

ITALIAN WOODFIRE KITCHEN & BAR

FOOD MENU

-Chef's Table Menu(min-2 ppl)-

-All chefs tables begin with-

❖ WOOD FIRED FOCACCIA

❖ OLIVES SICILIANE

❖ ITALIAN HOUSE DIP

\$49pp Chef's Table

RICOTTA GNOCCHI

CHEF'S CHOICE OF THE DAY-See Blackboard

FIRE ROASTED POLLO

INSALATA di STAGIONE

Seasonal Salad w Seasonal dressing (gf/v)

\$69pp Chef's Table

HIGHLANDS STRIPLION- Pasture fed,
Almond Salsa Verde

RICOTTA GNOCCHI

SCALLOPS IN SHELL -

KING PRAWNS -Ouzo Butter

INSALATA di STAGIONE

Seasonal Salad w Seasonal dressing (gf/v)

\$99pp Chef's Table

HIGHLANDS STRIPLION- Pasture fed, Almond Salsa Verde

FIRE ROASTED POLLO

SCALLOPS IN SHELL -

CATCH OF THE DAY- See Blackboard

KING PRAWNS -Ouzo Butter

INSALATA di STAGIONE

Seasonal Salad w Seasonal dressing (gf/v)

MAIN PLATES

TORTELLONI of the day 38

ORECHIETTE RAGU- orechiette pasta with beef cheek ragu 41

HIGHLANDS STRIPLION- Pasture fed, Almond Salsa Verde MP

MARKET FISH - MP MP

KING PRAWNS -Ouzo Butter -Seafood bisque 65

MONTE e MARE- Market meat cut & King Prawns MP

CONTORNI(SIDES)

WOODFIRED GREENS 16
Ask your server for the daily selection(v)gf

INSALATA di STAGIONE 16
Seasonal Salad w Seasonal dressing (gf/v)

PATATINE FRITTE 12
shoestring fries(v)

OVEN ROASTED POTATOS 12
twice cooked potatoes,rosemary salt (v)

BAMBINI MENU

LUME PASTA 16
w either RED or WHITE Sauce

POLLO(chicken) POPCORN /chips 16

Choose Chef table sharing or Single Main Plate-

Whole table must be on SINGLE chef selection-no combination of chef tables

Some chef table plates available as mains plates -ask your server for requested changes.

At Osteria lume ,we strive to accommodate dietary needs and restrictions.

Please inform your server of any specific dietary needs or allergies you may have. We will do our best to accommodate.

Weekends may attract surcharge 10%

PUBLIC HOLIDAY SURCHARGE OF 15% ----EFTPOS VISA -MASTER --AMEX 1.85%

No split bills