



EST. 2024

# Osteria Lume

traditional woodfire cuisine

## FOOD MENU

### BANCHETTO LUME

Designed for shared dining

#### Antipasto on arrival

Choose your Banchetto from the following:

#### PASTA BANCHETTO 65pp

- chefs selection of 3 pastas
- from our menu

#### CARNE (MEAT) BANCHETTO 90pp

- chefs selection of 2 pastas
- Wood fired slow braised meat with fresh herbs and jus

#### CRUSTACEAN BANCHETTO 120pp

- chefs selection of 2 pastas
- Selection of fresh wood fired crustaceans from our menu

Each banchetto accompanied with of sides & condiments

### PRIMI & CONTORNI shares and sides

|  |    |
|--|----|
| WOOD FIRED FOCACCIA Smoked house butter (v)  | 12 |
| WOOD FIRED FOCACCIA with AGED RICOTTA Smoked house butter ,grated aged ricotta(v)                              | 16 |
| ARANCINI Smoked scamorza, pecorino, aged ricotta, smoked garlic emulsion (v)                                   | 18 |
| WESTERN AUSTRALIAN WOODFIRED OCTOPUS Capers, kalamata olives, woodfire cherry tomato, sambuca butter sauce(gf) | 26 |
| VEAL & PORK STONE BAKED POLPETTE (MEATBALLS) Pomodoro,Smoked provelone,hazelnut pangrattata                    | 22 |
| WOOD FIRED SCALLOPS Roasted in shell, pistachio orange, Lemon Balm(gf)   | 28 |
| PROSCIUTTO 85G (gf)  | 16 |
| SOPRESSA SALAMI 85G (gf)   | 16 |
| FRESH BURRATA Smoked vinegar salt and rosemary   | 16 |
| ROCKET SALAD Balsamic dressing and aged ricotta (gf/v)   | 14 |
| WOOD FIRED SICILIAN OLIVES Garlic, chili, fresh herbs (gf/v)   | 10 |
| BAKED BABY POTATOES Smoked rosemary butter and truffle oil (gf/v)  | 12 |
| CHARCOALED GREENS Olive oil and charred lemon (gf/v)   | 12 |
| SHOESTRING FRIES (v)   | 12 |

### WOOD FIRED- meat & seafood

|   |              |
|---|--------------|
| WOOD FIRED BRAISED BEEF CHEEK Garlic yoghurt,fresh roquette,pomegranate,hazelnut,ricotta salata. (gf) | 42           |
| OSTERIA LUME CHEF SCELTA changing specialty selection from our chef                                   | MARKET PRICE |
| GIANT KING PRAWNS Italian sausage, blistered tomato,sambuca prawn bisque                              | 65           |
| WOOD FIRED MARKET FISH (gf)   | MARKETPRICE  |
| WOOD FIRED MORETON BAY BUGS Seafood bisque, salsa Verde   | 70           |
| WOOD FIRED SEAFOOD PLATE Selection of our fresh wood fire seafood                                     | 140          |
| WOOD FIRED CRUSTACEAN PLATE Selection of fresh wood fire crustacean menu                              | 130          |
| <b>PASTA</b>  |              |
| RICOTTA GNOCCHI THREE CHEESE Grana Padano, pecorino, ricotta salata (v)                               | 32           |
| OSTERIA LUME CHEF SCELTA changing specialty selection from our chef                                   | MARKETPRICE  |
| RIGATONI ALLA VODKA alla vodka cream,pangrattato,basil,fresh burrata (gf option)(v)                   | 36           |
| ORECHIETTE RAGU braised beef cheek,s, fresh herbs, nduja,ricotta salata (gf option)                   | 38           |

### KIDS MENU

|   |    |
|---|----|
| LUME MAC & CHEESE PASTA(gf option)        | 15 |
| VEAL & PORK MEATBALLS Parmesan            | 15 |
| Complimentary drink and vanilla ice cream |    |

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

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.

