



EST. 2024

# Osteria Lume



## Antipasti

<i>Focaccia- rosemary salt , evoo</i>	<b>12</b>
<i>Mediterranean Olives-Chili, Garlic &amp; Lemon</i>	<b>10</b>
<i>Burrata-Olive Oil, Rosemary Salt</i>	<b>16</b>
<i>Beef &amp;Pork Polpette- Tomato sugo (3)</i>	<b>24</b>
<i>WoodFired(scallops) Capesante-parsley, caper &amp; anchovy butter (3)</i>	<b>28</b>

## Pasta

<i>Ricotta Gnocchi- 3 cheese classic creme Butter Herb</i>	<b>32</b>
<i>Orecchiette - check black board for todays selection</i>	
<i>Paccheri - Ala vodka, Italian sausage</i>	<b>38</b>

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

*Pesce del Giorno -*

**MP**

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

**49**

**SEE BLACK BOARD FOR MORE SPECIALS OF DAY**

## 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

*Pollo(chicken tenders - w Fries* 16

## Dolce

*Tiramisu -Affogato - Gelato - tartufo*

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