozen **\$30** | Dozen **\$56**

**Fried Chicken Bites** **\$18**

Madras Mayo, Lime, Spring Onion

**Chicken Tikka Skewers** **\$18**

Mint Yoghurt, Coriander, Lime (GF)

**Hot Chips** **\$10**

Curry Ketchup (V, DF)

 Created by Karena Armstrong

 Created by Kane Pollard

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

*Children's Menu available upon request*



# MENU



## Create Your Own Charcuterie Platter

2 items | \$21

4 items | \$38

6 items | \$54

Additional items | \$10

*Select from the following items:*

### Cheese

Woodside Cheese Wrights  
Swag Ashed Chèvre

Onkaparinga Creamery Brie

Manchego DOP 12 Month,  
Sheep's Milk, Semi Hard

### Charcuterie

Cacciatore Salami, Traditional  
Italian Style Air-Dried Pork

Wagyu Bresaola, Italian Style Air  
Matured Grass Fed Beef

Pancetta, Italian Style Aged Pork

*All Platters served with Bread, Adelaide Plains Olives, Dried Fruit & Lavosh (GF/O)*

## Larger Plates

### Beer-Battered Market Fish & Chips

\$28

Desert Lime Tartare, Lemon

### Minute Steak & Chips

\$34

150g Beef Sirloin, Café de Paris Butter

### Beef Ragu Rigatoni

\$29

Red Wine Braised, Pangrattato, Aged Parmesan

### Potato Gnocchi

\$25

Mushroom Ragu, Pangrattato, Herb Oil (V)

## Sweet

### Sticky Date Pudding

\$16

Salted Caramel, Espresso Cream, Cocoa Crumb

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

*Children's Menu available upon request*



# DRINKS MENU



## WINES

### Sparkling & Champagne

### Glass | Bottle

DAOSA Natural Réserve 8th Release  
*Adelaide Hills, SA*

\$17 | \$75

House of Arras Blanc de Blanc NV  
*Tasmania*

\$15 | \$70

Piper-Heidsieck Cuvée Brut NV  
*Champagne, France*

- | \$90

Louis Roederer NV Collection 243  
*Champagne, France*

\$30 | \$135

House of Arras EJ Carr Late Disgorged 2005  
*Tasmania*

- | \$265

Balnaves NV Sparkling Cabernet 2025  
*Coonawarra, SA*

\$15 | \$70

### White

### Glass | Bottle

Tapanappa Riesling 2025  
*Eden Valley, SA*

\$14 | \$63

Adelaide University Vermentino 2026  
*McLaren Vale, SA*

\$11 | \$50

Sherrah Chenin Blanc 2025  
*McLaren Vale, SA*

\$12 | \$55

Wynns Reframed Fiano Pinot Grigio Arneis 2023  
*Coonawarra, SA*

\$11 | \$50

Murdoch Hill Tilbury Chardonnay 2024  
*Adelaide Hills, SA*

\$16 | \$75



# DRINKS MENU



## WINES

| Red                                                                     | Glass   Bottle |
|-------------------------------------------------------------------------|----------------|
| Wirra Wirra Dry Grenache Rosé 2025<br><i>McLaren Vale, SA</i>           | \$11   \$50    |
| Murdoch Hill Phaeton Pinot Noir 2024<br><i>Adelaide Hills, SA</i>       | \$16   \$75    |
| Terre à Terre Trousseau Noir 2025<br><i>Adelaide Hills, SA</i>          | -   \$68       |
| Sherrah Bush Vine Grenache 2023<br><i>McLaren Vale, SA</i>              | \$16   \$75    |
| Adelaide University Malbec 2025<br><i>McLaren Vale, SA</i>              | \$13   \$58    |
| Sherrah Red et AL. Grenache Shiraz Nero 2024<br><i>McLaren Vale, SA</i> | \$12   \$55    |
| Bellwether Ant Series Barbera 2021<br><i>Wrattonbully, SA</i>           | \$13   \$58    |
| Balnaves Shiraz 2021<br><i>Coonawarra, SA</i>                           | \$14   \$63    |
| Murdoch Hill Landau Syrah 2023<br><i>Adelaide Hills, SA</i>             | \$16   \$75    |
| Rockford Basket Press Shiraz 2022<br><i>Barossa Valley, SA</i>          | -   \$175      |
| Wynns Black Label Cabernet Sauvignon 2024<br><i>Coonawarra, SA</i>      | \$18   \$85    |
| Balnaves Cabernet Merlot 2024<br><i>Coonawarra, SA</i>                  | -   \$63       |



