



EST. 2024

Osteria Lume

traditional woodfire cuisine

FOOD MENU



PIATTINI & CONTORNI

WOOD FIRED ROSEMARY FOCACCIA Smoked house butter (vg)	12
ARANCINI Smoked scamorza, pecorino, aged ricotta, smoked garlic emulsion (vg)	18
WESTERN AUSTRALIAN WOODFIRED OCTOPUS Capers, kalamata olives, woodfire cherry tomatoes Vinaigrette (gf)	24
VEAL & PORK STONE BAKED POLPETTE (MEATBALLS) Pomodoro, buffalo mozzarella, pea salsa	20
WOOD FIRED SCALLOPS Roasted in shell ,pistachio orange,Lemon Balm(gf)	28
PROSCIUTTO 85G (gf)	15
SOPRESSA SALAMI 85G (gf)	15
FRESH BURRATA Smoked vinegar salt and rosemary	15
ROCKET SALAD Balsamic dressing and aged ricotta (gf/vg)	14
WOOD FIRED SICILIAN OLIVES Garlic, chilli, fresh herbs (gf/vg)	10
BAKED BABY POTATOES Smoked rosemary butter and truffle oil (gf/vg)	10
CHARCOALED GREENS Olive oil and charred lemon (gf/vg)	10
CREAMY MASH (vg)	10
SHOESTRING FRIES (vg)	12

KIDS MENU

LUME PASTA Pomodoro and Parmesan	15
VEAL & PORK MEATBALLS Parmesan	15

Complimentary drink and vanilla ice cream
with your choice of toppings

PUBLIC HOLIDAY SURCHARGE OF 15% AND
EFTPOS VISA -MASTER OF 1.65%-AMEX
1.90%

PASTA & SECONDI

RICOTTA GNOCCHI THREE CHEESE Grana Padano, pecorino, smoked scamorza (vg)	29
PUTTANESCA RICOTTA GNOCCHI Pomodoro, anchovy, capers, kalamata olives, pangrattato (vg option)	29
PRAWN RISOTTO Guanciale, nduja, prawn bisque	36
ORECHIETTE RAGU Grana Padano (gf option)	28
WOOD FIRED MARKET FISH (gf)	MARKET PRICE
WOOD FIRED BRAISED BEEF CHEEK Smoked garlic mash, charcoaled green, jus	38
OSTERIA LUME SURF & TURF Our Wood fired selected protein with choice between our available seafood selection	MARKET PRICE
GIANT KING PRAWNS 4/6 Italian sausage, blistered tomato , sambuca prawn bisque	55 / 70
XL MORTEN BAY BUGS Seafood bisque ,salsa verde	70
SEAFOOD MEDLEY for-1 & for-2 Selection of our fresh wood fire seafood	90 / 170
CRUSTACEAN PLATE for-2 Selection of fresh wood fire crustacean menu	110

BANCHETTO LUME

Designed for shared dining

Antipasto on arrival

Choose your Banchetto from the following:

PASTA BANCHETTO • Your choice of 3 different pastas on our menu	55pp
MARE (SEA) BANCHETTO • Two pastas • Wood fired market fish with smoked lemon and fresh herbs	75pp
TERRA (Land) BANCHETTO • Two pastas • Wood fired slow braised beef cheeks with fresh herbs and jus	85pp
CRUSTACEAN BANCHETTO • two pastas • Selection of fresh • crustaceans from our menu	110pp

Each banchetto accompanied with

- Baked baby potatoes with smoked rosemary butter and truffle oil
- charcoaled greens with olive oil and charred lemon



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DRINKS MENU

VINO ROSSO

CHIANTI Tuscany / DOCG Pairings - Pasta and wood fired meats	14/58
NERO D'AVOLA Sicilia / DOC Pairings - Wood fired meats and roasts	14/55
NERO DI TRIOA Puglia / Castel del monte / DOC Pairings - Wood fired meats, cheese and piattini	58
MONTEPULCIANO Abruzzo/2020 DOC Pairings - Pasta, wood fired meats and cheese	16/60
VALPOLICELLA Veneto - 2018 Pairings - Pasta, wood fired meats and cheese	90
PRIMITIVO DI MANDURIA Salice salentino LECCE 2021 Pairings - Pasta, wood fired meats and cheese	105

VINO BIANCO

SAUVIGNON BLANC New Zealand Pairings - Piattini, fish and white meats	14/48
PINOT GRIGIO Veneto / DOC Pairings - Wood fired fish, cold meats and piattini	14/48
PROSECCO-EXTRA DRY Veneto / DOC Pairings - Aperitif, wood fired fish and cold meats	14/52
SOAVE Veneto / DOC Pairings - Piattini, cheese and white meats	65
PECORINO Marche / DOC Pairings-Wood fired fish, cheese and white meats	17/78

COFFEE

ESPRESSO	3.5
CAFFE LATTE	5
CAPPUCCINO	5

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1.90%

BIRRA

PERONI ROSSA (4.8%)	11
PERONI LEGGERA (3.5%)	11
MORETTI (4.6%)	13
MENABREA (4.5%)	13

SPIRITS

STANDARD SPIRITS	14
PREMIMUN SPIRITS	18
AGED SPIRITS	22

DIGESTIVO/LIQUORS

LIMONCELLO	14
AVERNA	14
CYNAR	14

COCKTAILS

CHERRY SOUR	18
AMARETTO SOUR	18
ESPRESSO MARTINI	18
NEGRONI	18
SPRITZ	16
MARASCHINO LUME	18

NON-ALCOHOLIC

SOFT DRINKS	4.5
JUICE	4.5
LLB	5
SAN BENEDETTO SPARKLING 750ML	12

DOLCE

AFFOGATO Vanilla bean ice cream and hot espresso	12
AFFOGATO NIGHT CAP Vanilla bean ice cream and hot espresso - add liquor from our allocated selection	20
HOUSE MADE TIRAMISU	14
PANNA COTTA chefs selection	18
TRADITIONAL ITALIAN GELATO	16
TARTUFO Set layered gelato with liquid center	14

