



EST. 2024

Osteria Lume



Antipasti

~~Focaccia~~-rosemary salt , evoo **12**

~~ItalianHouse Dip~~- **14**

~~Mediterranean Olives~~-Chili, Garlic & Lemon **10**

~~Burrata~~-Olive Oil, Rosemary Salt **16**

~~Beef & Pork Polpette~~- Tomato sugo **24(3)**

~~WoodFired(scallops)Capesante~~-parsley, caper & anchovy butter **28(3)**

Pasta

~~Ricotta Gnocchi~~- Butter Herb ,Lemon Creme , Stracciatella **32**

~~Orechiette Primavera~~ - Seasonal vegetables , light Gorgonzola &

~~Genovese Creme~~ **36**

~~Busiate Salsiccia~~- Corkscrew pasta, Italian pork sausage,

broccolini ,tomato **38**

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%



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Carne e Pesce

Wood Fired Gamberoni - QLD King prawns, blistered tomatoes, prawn jus **65(4)**

Pesce del Giorno - peperonata, lemon butter **MP**

Bistecca Salmoriglio - wood fired sirloin steak, garlic, herb & lemon dressing **49**

Pollo Arrosto - half roast chicken, Seasonal greens & Carrots **41**

Contorni

Wood Fired Seasonal Greens - Olive Oil & Lemon **16**

Insalata di Stagione - seasonal salad w/ house dressing **16**

Patatine Fritte - shoestring fries **12**

Bambini

Lume Pasta - Napoli Sauce **16**

Popcorn Pollo - w Fries **16**

Dolce

Tiramisu - Affogato - Gelato - tartufo

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