# DRINKS MENU



## WINES

### Sweet & Fortified

### Glass | Bottle

Wangolina Moscato 2025

\$10 | \$45

*Limestone Coast, SA*

Wynns Pedro Ximénez NV (500ml)

\$20 | \$140

*Coonawarra, SA*



## 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

|                           |      |
|---------------------------|------|
| 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-ALCOHOLIC

### 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 |



# WHAT'S ON



## LIVE MUSIC

### Week 1

**Thursday 2 July**

Soft Launch  
4–5pm Jukebox Sessions  
5–8pm DJ Troy J Been

**Friday 3 July - Opening Night**

4–7pm Private Function  
7–8pm DJ Huggy  
8–9pm Duck Soup  
9–12am Troy J Been

**Saturday 4 July**

4–5pm Jukebox Sessions  
5–8pm Paul Kitching  
8–9pm A Funk Odyssey:  
The Hits of Jamiroquai  
9–12am DJ Smiley & JD

**Sunday 5 July**

4–5pm Jukebox Sessions  
5–8pm Nantale  
8–11pm Jewels of Thought

### Week 2

**Monday 6 July**

4–5pm Jukebox Sessions  
5–8pm DJ Brad  
8–11pm Nik Fahey

**Tuesday 7 July**

4–5pm Jukebox Sessions  
5–8pm Delta  
8–11pm Driller

**Wednesday 8 July**

4–5pm Jukebox Sessions  
5–8pm The Continental  
8–11pm ASB

**Thursday 9 July**

4–5pm Jukebox Sessions  
5–8pm Sharnibanarni  
8–11pm Troy J Been

**Friday 10 July**

4–5pm Jukebox Sessions  
5–8pm Souled Out DJs  
8–9pm Live: 5 Sided Cube  
9–12am Souled Out DJs

**Saturday 11 July**

4–5pm Jukebox Sessions  
5–8pm Signor Rautie  
8–9pm Live: Alexander Flood  
9–12am Huggy Bear Sound System

**Sunday 12 July**

4–5pm Jukebox Sessions  
5–8pm El Chino  
8–11pm Jewels of Thought

### Week 3

**Monday 13 July**

4–5pm Jukebox Sessions  
5–8pm DJ Smiley  
8–11pm Nik Fahey

**Tuesday 14 July**

4–5pm Jukebox Sessions  
5–8pm Delta  
8–11pm Driller

**Wednesday 15 July**

4–5pm Jukebox Sessions  
5–8pm Sharnibanarni  
8–11pm Nantale

**Thursday 16 July**

4–5pm Jukebox Sessions  
5–8pm Mike Gurrieri  
8–11pm Medhi

**Friday 17 July**

4–5pm Jukebox Sessions  
5–8pm Troy J Been  
8–9pm Surahn  
9–12am Mike Gurrieri

**Saturday 18 July**

4–5pm Jukebox Sessions  
5–6.30pm The Continental  
6.30–7.15pm Cargo Ago Go Rhythm Section  
7.15–8.15pm The Continental  
8.15–9pm Cargo Ago Go Rhythm Section  
9–12am Signor Rautie

**Sunday 19 July**

4–5pm Jukebox Sessions  
5–8pm Surahn  
8–11pm Troy J Been



# WHAT'S ON



## WINE TASTINGS

Drop into LUMEN Bar to enjoy complimentary tastings with Adelaide University alumni winemakers representing some of South Australia's most iconic and exciting wineries.

### **Tuesday 7 July, 4:30 – 6pm**

- Balnaves of Coonawarra
- Wynn's of Coonawarra

### **Wednesday 8 July, 4:30 – 6pm**

- Balnaves of Coonawarra
- DAOSA

### **Thursday 9 July, 4:30 – 6pm**

- Murdoch Hill Wines
- Sherrah Wines



### **Tuesday 14 July, 4:30 – 6pm**

- House of Arras
- Adelaide University  
Waite Campus Wines

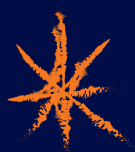
### **Wednesday 15 July, 4:30 – 6pm**

- Murdoch Hill Wines
- DAOSA

### **Thursday 16 July, 4:30 – 6pm**

- Sherrah Wines
- Wynns Coonawarra Estate





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