



EST. 2024

Osteria Lume



Traditional Woodfire Cuisine

FOOD MENU

Flexible "Feed Me Banchetto" Designed for shared dining

**Focaccia-warm olives-arancini-burrata
on arrival**

Choose your Banchetto from the following:

PASTA BANCHETTO 60pp

- chefs selection of 3 pastas
- from our menu

CARNE (MEAT) BANCHETTO 75pp

- Wood fired slow braised meat with fresh herbs and jus

CRUSTACEAN BANCHETTO 105pp

- Selection of fresh wood fired crustaceans from our menu

PRIMI & CONTORNI-~~share~~s and ~~side~~s

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 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

**Weekends may attract surcharge-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.**

OSTERIA LUME BLACKBOARD

WOOD FIRED- meat & seafood

Choose from our flexible Blackboard menu changing weekly to allow for the highest quality produce available from across Australia .

Curated by Osteria Lume Executive Chef Luke & your hosts Angelo and Rita.

Fired in a natural Wood Combustion Oven over iron bark sourced timber.

PASTA

RICOTTA GNOCCHI THREE CHEESE 32
Grana Padano, pecorino, ricotta salata (v)

OSTERIA LUME CHEF SCELTA
changing specialty selection from our chef Blackboard price

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 15
Parmesan

Complimentary drink and vanilla ice cream

